

Mini Pumpkin Pie Filling

Ingredients:

- 5 cups: Pumpkin
- 1 tbsp: Ginger
- 1 tbsp: Allspice
- 1 tbsp: Cinnamon
- 10 tsp: Brown Sugar
- 4 tsp: Salt
- 3 cup: Cream
- 1 Whole Egg

Procedure:

Peel the pumpkin and cut into large chunks, then toss in oil and place on a cookie sheet. Roast in a 400 degree oven until it starts to brown. Bring the cream and spices to the boil and then remove from heat and let steep for 10-15 minutes. In a food processor, puree the pumpkin with the cream. Remove and place into a bowl and fold in the egg. Pour the mixture into a readymade pie shell (or mini tart shells that have been baked). Bake until set in a 350 degree oven.