Spiced Pumpkin Pie

Ingredients

For the Fresh Pumpkin Purée:

- 500g fresh pumpkin or butternut squash, peeled, deseeded, and chopped
- 1 tbsp butter (optional, for richness)
- For the Pastry:
- 200g plain flour
- 100g unsalted butter, chilled and cubed
- 1 tbsp caster sugar
- 1 egg yolk
- 2–3 tbsp cold water

For the Filling:

- 2 eggs
- 100g light brown sugar
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground ginger
- ¼ tsp ground cloves (optional)
- ½ tsp salt
- 200ml double cream or evaporated milk
- 1 tsp vanilla extract

Directions

1. Steam or roast the pumpkin/squash until soft (about 20 minutes).
2. Mash or blend until smooth. Stir in butter if using. Set aside to cool.
3. In a bowl, rub the butter into the flour until it resembles breadcrumbs.
4. Stir in the sugar and egg yolk, then add cold water gradually until a dough forms.
5. Wrap in cling film and chill for 30 minutes.
6. Roll out the dough and line a 9-inch pie tin. Trim and crimp the edges.
7. Chill for 15 minutes, then preheat the oven to 180°C (160°C fan/gas mark 4).
8. Line with parchment paper and baking beans, and bake for 10 minutes. Remove the beans and bake for 5 more minutes.
9. In a bowl, whisk the eggs, sugar, spices, and salt.
10. Stir in the pumpkin purée, then add the cream and vanilla. Mix until smooth.
11. Pour the filling into the pre-baked crust.
12. Bake for 40–45 minutes, until the centre is set but slightly wobbly.
13. Cool completely before slicing. Serve with whipped cream and a sprinkle of cinnamon.