



# Damariscotta Pumpkinfest & Regatta

October 5-14, 2013

## **Sugared Up Pecan Pumpkin Pie** **Submitted by: Deb Arter**

### **Pastry Crust:**

2 1/2 C. White King Arthur™ Flour  
1 1/2 tsp. sugar  
1 tsp. salt  
1/2 c. cold unsalted butter  
1/2 c. butter flavored Crisco™  
2 T. lard  
Pinch baking powder  
5 – 8 T. ice water

Cut fats into flour and dry ingredients with pastry cutter. Add water slowly just until soft ball forms. Form into two balls and wrap with plastic wrap. Chill at least an hour before rolling. Roll out on floured board as for regular pie and place in 9 inch pie pan.

### **Sugared Pecans:**

1 Egg White  
1 T. water  
1/4 tsp. vanilla extract  
8 oz. pecan halves  
1/2 c. sugar  
1 tsp. cinnamon  
3/4 tsp. salt  
1/4 tsp. ground cloves  
1/4 tsp. nutmeg

Preheat oven to 300° F. In a plastic bag put sugar, salt, cloves, cinnamon and shake well. Whisk egg white, water and vanilla in a bowl. Add pecans and coat well. Gently remove the nits from egg mixture and place in bag with sugar and seasonings. Coat well. Place on greased pan or aluminum foil on baking pan. Bake about 15 min. until lightly golden brown. Cool and remove. Store in closed container until pie is ready to be garnished.

### **Pumpkin Pecan Pie**



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3 eggs, divided  
1 C. canned pumpkin  
1 C. sugar , divided  
1/2 tsp. ground cinnamon  
1/4 tsp. ground ginger  
1/8 tsp. ground cloves  
Dash salt  
2/3 c. light corn syrup  
2 T. melted butter  
1 tsp. vanilla  
1 T. Amaretto  
1 C. chopped pecans  
Pie Crust ( see above )

Preheat oven to 350° F. In small bowl combine 1 egg, pumpkin, 1/3 c. sugar, cinnamon, ginger, cloves, and salt. Spread in pie crust. In another bowl beat the remaining eggs, stir in corn syrup, 2/3 c. sugar, butter, vanilla, and Amaretto. Finally stir in pecans. Spoon over pumpkin mixture. Bake 50 – 60 min. until filling is set. Cool on wire rack.

## **To serve:**

Before serving garnish pie with dots with sweetened whipped cream and sprinkle with the sugared pecans. Store leftover pie ( if any! ) in refrigerator. Serves 6 – 8.