**Homemade Fresh Pumpkin Pie**

**Ingredients**

**Filling:**

2 cups mashed, cooked pie pumpkin

1 can evaporated milk

2 large eggs, beaten

¾ cup packed brown sugar

½ teaspoon ground cinnamon, or more to taste

½ teaspoon ground ginger

½ teaspoon ground nutmeg

½ teaspoon salt (filling)

**Pastry Crust:**

1 ⅓ cups all-purpose flour

½ teaspoon salt

½ cup butter

1-2 tablespoons cold water, or more as needed **(Make X2)**

**Directions**

1. Preheat the oven to 200 degrees C. *Prepare Pumpkin Puree* (see below)
2. Make the pastry crust: Mix flour and salt together in a bowl. Cut in butter with a butter knife until mixture resembles coarse crumbs. Mix in each tablespoon of water, one at a time, until dough is moist enough to hold together. Add up to 1 more tablespoon water if needed.
3. Shape dough into a ball with lightly floured hands. Roll dough on a lightly floured surface to a thickness of 2cm. Press pastry into a deep tray about 26cmx20cm and rest in the fridge for one hour.
4. Make the filling: Beat pureed pumpkin, evaporated milk, brown sugar, eggs, cinnamon, ginger, nutmeg, and salt in a large bowl with an electric mixer until well combined. Pour into the prepared crust.
5. Bake in the preheated oven until a knife inserted into the filling 1 inch from the edge comes out clean, 40 to 60 minutes
6. Remove from the oven and cool to room temperature before serving. May need to be refrigerated. Cut into 30 pieces.

## To Prepare Mashed Pumpkin:

Cut a fresh pie pumpkin in half. Scoop out and discard seeds and stringy portions. Leave skin on and place each hollowed half upside down on a baking tray that’s been lined with baking paper. Measure out 600-700g for this recipe to yield 2 cups of mashed, cooked pumpkin. If your pumpkin is larger, keep the extra mashed pumpkin in a container or small bowl. Cook for 1 hour on 160oC or until softened.