

Pumpkin Pie

9
ingred.

1
pie

40
min

START TO FINISH: 40 minutes

SERVES: 1 pie

Try this delicious pumpkin pie recipe for a tasty treat. Made with Jus-Rol™ Shortcrust Pastry, maple syrup and double cream and topped with nuts.



1 x 500g block Jus-Rol™
Shortcrust Pastry



350g pumpkin flesh,
cut into pieces



3 tbsp golden
caster sugar



248ml
double cream



3 eggs
Large



1 tsp
cinnamon



1 tsp
vanilla essence



2-3 tbsp
maple syrup



Crème fraiche,
for serving

1 Preheat oven to 200°C (180°C for fan assisted ovens)/Gas M6.

2 Lay pumpkin on a baking sheet, cover with foil and cook in oven for 15- 20 minutes until soft. Meanwhile roll out pastry and use to line flan tin. Line with baking paper and fill with baking beans and bake blind for 15 minutes until just cooked but not too brown.

3 When the pumpkin is cooked, place in a food processor with sugar, cream, eggs, cinnamon and vanilla and whizz together until well mixed. Alternatively you can mix them all together by hand with a wire whisk.

4 Carefully pour filling into pre baked pastry case, reduce oven to 180°C Gas M 4 and bake for approx. 40 minutes until set. Allow to cool.

5 Serve with maple syrup and crème fraiche.