

Pumpkin Pie



An American recipe made by the 3K
Guided by Mrs Birepintes and Mrs Pianelli



INGREDIENTS :

- 750g pumpkin
- 1 cup of milk
- 2 eggs (beaten)
- 140g sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 2 big spoons butter
- 1 pie shell
- 1 tablespoon icing sugar

PREPARATION :

- Cut the pumpkin into small cubes.
- Cook them in the water until it is soft.
- Make into a "purée".
- Heat the oven to 180°C. Bake the pie shell for 15-20 minutes until pale golden.
- Mix the "purée" with the milk, the eggs, the sugar, the cinnamon, the salt, the nutmeg and the butter.
- Put everything into the pie shell.
- Bake in the oven at 6 or 180°C for 40 minutes.
- Enjoy it!