

# MAKE YOUR OWN GOURDGEOUS PUMPKIN PIE

You will need:  
 Ready made short crust pastry block (half if making the small pies)  
 2oz / 50g white sugar  
 2oz / 50 brown sugar  
 1 tsp Ground Cinnamon  
 1 tsp Ground Ginger  
 Pinch Nutmeg  
 Pinch 1/8 tsp Ground Cloves  
 4 fluid oz of double cream  
 2 eggs ( 1 whole and one yolk)  
 8 fluid oz of pumpkin purée from a can or homemade



Pre heat your oven to gas mark 6. Roll out your pastry and grease your tins. Cut and Line your tins with the pastry to make a pie case for the pumpkin pie mixture.



To make the pumpkin mixture. Beat the eggs and add the sugars and spices.



Melt the butter, brown sugar, golden syrup and black treacle in the pan (do not boil) mix with a spoon. Pour the melted mixture into the dry ingredients and mix well. Allow to cool.



Add the pumpkin purée and mix well



Add the cream and mix well. Transfer from the bowl.. to the jug. Use the jug to carefully pour the pumpkin mixture into the pastry cases.



Bake for 5 mins at gas mark 6 then turn down to gas mark 4 .Then bake for 30-35 until the mixture in the middle has firmed up, the pastry is cooked and mixture in the middle holds together well. Serve with cream.



To make your own homemade pumpkin Puree: Scoop out the insides of your pumpkin and discard seeds. Roughly chop and bake for 30 mins on GM5. Use a blender to make a smooth paste.



Contains milk, eggs, unless using alternatives.