

## MAPLE CREAM PIE WITH NUTMEG AND BOURBON

### INGREDIENTS

For the pastry

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

3/4 cup maple syrup

2 1/4 cups heavy cream

4 egg yolks

1 whole egg

1/4 teaspoon salt

1 teaspoon freshly grated nutmeg

1 teaspoon vanilla extract

1 ounce bourbon

### DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball and flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat oven to 425F.

On a lightly floured surface, roll out the dough to a 12 inch circle. Place in pie plate and crimp edges. Dock the pastry with a fork a few times, all the way to the edges. Line pastry shell with parchment paper or aluminum foil and pie weights. Bake for 25-30 minutes, then remove the weights and parchment paper and return to the oven for 5 minutes for the crust to become a golden brown. Let cool while you make the remainder of the pie filling, lowering oven to 300F.

In a medium saucepan over medium-high heat, reduce maple syrup by a quarter, 5 to 7 minutes. Stir in cream and bring to a simmer. Remove from heat. In a medium bowl, whisk together egg yolks and egg. Whisking constantly, slowly add cream mixture to eggs. Strain mixture through a fine-mesh sieve into a cup or bowl with pouring spout. Stir in salt, nutmeg, bourbon and vanilla. Pour filling into crust and transfer to a rimmed baking sheet. Bake until pie is firm to touch but jiggles slightly when moved, about 1 hour. Let cool to room temperature before serving.