



Miss Windsor Presents: Fannie Farmer's Old-Fashioned American Pumpkin Pie!

Preparation time: 20 mins

Cooking time: 1 hr

Serves 8-10 delightful guests!

Ingredients

- 1 & 1/2 cups (400g) pureed pumpkin
- 1 cup (140g) brown sugar
- 1 heaped teaspoon of sweet cinnamon
- 1 heaped teaspoon of ginger
- 1 flat teaspoon of allspice
- 1/2 teaspoon of salt
- 2 eggs
- 12 US fl oz (350 ml) milk
- 4 US fl oz (125 ml) double or heavy whipping cream
- short-crust pastry

Equipage

- a large pie dish or baking tin - approx. 22cm / 8.5 inches

Method

1. Preheat your oven to 200°C / 180°C Fan / 390°F / gas mark 6.
2. First off, line your lightly greased pie dish or baking tin with short-crust pastry, then fill with baking beans and bake blind for approximately 20 minutes. Or if you don't have any baking beans to hand, brush with whisked egg instead - but make sure the pastry is pushed firmly into every crevice of your tin!
3. Then immediately reduce oven temperature to 180°C / 160°C Fan / 350°F / gas mark 4.
4. Darlings, as per Fannie's instruction above, simply mix all the ingredients together in the order given.
5. However, before you transfer the prepared mixture to the pastry case, take a thin strip of foil and wrap around the pastry crust (outer edge) in order to prevent it from over browning and going hard.



6. Now, with a steady hand pour the mixture into the pastry case, then place the tin on the middle shelf of your oven. Bake for approximately 1 hour, or until the filling has set in the middle.
7. Voila! You've successfully made Fannie Farmer's Old-Fashioned Pumpkin Pie from scratch - absolutely, bloomin' marvellous!
8. Darlings, best serve when cool, with a dollop of whipped cream.

Miss Windsor x