

Pumpkin Pie

Serves 12

Hands-on Time (inc. chilling) 1 hour 10 minutes

Baking Time 1 hour 10 minutes

Ingredients

- 1 portion sweet rich shortcrust pastry
- 160g light brown sugar
- 3 large eggs
- 270ml whipping cream
- 100ml sour cream
- 1/2 tsp fine salt
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1 tsp ground ginger
- 1/4 tsp ground nutmeg
- 425g tinned pumpkin puree
- 1/2 tbsp icing sugar

Equipment

- Rolling pin
- 20cm pie tin
- Sharp knife
- Large bowl
- Hand whisk
- Baking sheet

Method

1. Prepare the Pastry

- Roll out the pastry between clingfilm into a circle large enough to line the pie tin.
- Press the pastry into the tin, trim the edges, and chill for at least 60 minutes.

2. Make the Filling

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3. Place a baking sheet in the oven to heat.
- Whisk the sugar and eggs in a large bowl until light and foamy.
- Add 170ml whipping cream and sour cream, whisking until combined.
- Add salt, cinnamon, cloves, ginger, and nutmeg. Whisk briefly.
- Stir in the pumpkin puree until smooth.

3. Bake the Pie

- Pour the filling into the chilled pastry case.
- Bake on the hot baking sheet for 70 minutes until the filling is set with a slight wobble.
- Let the pie cool completely.

4. Whip the Cream

Whisk the remaining 100ml whipping cream with icing sugar until thick.

5. Serve

- Dollop the whipped cream onto the cooled pie or serve alongside individual slices.
- Enjoy!