

Roasted Pumpkin Maple Pie

Serves eight

FOR THE PUMPKIN:

A small pumpkin or medium squash – halved and seeds removed
Light brown sugar
Cinnamon powder

Heat the oven to 400 degrees F (200 C).

Rub the inside of the pumpkin or squash with brown sugar. Sprinkle some cinnamon inside each half and place them flesh side down on a baking sheet (line it with aluminum foil for easier cleaning) and place them in the oven for about 50 minutes – or until the squash is fully cooked and soft.

Remove the squash from the oven and cool down. Remove the pulp and mash it. Measure out two cups of mashed pumpkin into a bowl.

FOR THE PIE:

1 – pie dough for a 9-inch dish
2 whole eggs and 1 egg yolk
½ cup light brown sugar
1/3rd cup pure maple syrup OR 1/3rd cup white sugar
1 tsp. vanilla extract
1½ cups whipping cream OR 1 – 12 oz. can evaporated milk
2 tsp. ground cinnamon + some for garnishing the cream
1 tsp. ground ginger
¼ tsp. nutmeg
a pinch of salt
¼ tsp. ground cloves
Whipped cream for serving

Heat your oven to 400 degrees F (200 C).

Roll out your pie dough and line a 9-inch pie dish. Prick the dough all over with a fork.

Whisk the eggs, yolk, brown sugar and maple syrup in a bowl. Add the vanilla extract and beat in. Add the cream or evaporated milk and whisk for about one minute. Whisk in the spices.

Add the egg and cream mixture to the mashed pumpkin and mix very well. Pour the mixture into your pie shell.

Place the pie in the oven and bake for 15 minutes. Reduce the heat to 350 degrees F (176 C) and bake for an extra 30 to 40 minutes or until an inserted knife comes out clean.

If your pie edge is getting too browned please cover it with some aluminum foil to finish cooking it.

Remove the pie from the oven and let it cool down completely before serving it. Serve with whipped cream. Sprinkle some cinnamon powder on top for garnish if you would like.

FOR THE WHIPPED CREAM:

½ cup cold whipping cream

¼ cup confectioner's sugar (powdered sugar, icing sugar)

Beat the cream until it starts to stiffen. Add the sugar and beat until you have stiff peaks. Serve with the pie.

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