



## Tallow Crust Pumpkin Pie Recipe

### Tallow Pie Crust

- 1 1/4 cup of AP flour
- 1 pinch kosher salt
- 5 tablespoons cold beef tallow, crumbled
- 6 tablespoons cold water.
- 1 teaspoon white distilled vinegar (I like to add this as it helps inhibit gluten structure making your pie dough extra flaky)

### Pumpkin Pie Filling

- 15 oz can of pumpkin puree, or if you feel like really going for it, roast and puree your own!
- 3/4 cup, light brown sugar

- 1/2 cup creme fraiche
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/8 teaspoon kosher salt
- 1/8 teaspoon ground ginger
- 2 eggs
- 1 teaspoon vanilla extract (optional)

## Directions

It's that Season again, pumpkin pie season... Nothing makes a better, more flakier crust than natural fats, and this beef tallow crust is the perfect match for a pumpkin pie. Trust us, it is worth the extra effort making this wonderful holiday favorite from scratch!

### For the Crust:

1. In the bowl combine salt and flour, add cold beef tallow and cut in using a fork or pastry cutter.
2. Add water and vinegar and mix until it just begins to come together.
3. Dump pie dough onto a lightly flour-dusted surface (it should still be pretty loose). Press until it just comes together.
4. Roll dough out into about a 1/2? thick disk. Tip: Roll it out thinner than you would a lard or butter pie crust because tallow is a firmer fat.
5. Wrap rolled out dough in plastic and transfer to the refrigerator for 1 hour or overnight.
6. When ready to roll out dough, let it sit at room temperature for about 10-15 minutes before rolling.
7. Roll dough out with a rolling pin, it should be about 1/8? of an inch thick when finished. Add flour during this process, as needed.
8. Transfer your dough to your pie tin or baking dish. Gently roll the dough back over the rolling pin to make this step easier, trim off any extra dough if there is any. Roll over the last 1/2? of the dough and crimp it with your fingers for a decorative edge.
9. Dot the bottom of the dough with a fork, line with parchment paper, and fill dough with pie weights.
10. Blind bake dough for about 20 minutes at 375 degrees or until edges of dough start to take on color.
11. When done baking, reduce the oven to 350 degrees, remove pie weights, and set dough aside to cool while we prepare the filling.

### For the Filling:

So, remember when we said it would be easy?

1. Mix all ingredients together in a large bowl with a wire whisk.
2. Pour into pie crust and bake at 350 degrees for about 60-75 minutes.

3. Check the pie after about 50 minutes, you might need to cover the edges of the crust with a little tinfoil to prevent the crust from getting too much color.
4. When the pie begins to puff up a little the middle and bounces back with a little jiggle, it's done!
5. Allow the pie to cool completely and top with your favorite whipped topping, if desired.

Enjoy and Happy Holidays!



