

Butter Pie Crust

Makes approximately one nine-inch pie crust.

1 ¼ cups all-purpose flour
1 stick salted butter (very cold)
1 ½ tsps sugar
¼ tsp salt
3 tsps ice water

Mix all ingredients in food processor just until crumbs form. Form crumbs into a rough ball, cover with plastic wrap, and refrigerate for 2+ hours. Roll dough out and place in the pie dish. If cooking the squash pie, below, place the lined pie dish in the refrigerator (again) to chill before filling with batter and baking.

Butternut Squash Pie

Makes approximately one nine-inch deep-dish pie.

1 ½ cups mashed, roasted butternut squash*
1 cup packed brown sugar
¾ cup cream
3 large eggs
2 tsps flour
1 tbsp melted, salted butter
1 tsp vanilla extract
2 tsp ground cinnamon
½ tsp ground ginger
½ tsp ground nutmeg
½ tsp crushed red (cayenne) pepper flakes
¼ tsp salt

Mix all ingredients together well (use an immersion blender, mixer, food processor, or similar) to form a smooth puree. Pour into a chilled pie crust (no need to blind bake the crust; refrigerator-chilling the pie crust before baking is sufficient to ensure the batter does not soak into the crust dough). Oven bake at in a pre-heated 350F oven for 55min or longer if necessary, until center has risen. If pie rises and forms cracks at the surface, pie is done--pie will fall back to level as it cools.

*Roasted butternut squash: Slice raw squash in half and remove seeds. Place halves cut-side down on a greased pan / buttered silicone baking mat. Oven cook at 375F for 45min - 1hr, until squash pierces easily with a fork. Cool, then peel skin from squash.

Pulled Molasses Sugar Work

For the Point Breeze Bake Off, molasses-based sugar work was used for decoration. (The original recipe was created measuring ingredients by weight; the volumetric conversions are given for convenience and are approximate.)

94g white granulated sugar	(7 tbsp white granulated sugar)
28g water	(2 tbsp water)
40g sulfur free molasses	(2 tbsp sulfur free molasses)
1/8 g cream of tartar	(pinch of cream of tartar)

Dissolve water and sugar over low heat in a high-walled, heavy bottomed sauce pan. (The heavy bottom gives an even heat distribution, and the high walls prevent the mixture splashing out; the mixture will foam significantly when the molasses is added, and can boil over if too small a pan is used.) Bring the sugar syrup to a boil, stirring occasionally, and skim off any gross impurities in the sugar (evidenced as white foam on the boiling syrup). When the sugar syrup reaches 230F (measured using a candy thermometer), add the molasses and cream of tartar. Stir briefly to mix, then stop stirring and raise the heat on the stove to its highest setting. Partially cover the pan and wait for the temperature to reach 310-315F. When the sugar reaches 310-315F, immediately remove the pan from the stove. Do not exceed 315F, or your mixture will begin to burn. Cool the pan by briefly placing it in a larger pot or bowl filled with ice water, then pour the sugar syrup out onto a buttered silicone baking mat. Use a utensil, or simply pick up the edges of the baking mat, and fold the sugar over on itself as it cools. This manipulation prevents portions of the sugar cooling at different rates. When the sugar is cool enough to handle (but still warm), pull and fold the sugar back on itself 10-20 times. At this point, form the pulled sugar into the desired shape, and support the shape (using greased tinfoil or bowls, etc) until cool.