

My Wonderful Pumpkin Pie

I may not be an American, but this is just an amazing Pumpkin pie, I went to a Halloween party and tasted this wonderful pie and went on and on and on to the friend who hosted the party, it seems his mum had made the pie and eventually he delivered and so now I am sharing this with the world

Serving Size : 2 piggies, 4 not so piggy and 8 really small bits that you wish you hadn't shared with other people Preparation Time 20:00

Categories : Pie

To make 8 oz quantity of shortcut pastry

| Amount | Measure | Ingredient |
|--------|-------------|---------------------------|
| 8 | oz | Self-raising flour |
| 1 | Pinch | Salt |
| 5 | oz | Shortening (Spry or Trex) |
| 5 | Tablespoons | Cold Water |

For Filling

| Amount | Measure | Ingredient |
|--------|----------------|---|
| 8 | Oz | Mashed cooked pumpkin (you will need 16oz or raw pumpkin) |
| 4 | Oz | Soft Brown Sugar |
| 1 | Tablespoon | Honey |
| 1 | Rind and juice | Lemon |
| 1 | Rind and juice | Orange |
| 2 | Whole | Eggs |
| 1 | Teaspoon | Cinnamon |

For Topping

| Amount | Measure | Ingredient |
|--------|----------|---|
| 1/4 | Pint | Double Cream |
| 1 | Teaspoon | Caster Sugar |
| 1/4 | Teaspoon | Grated Nutmeg |
| 2 | Oz | Walnuts (roughly chopped) or Almonds (shredded and toasted) |

-- Preparation Method

Line the pie dish with pastry (I have found it easier to go out and buy frozen pastry, but if you want to make it, mix it all in a bowl and give it a mix.

To make the filling:

Mix the sugar, honey and fruit juices together.

Add the beaten eggs and the grated fruit rinds.

Add the Cinnamon.

Now fold in the mashed pumpkin.

Pour the mixture into the prepared pastry case and bake in a pre-set 375f (mark 5) oven for 45-55 minutes or until a knife inserted in filling comes out clean.

Allow to cool.

To Finish up:

Whip the cream, sweeten it with the caster sugar and add some nutmeg.

Just before serving, cover the pie with the cream and sprinkle with chopped nuts(you can leave this bit out if you want)

Enjoy

We really don't need a picture of this pie, but if you think it is as wonderful as we do, please let us know