

Spiced Pumpkin Small Batch Recipes

Just the Two of Us Pie Crust

1 ½ cups all-purpose flour
¼ teaspoon salt
1 tablespoon sugar

½ cup (1 stick) unsalted butter chilled
2-4 tablespoons cold water
1 egg (chilled)

Using a food processor, pastry cutter, or fork, combine dry ingredients and butter until the butter is well incorporated. Try to avoid melting the butter. If using food processor, add egg (with other methods, beat egg first). Gradually add just enough water for a dough ball to form. You do not want a dry flaky dough, but it should not feel wet/sticky either. Form dough into a disk and chill for at least 30 minutes.

I will cut my dough into 8 equal portions, then roll them out into 7 ½ inch (19cm) circles. These fit nicely in 4.3 inch (11cm) tart pans. They are a good size for empanadas/hand-pies/pocket-pies/pasties. Bake 425°F until golden (approx. 25 minutes), or 350°F in a convection oven/air fryer for 15 minutes. I layer the pie crusts between parchment paper and chill until needed, up to one week.

Can be used for rough puff pastry

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Pumpkin Custard for Pies

½ cup whole milk
½ cup heavy cream
1 ½ teaspoon salt
½ cup brown sugar

2 eggs (or 3 yolks)
2 teaspoons Pumpkin Spice (mixture of cinnamon, cloves, ginger, all-spice, nutmeg)
1 cup pumpkin puree

In small saucepan combine milk, sugar, and spices. Heat milk and dissolve sugar (very warm to touch but not boiling). In a bowl, beat egg yolks, and temper with milk mixture before fully combining the two liquids. Add pumpkin puree after removing from the heat. Pumpkin puree may cause the custard to curdle/split a bit, but it will be fine after baking. (Hint: pouring the custard through a sieve before adding the pumpkin puree will remove any egg white bits that may have formed.)

Add to prepared pie crust and bake 10-12 minutes at 350°F in a convection oven. Makes 3 cups of custard. Pie will finish thickening as it cools.

Extra custard can be baked in oven, or it can be cooked in an Instant Pot in small Mason jars for a baked or steamed custard.

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Custard - Instant Pot

1 cup milk (or cream)
2 tablespoons sugar
2 egg yolks

½ teaspoon vanilla
spices

In small saucepan combine milk, sugar, and spices. Heat milk and dissolve sugar (very warm to touch but not boiling). In a bowl, beat egg yolks and temper with milk mixture before fully combining the two liquids. Makes about 1.5 cups liquid.

Add to small bowls/baking dishes. Cover with aluminum foil but add small vent holes to the top of the foil cover. Place in IP on top of a trivet (and 1 cup of water). Cook on high 7 minutes, 7 minutes natural release, then vent. Allow to cool and finish thickening without aluminum for 20 minutes.

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Pumpkin Spice Mix

I find that a good spice mix has 1 part cinnamon to 1 part **combined other spices**. When making my spice mix from whole spices, it is harder to be exact with this, but I aim for that ration. With pre-ground spices, the following is a good ratio.

1 teaspoon cinnamon
¼ teaspoon ground clove
¼ teaspoon ground nutmeg
¼ teaspoon ground dry ginger
¼ teaspoon ground all-spice

For a heavier cinnamon flavor, use a 2 teaspoons ground cinnamon. When making a fresh ground mix, I will use both Ceylon and Cassia cinnamon sticks. The Ceylon is much easier to grind in a spice/coffee grinder.

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Pumpkin Corn Muffins

¾ cup all-purpose flour
¼ cup cornmeal
1 ½ teaspoon baking powder
½ teaspoon salt
¼ cup sugar

¼ cup (½ stick) unsalted butter melted
½ cup milk
7 ounces pumpkin puree (left over from making pie)
1-2 teaspoons Pumpkin Spice

Mix dry ingredients, making sure to incorporate baking powder well. Add wet ingredients. Will make 6-8 muffins depending on the size of muffins.

Bake 10 minutes at 350°F convection oven/air fryer (10-15 minutes at 400°F in regular oven).

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Using up the leftover pumpkin from a 15 ounce can.