



Mini Pumpkin Pies

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 20-25 mins

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

250g Tinned Pumpkin Purée
125g Soft Light Brown Sugar
200ml Evaporated Milk
2 Large Eggs
Pinch of Salt
1/2tsp Pumpkin Spice Mix

Whole Nutmeg (to grate on top)

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- Line 12 tart tins (6.5cm diameter) or use a muffin tray with 8cm circles of the pastry.
- Place in the fridge while you make the filling
- Pre-heat the oven to 190 degrees centigrade (170 fan).
- Filling In the bowl of a stand mixer put the pumpkin purée, light brown sugar, evaporated milk, egg, salt & pumpkin spice mix.
- Mix on a medium speed for about two minutes until everything is incorporated and it is nice and smooth.
- Take the tart cases out of the fridge.
- Spoon the pumpkin mixture into the cases and fill to the top.
- Grate some whole nutmeg on the top of each tart.
- Bake for 20-25 minutes.
- Leave to cool completely before removing from moulds.