

PUMPKIN PIE (GF)

INGREDIENTS

For the pie crust;

- 250g GF plain flour
- 50g soft light brown sugar
- 125g cold Unsalted Butter
- 1/2 Tsp xanthan gum
- 1/2 Tsp ground cinnamon
- 1 large egg

For the Filling:

- 2 large eggs
- 425g pumpkin purée (not 'pie filling')
- 170g caster sugar
- 1/2 Tsp salt
- 1 Tsp nutmeg
- 1Tsp ground cinnamon
- 1/2 Tsp ground ginger
- 285ml evaporated milk

EQUIPMENT

- 9" Fluted pie tin
- 2 Large bowls
- 1 Small bowl
- Rolling pin
- Cling film

METHOD

1. In a large bowl, sieve your flour & xanthan gum, then stir in the light brown sugar and 1/2 tsp cinnamon. Cube your cold butter and add it to your dry ingredients. Using your fingertips, rub the butter into the dry mixture until it resembles fine breadcrumbs.
2. Beat 1 egg in a separate bowl, and add to your mixture. Using your hands, bring the mix together into a rough dough. Do not overwork and form a flattened ball, approx 3cm thick. Cling film and refrigerate for 1 hour.
3. Preheat your oven to 180°C (160° Fan). Remove the dough from the fridge, unwrap and place between two sheets of cling film. Roll into a circle larger than your tin, until the dough is about 0.5cm thick. Place the dough into your pie tin and press into the sides. Trim away overhanging pastry, and prick the base with a fork. Return to the fridge for ten minutes.
4. Remove your tin from the fridge, cover with baking paper and place baking beans on top. Blind bake for 10-12 minutes. Remove the beans/baking paper and return your crust to the oven for another five minutes, until golden. Remove your crust from the oven and cool.
5. In a large bowl, combine all filling ingredients and mix with a wooden spoon. Your mixture should be runny and smooth. Fill the crust with your filling and bake for 40-50 minutes. It is fully baked when a knife can be poked in the centre and comes out clean. Allow to cool, dust with icing sugar & enjoy!