

THE
FLOUR CRAFT
BAKERY & CAFE COOKBOOK

Inspired Gluten Free Recipes for
Breakfast, Lunch, Tea, & Celebrations

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welcome
BOOKS



BUTTERMILK PUMPKIN PIE

Honestly, pumpkin pie has never been my favorite. However, literally every other person on earth seems to LOVE it! So, I developed this recipe and after many trials, I'm happy to report that I am now a pumpkin pie convert. I love the tanginess of the buttermilk (thanks for the inspo, Martha Stewart!), which makes the filling light and smooth without being overly thick and heavy as many pumpkin pie fillings can be. I also enjoy the sultry blend of spices, which I think is just perfect. We sell hundreds of these pies every Thanksgiving at our shops and I'm always so honored that families order them year after year to share at their holiday tables.

SERVES 8; COOK TIME: 50–60 MINUTES

Sweet Pastry Dough (page 224)	12 oz / 1 round of dough
Pumpkin puree	15 oz / 1 can
Buttermilk	8 oz / 1 cup
Heavy cream	4 oz / ½ cup
Eggs	3 large
Brown sugar	5 oz / 1 cup
Vanilla paste	1 oz / 1 TB
Ground cinnamon	1 TB
Ground ginger	2 tsp
Ground nutmeg	1 tsp
Ground cardamom	1 tsp
Kosher salt	1 tsp
Unsweetened whipped cream, for serving	

1 Preheat the oven to 325°F. Spray a 9-inch pie pan with cooking spray. Roll pastry dough between two pieces of plastic wrap into a 10-inch disk, ¼ inch thick.

2 Remove the top piece of plastic wrap and, using the bottom piece of plastic to help lift

the dough, invert the dough into the prepared pie pan. Gently press the crust down into the pan where the bottom meets the sides. Carefully remove the plastic wrap (now facing up) and use a paring knife to trim the edges of the dough so they're even with the top of the pie pan. Crimp the edge of the pie using your favorite crimping design or score with the tines of a fork.

3 Line your pie pan with parchment paper that is large enough to cover the bottom and sides. Fill the center of the pie with weights or dried beans and blind bake for 15 minutes. While the crust is baking, make your filling.

4 In a large bowl, whisk together pumpkin puree, buttermilk, cream, eggs, brown sugar, vanilla paste, ground cinnamon, ginger, nutmeg, and cardamom, and salt until well combined. Pour into the pre-baked pie crust and bake the pie for 35–45 minutes, until done. See note on following page for info on how to tell when a pumpkin pie is baked.

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BUTTERMILK PUMPKIN PIE, CONTINUED

5 Cool the pie completely on a wire rack. Pie can be served on the same day it was made. Or, store in the refrigerator, wrapped tightly in plastic wrap, for up to 2 days. Serve with unsweetened whipped cream.

How to tell when a pumpkin pie is baked?: Remove it from the oven when it is still jiggly in the center. The filling at the very outer edge and about 2 inches in from the edge should be set and puffed up, maybe with some tiny cracking. Your instincts will tell you, This is not done. Trust me, it's done! If you bake the pie until it looks or feels set in the middle, it will be overbaked and will definitely crack. Why? The pumpkin filling continues cooking the entire time the pie is cooling. So, if it feels done when you remove it, you'll come back later and find fissures in the surface. It's nothing a little whipped cream can't fix. But you've gone to a lot of effort to make a homemade pie and, if possible, you want it to be beautiful when you deliver it to the table.

SWEET PASTRY DOUGH FOR PIES & TARTS

Every baker needs a go-to pastry dough in their recipe arsenal, and this is it! It's tender and light, with a shortbread-like texture that makes it perfect for all manner of fillings. This is our master recipe for all the pies, galettes, and tarts we make at the bakeshops. Use the rolling instructions provided in the recipe for Pistachio Cream Tart with Raspberries (page 128). One of the beauties of gluten-free dough is there is no need for resting time or overhang as the dough does not shrink back. Make and use this dough right away or store it in the refrigerator or freezer until ready to use. Use any extra bits you have left after rolling to cut out leaf or heart shapes to top your pies. Brush the cut-outs with egg wash and sprinkle with coarse sugar and you have a no-waste and very tasty decoration.

**MAKES TWO 12-OUNCE ROUNDS; COOK TIME:
10 MINUTES**

Brown rice flour	13.75 oz / 2½ cups
Millet flour	5 oz / 1 cup
Tapioca starch	2.5 oz / ½ cup
White sugar	3.5 oz / ½ cup
Kosher salt	½ tsp
Xanthan gum	½ tsp
Cold butter, cut into 1-inch cubes	8 oz / 2 sticks
Eggs	2 large
Cold water	2 oz / ¼ cup, plus more if needed

1 In the bowl of a food processor fitted with the steel blade, pulse together brown rice flour, millet flour, tapioca starch, sugar, salt, and xanthan gum a few times just to combine. Add the cold butter and pulse again until the butter is the size of small peas, about 30 seconds. Add eggs and continue pulsing until the dough begins to crumble, another 30 seconds or so. Add the cold water all at once and process until the dough comes together. Press the dough together with your fingers. If it holds together, there is no need for more water. If it still feels a bit crumbly, add additional cold water, 1 tablespoon at a time, until the dough feels smooth and holds together well.

2 Shape the dough into two 12-ounce rounds. Wrap in plastic wrap and use immediately, or store in the refrigerator up to 3 days or the freezer up to 1 month.