



AUTUMN PIE

with MAPLE and BROWN SUGAR

Makes 12-14 Mini Pies in standard cupcake pans

FOR THE DOUGH /

2 ½ cups flour 1 tsp. salt
1 tbsp. sugar 2 sticks unsalted butter, very cold

1 / Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside.

2 / In a large bowl, whisk together 2 ½ cups flour, 1 tbsp. sugar and salt.

3 / Dice two sticks of very cold unsalted butter into ½ inch pieces.

4 / Sprinkle the butter cubes over the flour and begin working them in with your hands. Redistribute the mixture as needed so all parts are worked evenly, really get in there with your hands. When all of the butter pieces are the size of tiny peas stop.

5 / Drizzle ½ cup of the ice-cold water (but not the cubes) over the butter and flour mixture. Using a rubber (or silicon) spatula, gather the dough together. You'll probably need an additional ¼ cup of cold water to bring it together, but add it a tbsp. as a time. Once you're pulling large clumps with the spatula, take it out and get your hands in there. Gather the damp clumps together into one mound, kneading them gently together.

6 / Divide the dough in half, and place each half on a large piece of plastic wrap. Let the dough chill in the fridge for one hour, but preferably at least two, before rolling it out.

FOR THE FILLING /

4 carrots
3 small golden beets 2 tbsp. olive oil
4 sweet potato 6 tbsp. brown sugar
1 parsnip* (use any root veggies you want according to your taste)

1 / Preheat oven to 400°F. While oven is heating cut up the veggies. I cut them into different sizes, but make sure they are small enough to bite and fit in a small pie.

2 / Mix together diced beets, sweet potato, parsnip, and carrot and toss the veggies with olive oil, salt and 4 tablespoons brown sugar.

3 / Spread vegetables on a roasting pan or baking dish in a single layer and bake for 15 minutes.

4 / After the first 15 minutes toss and spread vegetables again in a single layer. Bake for another 15 minutes or until the vegetables are fully cooked.

ASSEMBLY /

6 tsp. cinnamon
Baking Spray 6 tsp. brown sugar
1 cup pure maple syrup 1 egg

1 / Roll out the chilled dough and using either a large circle cutter or glass (larger than the cavity of the cupcake pan) start cutting circles. (If your dough is getting warm from being out of the fridge, get it back in! Make sure the dough never heats too much, it's difficult to deal with and won't bake as nicely.)

2 / Spray the cupcake cavities well with baking spray and using your hands push the dough circles into each cavity, try to get out any air bubbles you see. Make sure the dough comes out of the cavity a bit so you can get the pie out of the pan.

3 / Fill the pie cups with the cooked vegetables.

4 / Drizzle approximately 1 tbsp. of maple syrup and sprinkle ½ tsp. cinnamon on top of each pile of vegetables.

5 / Roll out the remainder of the dough and cut out the decor (letters in my case).

6 / Apply a light egg wash to the top of each piece of decor and sprinkle the remainder cinnamon and brown sugar equally amongst the pies.

7 / Bake for 20 minutes or until puff pastry is flaky and slightly brown. Best served warm.