

PUMPKIN PIE



Forgive the imperial measurements! I have had this recipe for a long time! This recipe is different to the traditional American Pumpkin Pie with cream and spices but makes the pumpkin incredibly light and fruity.

8 ounces shortcrust pastry

8 ounces mashed cooked pumpkin (1 pound raw pumpkin, cubed, cook for 15 mins, drain well)

4 ounces soft brown sugar

1 tablespoon honey

Grated rind and juice of lemon

Grated rind and juice of orange

2 eggs (well beaten)

Heat the oven to 190 C

Line a large pie dish with pastry

Stir sugar, honey, fruit juices and rinds into the cooked, drained pumpkin

Add the beaten eggs, mix well and pour mix into pastry case.

Bake for 45 to 55 minutes.

Best eaten luke-warm or cold.

Recipe and images courtesy of Mandy Rathbone