



Pumpkin pie

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Wednesday, 23rd August 2017

Ingredients

- ¾ Cup Sugar
- 410 g cooked butternut
- 1 tin evaporated milk
- 2 eggs
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- 1 Teaspoons Baking Powder

Method

- Mash the cooked and cooled butternut.
- Add the sugar to the butternut and allow the sugar to melt.
- With a whisk mix the milk and eggs.
- Add the Cinnamon , ginger and baking powder.
- Add the butternut to milk mixture and mix using whisk.
- Pour into 16 x 5 cm lined and baked baking dish.
- Bake at 180 °c for 50 minutes.
- leave till cool and served with whiped cream.

Make 1 tart