

Bacon Maple Walnut Pie



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 $\frac{1}{2}$ cups [Flourish Flour](#), plus extra for rolling
- 1 cup (2 sticks or 8 ounces) unsalted butter, very-cold, cut into $\frac{1}{2}$ inch cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6 to 8 tablespoons ice water
- 2 large eggs, room temperature
- $\frac{1}{2}$ c. butter, browned and cooled slightly
- $\frac{1}{4}$ c. white sugar
- $\frac{1}{2}$ c. light brown sugar
- $\frac{1}{4}$ c. maple syrup
- 1 tbsp. [Flourish Flour](#)
- 1 tbsp. whole milk
- 1 tsp. pure vanilla extract
- 2 c. walnuts, coarsely chopped
- 5 strips bacon, cooked and diced

Crust Instructions

1. Mix flour, sugar, and salt: Put flour, sugar, and salt into the bowl of a food processor and pulse a couple times to mix.
2. Mix flour, sugar, and salt: Put flour, sugar, and salt into the bowl of a food processor and pulse a couple times to mix.
3. Add about half of the butter to the food processor and pulse several times. Then add the rest of the butter and pulse 6 to 8 times until the largest pieces of butter are about the size of large peas.

4. Sprinkle the mixture with about 1/4 cup of ice water (make sure there are no ice cubes in the water!) and pulse again. Then add more ice water, a tablespoon at a time, pulsing once or twice after each addition until the dough just barely begins to hold together. You know that the mixture is ready if when you pinch some of the crumbly dough together with your fingers, it holds together. Be cautious with the amount of water you add, too much and the crust will be tough.
5. Make two dough disks: Carefully empty the crumbly dough mixture from the food processor on to a clean, dry, flat surface. Gather the mixture in a mound. Sprinkle each disk with a little flour, wrap each one in plastic wrap, and refrigerate for one hour or up to 2 days.
6. Remove dough from refrigerator and let sit for a few minutes: Remove one crust disk from the refrigerator. Let sit at room temperature for 5-10 minutes in order to soften just enough to make rolling out a bit easier.
7. Roll out dough, place in pie dish: Roll out with a rolling pin on a lightly floured surface to a 12-inch circle; about 1/8 of an inch thick. As you roll out the dough, check if the dough is sticking to the surface below. If necessary, add a few sprinkles of flour under the dough to keep the dough from sticking.

Assembly Instructions

1. Preheat oven to 400°.
2. In large bowl, beat eggs until slightly foamy. Stir in browned butter, sugars, and maple syrup; whisk until fully combined. Stir in flour, milk, and vanilla, then add walnuts and bacon and stir until fully coated.
3. Pour mixture into pie crust. Bake 10 minutes, then reduce heat to 325° and bake until top no longer jiggles in the center, 40 to 50 minutes more. Cool completely (ideally overnight in the fridge) before slicing and serving.

We're here to help: flourish-flour.com