



# Deep-Dish Bourbon Streusel-Topped Apple Butter Pumpkin Pie



## INGREDIENTS

### PIE

2 recipes Single-Crust Pie Pastry

4 Hy-Vee large eggs, divided

1 tsp water

1 (15-oz.) can Hy-Vee pumpkin

1 (14-oz.) Hy-Vee sweetened condensed milk

1 cup apple butter

1 tbsp bourbon

1 ½ tsp pumpkin pie spice

¼ tsp Hy-Vee salt

### STREUSEL

¼ cup Hy-Vee all-purpose flour

2 tbsp Hy-Vee brown sugar, packed

1 tbsp Hy-vee granulated sugar

2 tbsp cold Hy-Vee unsalted butter, chopped

⅓ cup roasted and salted shelled pistachios, chopped

Chocolate curls, for garnish

## PREPARATION

- 1** For pie, spray a 9 ½-inch deep-dish pie plate with nonstick spray; set aside. Roll 1 pastry dough disk, from center to edge, on a lightly floured piece of parchment paper into a 14-inch round. Gently roll pastry around rolling pin; carefully unroll to place it on prepared pie plate. Ease pastry into pie plate without stretching. Trim pastry ½-inch beyond edge of pie plate; fold under pastry even with pie plate edge. Do not crimp edge. Whisk together 1 egg and water in a small bowl. Brush top edge with egg mixture; reserve remaining egg mixture.
- 2** Divide remaining pastry dough disk in half. Reserve one portion for another use. Roll remaining portion on a lightly floured piece of parchment paper into a ⅛-inch-thick rectangle. Cut ¼-inch-wide strips using a pizza cutter. Braid together 3 strips at a time. Lay braided pastry strips on edge of pastry-lined pie plate; gently press down to seal. Lightly cover with plastic wrap; freeze for 15 to 20 minutes.
- 3** Place oven rack in the lower one-third of oven. Preheat oven to 425°. For filling, whisk remaining 3 eggs in a large bowl. Add pumpkin, sweetened condensed milk, apple butter, bourbon, pumpkin pie spice and salt; gently whisk just until combined.
- 4** Place pastry-lined pie plate in a large rimmed baking pan; pour in filling. Brush braided edge with additional egg mixture. Bake for 15 minutes. Reduce oven temperature to 350°; cover braided edge with foil. Bake for 55 to 60 minutes more or until internal temperature of pie reaches 175° to 180°. Cool completely on a wire rack. Refrigerate until ready to serve.
- 5** For streusel, line a 15x10x1-inch baking pan with parchment paper; set aside. Stir together flour, brown sugar and granulated sugar in a small bowl. Cut in butter until mixture resembles coarse crumbs; stir in pistachios. Cover and freeze for 20 minutes. Spread streusel mixture evenly in prepared pan. Bake in center of oven at 350° for 8 to 10 minutes or until lightly browned. Cool completely in pan on wire rack. Crumble into small pieces; store tightly covered at room temperature until ready to serve.
- 6** To serve, let pie stand at room temperature for 15 minutes. Top with streusel; garnish with chocolate curls, if desired.

## NUTRITION FACTS

Calories: 654

Total Fat: 30g

Saturated Fat: 10g

Trans Fat: 2g

Cholesterol: 92mg

Sodium: 524mg

Carbohydrates: 81g

Fiber: 3g

Sugar: 48g

Protein: 12g