

# Geronimo Stilton's Pumpkin Pie Recipe

## **Ingredients**

Shortcrust pastry  
2 cups of pureed pumpkin  
2 tablespoons butter, melted  
2 eggs  
½ cup of cream  
¾ cup milk  
1 teaspoon vanilla extract  
⅔ cup of brown sugar  
A pinch of salt  
1¼ teaspoon of cinnamon  
½ teaspoon of ground nutmeg  
¼ teaspoon ground cloves  
½ teaspoon ground ginger  
Whipped cream to serve



## **Directions**

1. Preheat oven to 150°C.
2. Press shortcrust pastry into a 9-inch (23cm) pie pan. Cover the bottom with rice or beans and bake for 8–10 mins. Discard rice or beans and set pie shell aside.
3. Turn the oven up to 220°C.
4. Place pumpkin in a bowl, add melted butter and stir well.
5. In a separate bowl, beat the eggs well. Beat in the milk and cream, vanilla extract, brown sugar, salt and spices until thoroughly blended. Add in pumpkin mixture and mix well.
6. Pour mixture into pie shell and place in the centre over rack at 220°C for 10 minutes. Reduce the heat to 180°C and bake for an additional 30–40 minutes until the filling is firm.
7. Cool and serve with whipped cream.