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Christmas Pumpkin Pie



Ingredients

3 eggs
150g white sugar
1 tsp ground cinnamon
1 3/4 cups pureed pumpkin
1/2 tsp salt
1/4 tsp ground ginger
1/4 tsp ground nutmeg
3 cups vanilla ice cream – softened
2 (9 inch) unbaked pie shells

Preparation

- 1 Preheat the oven to 220 degrees C or 428 degrees F.
- 2 Whisk together the eggs and stir in the sugar, salt, cinnamon, pureed pumpkin, nutmeg and ginger until well combined.
- 3 Stir in the soft ice cream until the mixture is smooth.
- 4 Pour this mixture into the pie shells and bake for 15 minutes.
- 5 Reduce the temperature to 180°C and continue to bake for around 30 minutes until the filling is set.

Cooks Note
