

# Pumpkin Pasties

*makes approximately 14 pasties*

## Ingredients:

*For the dough (adapted from Hugh Acheson's Strawberry Rhubarb Hand Pies)*

4 cups flour (plus more for dusting)  
2 tablespoons sugar  
2 teaspoons kosher salt  
4 sticks unsalted butter, very cold, cubed  
4 tablespoons heavy cream  
4 eggs

*For the filling (adapted from Meta Given's Pumpkin Pie)*

1 $\frac{3}{4}$  cups canned pumpkin puree  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon kosher salt  
1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon ground ginger  
1 egg  
 $\frac{1}{2}$  cup heavy cream  
 $\frac{1}{4}$  cup milk

(1) To make the dough... whisk flour, sugar, and salt together in a large bowl. Using a dough blender or just your fingers, cut butter into the flour mixture, forming pea-size crumbles. In a separate, smaller bowl, whisk together the eggs and the heavy cream. Add the egg mixture to the flour/butter mixture. Work dough until smooth but with flecks of butter still visible. Form the dough into a disk, wrap in plastic, and refrigerate for at least an hour.

(2) To make the filling... turn the pumpkin puree into a saucepan and stir over direct heat for 10 minutes until somewhat dry and slightly caramelized. Remove from heat but keep hot. Mix together the sugar, salt, and spices, and stir into the hot pumpkin. Beat together the eggs, cream, and milk. A few tablespoons at a time, add the milk/egg mixture to the pumpkin, fully incorporating each addition. Continue this process until the mixture is about the thickness of ketchup, stopping well before it gets runny (I added approximately 8 tablespoons). The more egg in the filling, the more custard-y it will be after baking. You should have a bit of the milk/egg mixture left over, which you will use later. Set it aside in the fridge.

(3) Assembly time... roll out the dough into a rectangle, about 1/4 of an inch thick. Decide how big you want your pasties and cut regular rectangles of dough accordingly (mine were ~4" x 5"). Keep in mind that you will be folding the rectangles in half and that you'll want about an inch of dough on all sides of the filling for crimping purposes. Place about 4 teaspoons of filling in the center of each rectangle (more or less depending on the size of your rectangles) and fold the dough in half. Crimp the edges to seal in the filling. You can simply use a fork for crimping, or you can use the traditional method of pinching and folding over your thumb (demonstrated here: [https://www.youtube.com/watch?v=PutVw\\_SbKV0](https://www.youtube.com/watch?v=PutVw_SbKV0)). The traditional method will give you a more reliable seal to prevent the filling leak out. Place your pasties on a baking sheet lined with parchment paper and stick them in the fridge for 20 minutes.

(4) Baking time... preheat the oven to 400 degrees (F). Brush the tops of the pasties with the milk/egg mixture. Prick the tops gently with a fork to allow steam to escape. Bake until golden brown, 20-30 minutes. Bake time will depend on the size of your pasties. Mine took about 25 minutes. Remove to a cooling rack and serve slightly warm (if possible).