

Pumpkin pie

Dark, rich, and sweet, this American pie has all the fragrance and flavours of autumn, wrapped in a crisp pastry shell. Serve it with a dollop of whipped cream or a scoop of ice cream.

1

Grease the pie dish. Mix the flour, sugar, and salt in a bowl. Rub in the butter until the mixture looks like breadcrumbs. In another bowl, mix the apple juice with 120ml (4fl oz) cold water.



2

Add four tablespoons of the liquid mixture to the flour mixture. Use two forks to stir them together until clumps form.



3

On a lightly floured surface, gently knead the mixture until it forms a dough. Wrap in cling film and chill for 30 minutes. Grease the pie dish.



4

On a floured surface, roll out the pastry to a 30cm (12in) circle, 2mm (1/16in) thick. Line the pie dish, leaving a 1cm (1/2in) overhang. Use your fingers to crimp (pinch) the top of the pie all the way around the edge. Chill for 30 minutes.



Level rating

How long? 40 mins prep,
1 hr 25 mins baking,
1 hr chilling

How many? 8

Ingredients

115g (4oz) unsalted butter, chilled and diced, plus extra for greasing
150g (5 1/2oz) plain flour, plus extra for dusting
1 tbsp caster sugar
1/2 tsp salt
1 tsp apple juice
whipped cream, to serve

For the filling

400g (14oz) can pumpkin purée
120ml (4fl oz) whole milk
175g (6oz) soft dark brown sugar
1 1/8 tsp ground cinnamon
1/2 tsp grated nutmeg
1/8 tsp ground allspice
1/2 tsp salt
2 large eggs

Special equipment

23cm (9in) pie dish, about 5cm (2in) deep
baking beans

5

Preheat the oven to 190°C (375°F/Gas 5).



6

Prick the bottom of the pie with a fork. Line it with baking parchment and fill with baking beans. Place on a baking sheet. Bake for 25 minutes, until lightly brown at the edges.

7

Take out the beans and paper. Bake for 6-10 minutes, until golden. Leave to cool on a wire rack. Reduce the oven temperature to 180°C (350°F/Gas 4).



8

Whisk the pumpkin purée, milk, and brown sugar until smooth. Beat in the spices, salt, and eggs until well mixed.



9

Pour the filling into the pie, and place on a baking sheet. Cover the edges with foil. Bake for 35-40 minutes. Remove the foil and bake for 10 minutes, until set. Serve warm.



For extra spooky fun use icing to decorate your pie with your favourite Halloween characters!

Suitable for 9-11 years

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