

Deep Fried Pumpkin Pie Bites

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Recipe courtesy of Candice Whiting

- 1 15 oz. can pumpkin pie filling
- 8 oz. cream cheese, softened
- 1 Tbsp. pumpkin pie spice
- ½ cup brown sugar
- ¼ cup white sugar
- 1 recipe pie dough
- Oil for frying (I used canola)
- Whipped cream (prepared)
- Cinnamon
- Powdered sugar

Using a whisk or electric mixer, combine pumpkin and cream cheese until smooth. Mix in spices and sugars. Refrigerate while preparing the rest of your ingredients.

Heat about a half inch of oil in a heavy-bottomed pan (a Dutch oven works perfectly for this) over medium to medium-high heat.

On a lightly floured surface, roll your pie dough to about half the thickness you would use for a full-size pie. Using your preferred ravioli-making method, assemble your filling and dough into 1" to 1.5" mini pies.

Fry your mini pies in batches, depending on the size of your pan. Do not overcrowd the pan! Flip the pies once the bottoms are golden brown. They'll take 1-2 minutes per side. Drain on paper towels.

While your pies are draining and cooling slightly, whip your cream however you like it (or use pre-made...I won't tell!). Fold in cinnamon to taste.

Arrange your mini pumpkin pies on a serving tray and dust with powdered sugar. Serve with cinnamon-spiced whipped cream. Cry over the deliciousness.

Notes:

- I used a ravioli maker for these. Mine makes ten 2" raviolis, and they were just a bit too big for this application. If you have the one that makes 1" or 1.5" raviolis, that will work much better. If you don't have one at all, though, don't worry! Just mark off your dough in 1.5" squares and put a dollop of filling in the middle of each; place another sheet of dough over the top and gently press down around each side of the filling; cut along the seams with a sharp knife and crimp the edges with a fork. Alternatively, do these however you want (round, square, with a cookie cutter or empanada press)! There's not really a whole lot that can go wrong as long as you properly seal them.
- Use your favorite pie dough recipe or just buy the premade stuff. You could even use an empanada or pizza-type dough – whatever you like. The trick is to roll it out thin enough that your pie bites will fry quickly without getting oil-logged.
- Refrigerate your pumpkin mixture while getting your dough ready. This will help it set up a bit so it is easier to work with.
- Test your oil with a scrap of dough before you commit to putting the real thing in the pan! Your oil should react immediately with vigorous bubbling, but you don't want it so hot that the dough burns before it finishes cooking.