

Quick Pumpkin Pie

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The American classic is given a speedy revamp in this version of the delectable pumpkin pie. Pumpkin pie is traditionally served in the autumn time once pumpkins come into season, and for the best flavour, fresh pumpkin is always used.

Ingredients:

1 23cm pastry case, ready-made or shop-bought
1 pumpkin
2 eggs
200g brown sugar
350ml evaporated milk
1tbsp. flour
Pinch of salt
1/2 tsp. ground ginger
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground cloves

Directions:

1. Cut the pumpkin in half and remove the seeds and pulp. Place on a baking tray cut side down and cook at 160C for 35 minutes until the flesh is tender. Once tender, puree in a blender until smooth.
2. In a large bowl, beat together the eggs and then add the sugar, flour, salt, ginger, cinnamon, nutmeg, cloves and evaporated milk, beating well after each addition. Add 500g of the pumpkin puree.
3. Once smooth, pour into the unbaked pastry case. Cook at 230C for ten minutes, then turn the temperature down to 180C and cook for another half an hour to forty minutes.

Author: Laura Young