

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



PUMPKIN HAND PIES

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Makes 6 hand pies

Ingredients for crust:

- 2½ cups (300g) all-purpose flour
- 1 teaspoon kosher salt
- 1 Tablespoon granulated sugar
- 8 oz (227g) unsalted butter (preferably European-style like Kerrygold), cubed and chilled
- ½ cup cold water
- 2 Tablespoons apple cider vinegar
- ½ cup ice

Instructions

For crust: Add flour, salt, and sugar to a food processor. Pulse 2 times to mix. Add cubed butter. Pulse 10–12 times, until you have pea-sized pieces (a few large pieces are okay). Move to a wide bowl. Stir together water, apple cider vinegar, and ice in a small bowl. Sprinkle over butter/flour mixture 1 tablespoon at a time; cutting, folding and pressing the dough over itself with a bowl scraper or silicone spatula. Do this 2–3 times before adding the next tablespoon of liquid. As the dough comes together, you'll start to see the layers forming. Dough is ready when it holds together with just a few dry bits remaining, usually with 6–8 tablespoons of liquid. Turn the dough over onto a floured surface. Divide and form into 12 equal pucks, taking care to maintain the layers. Wrap in plastic or airtight container and refrigerate overnight or for at least 3 hours before continuing. With a rolling pin, flatten each puck of dough into a rough circle, about ⅛ inch thick or 6 inches in diameter. Lay the pieces onto a baking sheet, with plastic wrap or foil in between if they need to stack, and refrigerate for another 3 hours or overnight.

Ingredients for filling:

- 15 oz pumpkin puree
- 1 cup (200g) light brown sugar
- ¼ teaspoon salt
- ¾ teaspoon ground ginger
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¾ teaspoon vanilla extract
- 1 Tablespoon (14g) unsalted butter, melted

Ingredients egg wash:

- 1 large egg yolk
- 1½ teaspoons water
- Turbinado sugar, for topping

For filling: Stir together all filling ingredients in a medium bowl until evenly combined.

For assembly and baking: Prepare egg wash by beating together egg yolk and water. Lay down one piece of dough onto a lightly floured work surface. Spoon about 3 tablespoons of pumpkin filling into the center. If dough is on the dry side, lightly brush the edges with egg wash. Lay another piece of dough on top, pressing the edges down with the bottom crust, being careful to not squish out the filling. To seal, you have 2 options:

- Press the edges with the tines of a fork. Cut slits all around the edges of the dough, about 1 inch apart. Take one of the flaps and roll it diagonally. Wrap the adjacent flap around the previous one and continue until you make it all the way around. Tuck in the last piece by unraveling the first one slightly and then rolling it back in.
- Cut 4 slits into the top crust in a + formation for ventilation holes. Repeat to make 6 hand pies total. Refrigerate 15 minutes before baking. Pies can also be frozen at this point (do not defrost before baking). Preheat your oven to 375°F. Evenly space the 6 pies on a parchment lined baking sheet. Brush the tops and edges of each crust with the egg wash and sprinkle with turbinado sugar. Bake pies for 35–45 minutes, until the crust is golden brown. Allow to cool for at least 10 minutes before enjoying.