

# Pumpkin Pie

ml = millilitre

## Base

220g / 300ml self raising flour

2 tablespoonfuls of sugar

125 g baking margarine

1 egg

## Top

400 g pumpkin mash

2 eggs

200 g / 200 ml sugar

1 teaspoon sweet cinnamon

1 teaspoon ginger powder or grated ginger

Pinch of salt

2 tablespoonfuls of flour

Flaked almonds - optional

## Base

Mix the base ingredients well together. Press the dough in to a pastry/pie ring, about 24 cm diameter. Let it rest in fridge for about 30 mins.

## Top

Simmer the pumpkin flesh pieces in water about 8 mins. Sieve the water away and make mash of the pumpkin flesh pieces with a mixer. Let it cool down a bit.

Add in 2 eggs. Mix in all other top ingredients. Pour the mixture on top of the base. Spread on top some flaked almonds if wanted. Bake in the oven 175 C for about 45 – 50 minutes.

Let it cool down and sieve on some icing sugar powder if wanted.



## Enjoy!

Tip – you can freeze pumpkin mash in 400g portions for easy later use if you have plenty!

