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by ewfood

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