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## Mila's infamous Pumpkin Pie!

Posted by milaleela - 2007/10/18 22:48

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Just a little recipe I adapted.

### Pie Dough:

2 cups all-purpose flour  
1 tablespoon sugar  
1/4 teaspoon salt  
1 cup unsalted butter, cut into cubes  
2 egg yolks  
3 tablespoons milk

### Filling:

1 (8-ounce) package cream cheese, softened  
2 cups canned pumpkin, mashed  
1 cup sugar  
1/4 teaspoon salt  
1 egg plus 2 egg yolks, slightly beaten  
1 cup half-and-half  
1/4 cup (1/2 stick) melted butter  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger, optional

Make the Pie Dough: In a mixing bowl, combine the flour, sugar, and salt and mix to combine. Add the butter and continue mixing until the mixture holds together when you clump it, and there are pecan-sized lumps of butter still visible.

Meanwhile, whisk together the yolks and milk in small bowl.

Add the yolk mixture to the flour mixture and mix until a dough forms. Transfer the dough to a sheet of plastic wrap, wrap well and store in the refrigerator for an hour to 30 minutes. (The dough will keep for several days in the fridge and several weeks in the freezer.)

On a lightly floured work surface, roll half of the dough into a 11 to 12-inch circle about 1/8 inch thick. Line the pan with the dough and crimp the edges. Chill the pie shell for 10 minutes.

Preheat the oven to 350 degrees F.

Line the pie shell with aluminum foil and fill with dried beans or rice. Bake the shell until golden brown, about 45 minutes. Remove the foil and beans.

Let the shell cool while making the filling.

For the filling, in a large mixing bowl, beat the cream cheese with a hand mixer. Add the pumpkin and beat until combined. Add the sugar and salt, and beat until combined. Add the eggs mixed with the yolks, half-and-half, and melted butter, and beat until combined. Finally, add the vanilla, cinnamon, and ginger, if using, and beat until incorporated.

Pour the filling into the warm prepared pie crust and bake for 50 minutes, or until the center is set. Place the pie on a wire rack and cool to room temperature, or put in refrigerator for faster cooling.

Top with whip cream or vanilla ice cream is you wish!

Voila!

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## Re:Mila's infamous Pumpkin Pie!

Posted by Eienaoi - 2007/10/18 22:55

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-steals-

sounds yummy^^ with french vanilla ofc

