

| DISH | | Pumpkin Pie | |
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| <p>Ingredients</p> <p>a pie pumpkin (you can use different types of pumpkin or even a butternut squash) a pie pumpkin is smaller & sweeter 1 cup sugar (metric: 200 grams) 1.5 teaspoon ground cinnamon 1 teaspoon ground cloves 1 teaspoon ground allspice 1/2 teaspoon ground ginger 1/2 teaspoon of vanilla extract 4 large egg 3 cups cooked & blenderd pumpkin (metric: 0.7 litre) 1.5 cans (12oz each) of evaporated milk</p> | <p>Method</p> <p>Peal deseed and then bake the prepared pumpkin in the oven, for about 45 mins While still hot place in a food blender to get a nice, smooth consistency.</p> <p>The pumpkin is now cooked and ready for the pie recipe.</p> <p>Put all ingredients in a mixing bowl and mix well</p> <p>Line a 9 inch the pie base with short crust pastry and bake blind.</p> <p>Pour mixture into the pre baked pie base</p> <p>Bake at 425 F (210 C) for the first 15 minutes, then turn the temperature down to 350 F (175 C) and bake another 45 to 60 minutes, until a clean knife inserted into the center comes out clean.</p> | | |