PUMPKIN PIE.

EQUIPMENT:

Food processor	pastry board	muffin tins
Rolling pin	sauce pan	
Knives and peelers	electric mixer	

INGREDIENTS:

1&3/4 cups of plain flour	½ tspn salt
½ cup butter (diced and soft)	1 egg yolk
1 tblspn cold water	900 gm cooked pumpkin
2 eggs	½ cup brown sugar
60 mls of golden syrup	1 cup of cream
1 tblspn of mixed spice	½ tspn of salt
Icing sugar to dust	

METHOD;

Pre heat the oven to 200 degrees. Spray the muffin tins liberally

Peel and chop the pumpkin and cook in a saucepan until soft.

Strain off the water and set aside. When cool mash and strain to allow all water to drain off.

Into the food processor tip the flour, and salt and whizz for 10 seconds.

Add the butter and whizz until the mixture resembles bread crumbs.

Add some of the chilled water and the egg yolk and whizz again until the dough comes together. Wrap in cling wrap and chill for 30 mins.

Once it has chilled roll it out and using cutters cut out rounds to fit the muffin tin.

In the food mixer, tip in the pumpkin and beat in the eggs sugar, syrup, cream, spices and salt. Mix until smooth.

Pour the mixture into the muffin tins and place in the oven for approx. 25 – 30 mins.

Allow to cool to room temperature, dust with icing sugar and serve.