



Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

Bourbon Pumpkin Tart with Walnut Streusel **Submitted by: Maxine Snow**

Ingredients:

Crust

2 cups King Arthur Unbleached All-Purpose Flour
1/3 cup sugar
1 teaspoon grated orange peel
1/2 teaspoon salt
2/3 cup cold butter , cubed
1 egg lightly beaten
1/4 cup heavy whipping cream

Filling

1 1/2 cups cooked fresh pumpkin
3 eggs
1/2 cup sugar
1/2 cup heavy whipping cream
1/4 cup packed brown sugar
1/4 cup bourbon
2 tablespoons King Arthur Unbleached All-Purpose Flour
1 teaspoon ground Cinnamon
1 teaspoon ground ginger
1/4 teaspoon salt

Topping

3/4 cup King Arthur Unbleached All-Purpose Flour
1/3 cup sugar
1/3 cup packed brown sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup cold butter, cubed
3/4 cup coarsely chopped walnuts, toasted
1/4 cup chopped crystallized ginger



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Directions:

1. Crust: In a large bowl, combine the flour, sugar, orange peel & salt. Cut in butter until crumby. Add egg. Gradually add cream, tossing with a fork until a ball forms. Cover and refrigerate for at least 30 minutes or until easy to handle.
2. On a lightly floured surface, roll out pastry into a 13 inch circle. Press onto the bottom and up the sides of an ungreased 11- inch fluted tart pan with removable bottom.
3. In a large bowl, combine the filling ingredients. Pour into crust. For topping, combine flour, sugar, brown sugar, salt and cinnamon. Cut in butter until crumbly. Stir in walnuts and ginger. Sprinkle over filling.
4. Bake at 350 degrees for 44-55 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers. Yield: 14 servings.