

Dirty Chai Pumpkin Pie

By Alessandra Ciuffo

Ingredients:

- 1 large pie crust (homemade or store-bought)
- baking beans or pie weights
- 1 1/4 cup heavy cream
- 2 tbsp espresso powder
- 3 large eggs
- 1 15oz can pumpkin puree
- 3/4 cup brown sugar
- 1 tbsp flour
- 1/4 tsp salt
- 1 tbsp chai spice mix (recipe below)
- 1 tsp vanilla extract
- Whipped Cream, for serving

Chai Spice Mix:

- 1 tsp ground cardamom
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/4 tsp ground clove
- 1/4 tsp ground black pepper

Spiced Pumpkin Seeds:

- 1 tbsp butter
- 1/4 cup sugar
- 1 tbsp water
- 1 tsp chai spice mix
- pinch salt
- 1/2 cup pumpkin seeds

Steps:

Prepare the crust

1. Preheat oven to 375°.
2. On a lightly floured surface, roll pie dough into a 12" circle. Drape over a 8-9 inch pie dish and gently press to fit, ensuring no air bubbles. Crimp edges as desired.

3. Line dough with foil or parchment and fill with dried beans or pie weights. Bake crust until top and sides are dry and set, 12 to 15 minutes, then remove foil and weights. Continue to bake until the bottom is dry to the touch, about 5 minutes more. Let cool.
4. Reduce oven to 350°.

Make the Pie Batter

4. Add the heavy cream to a glass measuring cup or bowl and microwave or warm up on the stove for 30 seconds until warm. Add in the espresso powder and stir until well combined.
5. In a large bowl, whisk eggs, pumpkin, brown sugar, flour, chai spice, vanilla, and salt until smooth. Slowly pour in the espresso-infused cream and stir until it is well combined. Place the pie pan onto a sheet tray, then pour the pumpkin mixture into the cooled pie crust.
6. Transfer the pie to the oven and bake for 45-50 minutes, until the filling is slightly jiggle in the center and the crust is golden brown. Turn off oven, prop door open with a wooden spoon, and let pie cool 30 minutes. Transfer pan to a wire rack and let cool completely.

Make the Pumpkin Seeds

7. In a medium pot over medium-low heat, melt the butter, then add the sugar, chai spice, salt, and water. Stir to combine and dissolve the sugar slightly.
8. Add the pumpkin seeds and stir continuously as the sugar starts to melt and coat the seeds. Keep cooking until the sugar mixture turns golden brown and the seeds are evenly coated, about 5–7 minutes.
9. Once caramelized, quickly spread the seeds onto a parchment-lined baking sheet. Separate them with a spatula or fork to prevent clumping as they cool, harden and become crispy.