



*welcomes you to*

## **Mini Thanksgiving Pies, Big Flavor**

with Pastry Chef Katie Rosenhouse

### **Mini Thanksgiving Pies**

Yield: 8-10 mini pies

#### **Ingredients:**

##### **Pie dough:**

1 ¼ cups all-purpose flour, plus additional for rolling

1 tsp. granulated sugar

¼ tsp. kosher salt

½ cup cold unsalted butter, cubed

2-4 Tbsp. cold water, as needed

##### **Pumpkin filling:**

1 large egg

½ cup canned pumpkin puree

¼ cup packed dark brown sugar

1 tsp. cornstarch

⅛ tsp. pumpkin pie spice

Pinch of kosher salt

½ cup evaporated milk

##### **Pecan pie filling:**

1 large egg

½ cup corn syrup (or honey)

⅓ cup granulated sugar

1 Tbsp. packed dark brown sugar

⅛ tsp. kosher salt

Pinch of ground cinnamon

⅔ cup chopped pecans (and chocolate chips, if using)

Flaky sea salt, for topping

##### **Cooked apple filling:**

1 Tbsp. unsalted butter

4-5 medium apples (any type you prefer), peeled and diced into ½-inch cubes

¼ cup packed dark brown sugar

¼ tsp. ground cinnamon

Pinch of kosher salt

1 tsp. lemon juice

Procedure:

1. **Prepare the pie dough:** In a bowl of a stand mixer fitted with a paddle attachment, mix to combine flour, sugar, and salt.
2. Add cold, cubed butter and mix on low to medium speed until only pea-sized bits of butter remain visible.
3. Add 2 tablespoons cold water and mix lightly just to combine. If the dough holds together when squeezed, stop there. If not, add an additional tablespoon or two of water as needed.
4. Transfer shaggy dough to a clean surface and form into a disk.
5. Wrap with plastic wrap and refrigerate 30 minutes.
6. In the meantime, prepare your chosen filling(s).
7. **For the pumpkin filling:** Whisk to combine all ingredients except evaporated milk until smooth. Slowly whisk in evaporated milk.
8. **For the pecan filling:** Whisk to combine egg, corn syrup, sugar, dark brown sugar, salt, and cinnamon until smooth. Reserve pecans, chocolate chips (if using), and flaky sea salt.
9. **For the cooked apple filling:** In a saute pan, heat butter until melted.
10. Add apples and brown sugar; cook over low heat, stirring often, until apples are tender and some are falling apart.
11. Stir in cinnamon, salt, and lemon juice; cook for 1 minute to combine. Remove from heat and cool completely.
12. Preheat oven to 375°F.
13. **Roll dough:** On a lightly floured surface, roll dough to 1/8-inch thickness.
14. Cut out rounds about an inch larger than your tarts will be. Press into tart pan.
15. Reroll scraps and use for lattice or additional tarts, as desired.
16. Fill tarts with chosen fillings: For pumpkin, pour 3/4 way full. For pecan, fill tarts 2/3 way full with pecans and chocolate chips (if using), then top with filling and flaky sea salt. For apple filling, fill all the way up, and top with rounds of pie dough or lattice. Finish with egg wash.
17. **Bake** 25-30 minutes until golden brown or set, depending on the filling.