

Bourbon Pumpkin Pie

Poetry & Pies

prep time: 20-25 minutes

chill time: 1 hour (for the crust—can be done ahead)

freeze time: 15 minutes (optional)

bake time: 40-50 minutes

prep time: 2 hours, 30 minutes

servings: 8-12



Ingredients

- one [sour cream pie crust](#) (or your [favorite pie crust](#))
- 1 can (15oz or 425g) plain pumpkin puree
- 1 cup (240g) heavy whipping cream
- ¼ cup (60g) whole milk
- ¼ cup (60g) bourbon*
- 1 large egg, room temperature
- 3 large egg yolks, room temperature
- ¾ cup (150g) brown sugar (use up to 1 cup if you like a sweeter pie)
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 tablespoon (8g) [pumpkin pie spice](#)
- 1 teaspoon (3g) [ground cinnamon](#) (optional—I like a little extra cinnamon)

Instructions

1. Make the pie crust ahead of time, at least one hour but ideally a day ahead.
2. Once the pie crust is chilled (or you are ready to bake), preheat your oven to 400F/205C. Sprinkle a little flour in the bottom of [your pie pan](#). Let the pie crust rest on the counter 5-10 minutes, until workable.
3. Place the pie dough disc on a lightly floured surface, then sprinkle the top with a little more flour. Begin rolling out the dough, rotating the [rolling pin](#) as you go.

Be sure to flip and rotate the dough every so often, sprinkling a tiny bit more flour as needed to 1) keep it from sticking and 2) ensure you're rolling evenly. I tend to roll the bottom left too thin and the top right too thick. Rotating balances this out.

4. Roll the dough out to $\frac{1}{8}$ " or $\frac{1}{3}$ cm thick (or slightly thicker—this is the thinnest you'll want to go), or about 12" or 30 cm in diameter for a deep 9" pie pan.
5. Carefully place the crust over your pan. Gently lift the edges to help ease the crust into the pan, pressing gently to get it flush with the bottom and edges. You're basically wiggling and gently pressing it into place. Trim all but $\frac{1}{2}$ " (or a little more than 1cm) of the excess dough. Fold overhanging dough underneath itself until flush with the edge of the pie pan. Shape as desired.
6. Optionally, you can freeze the dough for 10-15 minutes at this point. It helps it bake evenly and also makes it much easier to line with foil.
7. Gently line the crust with foil, pressing it against the middle of the crust but only having it hang loosely over the edges. You want them fully tented but not touching the foil. Pour pie weights or rice or dry beans in the middle, being sure they fill up the pie to keep the bottom in place.
8. Bake for 15 minutes. Remove the foil/weights and bake 5 minutes more, just until the bottom starts to turn golden. If you notice it starting to bubble up, prick with a fork a few times. When the crust is done blind baking, turn the oven down to 325F/265C (350F/175C at high elevation).
9. Feel free to roll the trimmings out and shape into leaves or pumpkins. Bake on a parchment lined pan for 10 minutes and use to decorate your pie!
10. Let the crust cool slightly while you mix the filling. Combine all filling ingredients in a large mixing bowl. Whisk until fully combined, being careful not to create air bubbles. If any do appear, let it sit a few minutes then stir gently with a spatula to remove the bubbles.
11. Pour filling into the warm crust. Bake for 40-50 minutes, until the filling is set but still jiggly (not sloshy). Halfway through baking (after about 25 minutes),

tent the pie loosely with foil to prevent overbaking the crust or cracking the middle.

12. Let pie cool completely (at minimum 2 hours) then refrigerate until ready to serve.

Enjoy!

**You can easily use milk instead of bourbon, for ½ cup total of whole milk.*