



PUMPKIN PIE

PREPARATION TIME: 30 minutes

COOKING TIME: 60 minutes

1 kg (2.2 lbs) pumpkin chunks
250ml (1 cup) flour
60ml (4 tbs) margarine or butter, melted
60-80ml (¼ -1/3) cup sugar
10ml (2 tsps) baking powder
3 eggs
5ml (1 tsp) salt
250ml (1 cup) cream

Preheat oven to 180°C.

Cook pumpkin on high in microwave in a little water for at least 10 minutes or until very soft. Drain well and allow to cool slightly.

Mash lightly and mix with remaining ingredients.

Place in a pre-sprayed large quiche dish and bake for 1 hour or until set.

NOTE: Can be made ahead, refrigerated until ready to bake and then reheated.

Serves 8-10