



Cheat's Pumpkin Pie

300g (3/4 cup) mashed/blended pumpkin or pumpkin puree

60ml (1/4 cup) full cream evaporated milk

55g (1/4) brown sugar (or you can do a mix of half brown sugar, half white sugar)

1 tbsp maple syrup

1 egg

1/2 tsp mixed all spice

1 pie shell (I use Pampas shortcrust pastry case)

+ optional dollop cream, and ground cinnamon to serve

Method

Preheat your oven to 180 degrees Celsius (350 F) and line a baking tray with parchment paper.

Steam pumpkin, and then blend until smooth or you can buy pumpkin puree (from a can).

In a bowl, combine the pumpkin with the evaporated milk, sugar, maple syrup, egg and all spice. Whisk until smooth.

Pour into the pie shell, place on the baking tray and bake for 25 - 30 mins or until filling is just set.

Allow to cool and then chill for approximately 30mins.

Top with whipped cream and sprinkle with a little ground cinnamon.

ENJOY!!

NOTE: Bake your pie shell to the cooking instructions on the packet. Some pie shells may recommend pre-baking.