



Pumpkin Pie topped with Pecans

This pie can be eaten hot or cold, with cream, ice cream or crème fresh. Delish!

Preparation time: 25 minutes Cooking Time: 45 minutes Serves: 6-8

Ingredients

Filling

2 eggs
2 tablespoons soft dark brown sugar
1 can sweetened condensed milk
400g pumpkin flesh
50g plain flour
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
100g pecan halves broken into little bits

Pastry

6oz 170g plain flour
2oz 50g icing sugar
5oz 140g salted butter
1-2 tbsp. cold water

1. Make the pastry first: Sieve the flour and icing sugar into a mixing bowl. Rub in the butter until it resembles fine breadcrumbs. Add enough cold water to make a good dough, do not overwork the pastry.
2. Wrap the dough in cling film and leave in the fridge for 15- 20minutes.
3. Grease a 9", 23cm diameter pie tin and place in fridge.
4. Turn the oven on to 190°C, gas mark 5.
5. Now for the filling. Cut the pumpkin flesh into thin slivers or little squares 1/2 cm x 1/2 cm.
6. In a separate bowl place ALL the other ingredients and mix hard with a wooden spoon until you have a gooey consistency.
7. Add the pumpkin pieces and mix in.
8. Get the pastry and tin from the fridge. Roll out the pastry to fit the tin then add the filling ingredients - If there is too much mixture you can always bake it in a little ramekin and cook separately.
9. Put your pecan nuts into a bowl and bash with the end of the rolling pin until they are the size you want them, I like little chips then sprinkle them on top of the pie and place the pie into the oven for 35-45 minutes.