

Salted Caramel Mini Pumpkin Pie

Yield: 9 servings

Full preparation time: 2 hours

What: Pumpkin pie and pumpkin seeds.

Why: This recipe makes use of your leftover pie dough and pumpkin seeds to prepare a fall treat. It was created by Kendall Culinary College Chef Marianne Albovias as part of [Morton and the James Beard Foundation's partnership to Erase Food Waste](#).

The Salt: Morton® Fine Himalayan Pink Salt enhances the sweetness of caramel sauce and pumpkin seed brittle that helps to add a twist to a traditional fall treat. A final sprinkling of Morton® Coarse Himalayan Salt gives an extra burst of flavor and texture to this memorable mini pie.

Ingredients:

14 ounces pie dough – homemade or store bought

Salted Caramel:

1/2 cup caramel sauce – homemade or store bought

1/4 teaspoon Morton® Fine Himalayan Pink Salt

Filling:

1/2 cup canned pumpkin puree

1/2 cup heavy cream

1 large egg

1 large egg yolk

4 tablespoons packed light brown sugar

1 teaspoon pumpkin pie spice

1/4 cup salted caramel

Egg wash:

1 egg

1 teaspoon water

Salted Pumpkin Seed Brittle:

1 cup sugar

1/2 cup water

1 cup shelled pumpkin seeds

1/4 teaspoon Morton Fine Himalayan Pink Salt

Glaze:

1/3 cup powdered sugar, sifted

1 tablespoon salted caramel
1 1/2 teaspoon milk

Directions:

Make the salted caramel: Whisk caramel sauce and 1/4 teaspoon Morton® Fine Himalayan Pink Salt together set aside.

Make the filling: Preheat oven to 375°F. Spray a 9" cake pan with non-stick spray. Whisk filling ingredients except for salted caramel together until smooth. Pour into pan. Bake for 20-25 minutes until set. Center will still jiggle slightly. Cool completely. Whisk in 1/4 cup of salted caramel sauce.

Cut and bake the hand pies: Roll dough to 1/8". Using a 3 1/2" round cutter, cut out 18 rounds of dough. Reroll scraps if necessary. Brush each round with egg wash. Spoon 1 1/2 tablespoons of filling into the center of nine rounds of dough. Top each with the remaining rounds of dough. Using a fork, seal the edges of each pie. Using a paring knife, cut a vent hole in the top of each pie. Freeze for 15 minutes. Place onto parchment-lined sheet. Brush with remaining egg wash. Bake in a 375°F oven for 18-20 minutes until golden brown. Cool.

For brittle: Prepare a sheet pan with a silicone liner or parchment paper sprayed with non-stick spray. Stir sugar and water in a heavy saucepan until all of the sugar is moistened. Cook over medium high heat, brushing the sides of the pan with water. Continue to cook caramel without stirring, until deep golden. Immediately stir in pumpkin seeds and Morton® Fine Himalayan Pink Salt and quickly pour onto foil, spreading into a thin sheet before it hardens. Cool. Break up into pieces and pulse in a food processor until coarsely ground.

For glaze: Whisk ingredients together. Adjust thickness with additional powdered sugar or milk as necessary. Cover and set aside until ready to use.

To finish pies: Drizzle glaze over the pies. Sprinkle brittle over the pies. Allow glaze to set. If desired, add a sprinkle of Morton® Coarse Himalayan Pink Salt.

Credit: Chef Marianne Albovias, Assistant Professor, Baking and Pastry, Kendall College at National Louis University