

SALTED HONEY PIE WITH ROSEWATER

INGREDIENTS:

crust -

- 2 1/4 cups flour
- 2 T sugar
- 1/4 t cinnamon
- 1/4 t kosher salt
- 1 cup butter, cold and cut into pieces
- 1 T rosewater
- 4-7 T ice water
- 1 egg + 1 t water for glaze

filling -

- 3 eggs
- 1/2 cup heavy cream
- 3/4 cup sugar
- 3 T corn meal
- 1/2 cup butter, melted
- 2 t white vinegar
- 1/4 t kosher salt
- 3/4 cup honey
- 1 t vanilla extract
- pink sea salt for sprinkling

DIRECTIONS:

1. Preheat your oven to 350F. Make Crust by stirring together the dry ingredients: flour, sugar, cinnamon and salt. Cut butter into dry ingredients until no pieces are bigger than a pea. Add rosewater and then ice water one tablespoon at a time until dough comes together.
2. Roll dough out on a well floured surface until about 1/4 inch thick. Fit dough into 9" pie plate removing excess. Roll out excess for cute shapes around the edge of the crust. Chill until ready to fill.
3. Make the filling by whisking together the eggs and cream until combined. Set aside. In a medium bowl stir together the remaining ingredients except for the pink sea salt. Add egg and cream mixture and whisk until smooth.
4. Whisk together the egg and water for a glaze. Brush over the entire crust. Pour into the prepared and chilled crust. Bake in your hot oven for 45 minutes to an hour or until evenly golden and still a bit jiggly in the center.
5. Cool for 2 hours. Sprinkle with pink sea salt, and serve.