

HONEY PIE, FOR VALENTINE'S DAY

INGREDIENTS

For the crust

1 1/4 cups all-purpose flour
1/4 teaspoon ground cinnamon
pinch of fresh ground nutmeg
2 tablespoons sugar
1/4 teaspoon salt
4 tablespoons unsalted butter, cold
3 tablespoons vegetable shortening
3-6 tablespoons ice cold water

For the filling

1/2 cup (1 stick) unsalted butter, melted
3/4 cup granulated sugar
1 tablespoon white cornmeal
1/2 teaspoon kosher salt
1 teaspoon vanilla paste
3/4 cup honey
3 large eggs
1/2 cup heavy cream
2 teaspoons white vinegar

DIRECTIONS

Prepare your crust: In a bowl, combine the flour, cinnamon, nutmeg, sugar, and salt. Cut in the butter and shortening, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add in three tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 2 hours (up to 24 hours).

Preheat the oven to 375F. Prepare a 9-inch pie plate with baking spray.

Roll the dough on a well-floured work surface into an 11-inch circle. Carefully place the rolled dough into a 9-inch pie plate. Use a paring knife to trim the edges of pie dough, leaving about 1/2 inch extra dough overhang. Fold the excess dough under and crimp with your fingers or a fork. Line the crust with parchment paper or foil and pie weights. Bake for 25-30 minutes, until set but not browned at all. Remove the foil/parchment and allow the crust to cool while you prepare the filling.

Prepare the filling: In a medium bowl, stir the melted butter, sugar, cornmeal, salt, and vanilla paste together. Stir in the honey and the eggs one at a time, followed by the heavy cream and vinegar.

Place the pre-baked pie crust on a rimmed baking sheet. Strain the honey filling through a fine-mesh sieve, directly into the pie shell. Bake on the middle rack of the oven for 45-50 minutes. The pie is finished baking when the edges are set and puffed up high, the center is no longer liquid but looks set, and it's golden brown on top. Allow the pie to cool completely on a wire rack, 2-3 hours.