



LEKKCOTM

PIE WEEK



With Thanksgiving right around the corner, why wouldn't you want a variety of pies to choose from? We've rounded up 5 different flavors that range from classic to eclectic.

Download and/or Print the recipes attached!



Featured Recipes

French Silk -- Pear Tart -- Momofuku
Chocolate Pumpkin -- Gluten Free Pecan

**LOOKING FOR MORE DELICIOUS INSPIRATION?
SEE ALL OF OUR RECIPES AT LEKKCO.COM**



Lekkco



Lekkco



Lekkco



Lekkco



FRENCH SILK

Yield: 1 -9" pie

Total Time: 5 hours

INGREDIENTS:

Crust:

32 Oreos
4 Tb. butter, melted

Filling:

4 eggs, pasteurized
¾ c. sugar
¾ c. Lekkco
½ c. butter, room temperature
1 t. Vanilla
½ t. Salt
1 c. heavy cream
1 Tb. powdered sugar

Whipped Topping:

½ c. heavy cream
6 Tb. marshmallow fluff
3 Tb. Lekkco

PREPARATION:

Crust:

01 Grease a 9" pie dish and set aside. In a food processor, add the Oreos and melted butter and pulse until the Oreos are a fine crumb.
02 Preheat the oven to 350F. Dump the crumb mix into the pie dish, press evenly on the bottom and around the sides using a flat-bottomed cup and/or a spoon.
03 Bake for 10 minutes or until the crust has set. Let cool.

Filling:

04 In a double boiler, or a large glass or metal bowl over a saucepan of boiling water, add the eggs and sugar and whisk vigorously until light and foamy. At this point, stop whisking and take the temperature of the mixture. It should read at 160-165F, but if not, keep whisking until it does. Remove from heat and set aside. This step will take about 20 minutes.
05 Put a medium mixing bowl in the freezer. Take a large mixing bowl and beat together the butter and Lekkco with an electric mixer until light, then mix in the salt and vanilla.
06 Slowly stream in the egg mixture while still mixing. Set aside.
07 Pull the mixing bowl out of the freezer and add the heavy cream. Beat with an electric mixer to a soft peak then add the powdered sugar and beat to a stiff peak.
08 Add a large scoop of the whipped cream to the base mixture and mix that together. Add the rest of the whipped cream and fold into the mixture until there are no more streaks. Pour the filling into the crust and refrigerate for 4 hours, preferably overnight.

Whipped Topping:

09 Make the whipped topping by placing a medium mixing bowl in the freezer to chill. Once chilled, add the heavy cream and beat with an electric mixer until soft peaks form.
10 Melt the marshmallow fluff in the microwave for 15-20 seconds and mix into the cream until stiff peaks form.
11 Top the pie with the whipped cream then microwave the Lekkco for 10 seconds, drizzle as desired, serve and enjoy! Do not leave at room temperature for more than 2 hours



PEAR TART

Yield: 8 servings

Total Time: 8 hours

INGREDIENTS:

Crust:

3 oz. cream cheese, room temperature

6 Tb. butter, room temperature

$\frac{3}{4}$ c. powdered sugar

1 egg yolk

$\frac{1}{2}$ t. Salt

$\frac{1}{2}$ t. Vanilla

1 $\frac{1}{2}$ c. flour

Roasted Pears:

1 pear; peeled, cored and halved

1 Tb. butter

2 T. maple syrup

Filling:

$\frac{3}{4}$ c. Lekkco

1 $\frac{1}{2}$ c. heavy cream

1 $\frac{1}{2}$ Tb. cornstarch

$\frac{1}{2}$ t. Salt

$\frac{1}{2}$ t. Vanilla

PREPARATION:

Crust:

01 Grease a pie or tart dish. Set aside.

02 In a large mixing bowl, beat the cream cheese and butter together with an electric mixer until smooth.

03 Sift in the powdered sugar and mix until combined.

04 Add the yolk, salt, and vanilla and mix until combined.

05 Sift in the flour and mix until just fully combined. Do not overmix, the mixture will be crumbly.

06 Pack the crust into a ball and wrap in plastic wrap. Refrigerate for 20-30 minutes.

07 Place the dough between 2 sheets of parchment paper and roll out to $\frac{1}{4}$ " thick. Preheat the oven to 325F and stick the dough back in the fridge for 10 minutes.

08 Peel off the parchment papers and line the dish with the dough, making sure to fill in the bottom edges. Use some powdered sugar to dust your hands to prevent sticking, if necessary.

09 Using a butter knife, carefully trim off the edges of the crust right at the rim of the dish and poke the bottom of the crust with a fork.

10 Cut a piece of parchment paper a bit larger than the dish and place inside the crust and fill with dry beans or rice to weigh down the bottom. Bake for 15 minutes.

11 Remove the beans and parchment carefully and bake the crust again for 10 minutes. The crust should be golden brown on the edge. Set aside to let cool.

Roasted Pears:

12 Place the pears onto a baking sheet, inside-up, and add the butter to the center of each and drizzle both halves with maple syrup. Roast in the oven for 10-15 minutes or until tender. Flip inside-down halfway through cooking. Set aside to cool.

Filling:

13 Start by putting the cornstarch in a small bowl and adding about $\frac{1}{4}$ c. of heavy cream and mixing until creamy and smooth. Set aside.

14 In a medium saucepan, add the rest of the heavy cream and Lekkco over medium heat and mix until fully combined. Add the salt and cornstarch mixture and whisk vigorously. Once it starts to thicken, keep whisking for another 2-3 minutes to fully cook the cornstarch. Remove from heat and stir in the vanilla.

15 Pour the filling into the crust and set aside. Cut the pear halves to equal 8 pieces total and place onto the tart evenly as pictured or as desired. Let cool completely at room temperature for 2 hours then refrigerate for 4 hours or overnight. Serve and enjoy! Do not leave at room temperature for more than 2 hours



MOMOFUKU TRIBUTE PIE

Yield: 2 - 9" pies

Total Time: 6 hours

INGREDIENTS:

Oat Cookie:

- 1/2 c. butter, room temperature
- 1/3 c. light brown sugar, packed
- 3 Tb. sugar
- 1 egg yolk
- 1/2 c. flour
- 1 1/2 c. old-fashioned rolled oats
- 1/8 t. Baking powder
- Pinch of baking soda
- 1/2 t. Salt

Filling:

- 1 1/2 c. sugar
- 3/4 c. light brown sugar, packed
- 1/4 c. milk powder
- 1 1/2 t. Salt
- 1/2 c. butter, melted
- 3/4 c. Lekkco
- 1/2 c. heavy cream
- 1/2 t. Vanilla
- 8 egg yolks*

Crust and Assembly:

- Oat cookie
- 1 tb. Light brown sugar, packed
- 1/4 t. Salt
- 1/4 c. butter, melted
- Pie filling
- Powdered sugar, for dusting

PREPARATION:

Oat Cookie:

- 01 Preheat the oven to 350F and grease a baking sheet then set aside.
- 02 In a large mixing bowl, cream together the butter and sugars for 2-3 minutes on medium-high speed using an electric mixer, until pale and fluffy.
- 03 In a separate bowl, mix together the flour, oats, baking powder, baking soda, and salt until combined. Set aside.
- 04 Scrape the bowl and turn the mixer on low speed and add the egg yolk. Increase to medium-high speed and beat for 1-2 minutes until the sugar fully dissolves and mixture is pale white.
- 05 Turn the mixer on low speed and add the dry ingredients. Mix until completely combined, scraping the bowl if needed. Do not overmix.
- 06 Pour the cookie mixture onto the baking sheet and spread out to 1/4" thick. It's okay if it doesn't cover the whole sheet pan. Bake for 15 minutes or until golden brown. Set aside to cool completely.

Filling:

- 07 In a stand mixer**, add the sugars, milk powder, and salt then mix on low speed until combined.
- 08 Add the butter and Lekkco and mix for 2-3 minutes on low speed until thoroughly combined, scraping the bowl if needed.
- 09 Add the vanilla and heavy cream and mix for 2-3 minutes on low speed until the mixture is evenly combined. Scrape the sides and bottom of the bowl.
- 10 Add the egg yolks and mix on low speed until just combined. Do not overmix.

Crust and Assembly:

- 11 Preheat the oven to 350F.
- 12 Add the oat cookie, brown sugar and salt into a food processor until it resembles wet sand.
- 13 Transfer the mixture into a large mixing bowl and mix in the butter and knead together until moist enough to form a ball. If it's not moist enough, add another tablespoon of melted butter.
- 14 Divide the crust between 2 pie dishes and, using your fingers or a spoon, press the crust firmly across the bottom and sides of the pan until evenly spread out.
- 15 Pour the filling to 3/4 of the wall full and bake for 15 minutes. The filling will be golden brown but still be very jiggly. Open the oven door and decrease the heat to 325F. This could take 5-10 minutes. Once heated to 325F, close the oven door and bake for an additional 5 minutes. The pie should be very jiggly but set up around the edges. If not set at all, bake another 5 minutes until the edges are more set.
- 16 Gently pull the pies out the oven and let cool to room temperature. Once cooled, freeze the pies for at least 3 hours or overnight. Drizzle with some Lekkco and dust with powdered sugar, serve and enjoy! This pie will keep for 5 days in the fridge and for 1 month in the freezer!

Notes: *Egg whites will ruin the consistency of the pie so you would want to separate the egg yolks by hand and very carefully. Separating the yolks with the egg shells can puncture the yolk and make it harder to separate the whites.

**A whisk or hand mixer will not produce the desired result.



CHOCOLATE PUMPKIN

Yields: 2 - 9" Pies

Total Time: 1hr 25 minutes

INGREDIENTS:

- 1 store bought or homemade pie crust
- 1 $\frac{3}{4}$ c. pumpkin puree
- 3 eggs
- $\frac{3}{4}$ c. heavy cream
- $\frac{1}{2}$ c. milk
- $\frac{3}{4}$ c. brown sugar
- 1 Tb. Cornstarch
- 1 t. Cinnamon
- 2 t. Pumpkin pie spice
- $\frac{1}{2}$ t. Salt
- $\frac{1}{2}$ c. Lekkco

PREPARATION:

- 01** Preheat the oven to 375F and prepare the pie crust as stated on the instructions then set aside.
- 02** In a large mixing bowl, whisk together the pumpkin puree, eggs, heavy cream, milk, and brown sugar.
- 03** Add the cornstarch, cinnamon, pumpkin spice, and salt and whisk until combined, making sure to scrape the bowl.
- 04** Pour half the mixture into another bowl and whisk the Lekkco into that half. Alternate pouring the Lekkco filling and the regular filling to create a ripple design.
- 05** Bake for 50-55 minutes, the filling will still be jiggly. Let cool until the filling sets, serve and enjoy! Do not leave at room temperature for more than 2 hours.



GLUTEN FREE PECAN

Yield: 1 pie

Total Time: 1hr 30 minutes

INGREDIENTS:

Gluten Free Crust:

- 1 ¼ c. gluten free flour
- 1 ½ t. sugar
- ½ t. Salt
- 2 ½ Tb. shortening
- 6 Tb. butter, cold and cut into small cubes
- 1-2 Tb. ice cold water

Filling:

- ½ c. Lekkco
- 2 eggs
- 1 c. brown sugar
- 1 Tb. sugar
- 1 t. Vanilla
- ½ c. butter, melted
- 1 Tb. gluten free flour
- 1 t. Salt
- 1 c. pecans, chopped

PREPARATION:

Gluten Free Crust:

- 01 Add the flour, sugar, and salt to a large mixing bowl and whisk until combined. Set aside.
- 02 Add the butter and shortening to the food processor and pulse until the pieces of fat are the size of peas or smaller. Sprinkle the water into the food processor and pulse until just combined. The dough may seem a bit on the dry side but it will absorb the moisture over time.
- 03 Wrap the dough in plastic wrap and refrigerate for at least an hour to chill. Preheat the oven to 350F and grease a pie dish. Set aside.
- 04 Roll the dough out on a dusted surface or between parchment paper to ¼" thick. Place into the pie dish and trim off the overhang. Gently insert a large piece of parchment and line it with beans or rice. Bake for 10 minutes and remove the beans and parchment liner. Set aside to cool.

Filling:

- 05 Once the crust is cooled, spread the Lekkco across the bottom and up the sides under the rim.
- 06 For the filling, add the eggs to a large mixing bowl and whisk until foamy. Add the sugars, salt, butter, flour, pecans, and vanilla then mix until combined. Set aside and preheat the oven 350F.
- 07 Pour the filling and bake for 10 minutes then bring the heat down to 300F and bake for 50-55 minutes. The pie should be a bit jiggly but the top will be set. Let cool, serve and enjoy! Refrigerate within 4 hours