TAYLOR & COLLEDGE

Vanilla Pumpkin Pie



Preparation: 20 mins
Total Time: 90 mins
Portions: 12 Portions

Ingredients

Crust and decoration

250 g Plain Flour
125 g Unsalted butter cold
60 g Granulated Sugar
1 Medium Egg
pinch Salt
1 tbsp Taylor & Colledge Vanilla Bean Paste

Filling

450 g Pumpkin Puree
3 Medium Eggs
100 ml Maple Syrup
125 ml Unsweetened almond milk or whole milk
2 tbsp Pumpkin Spice
1 tbsp Taylor & Colledge Vanilla Bean Extract

Preparation

1. To prepare the pastry mix together the flour, sugar, and salt in a large mixing bowl, until well combined. Add the cold butter in cubes. Using a pastry cutter or fork, work them into the dry ingredients until you have small crumbs. Add the egg and vanilla paste and knead with cold hands until all ingredients are incorporated. Wrap and chill for 15 – 20 minutes.
2. Lightly grease a 24 cm tarte or pie pan.
3. On a floured surface roll out pastry slightly larger than the baking pan. Carefully transfer the dough to the pan, trim any excess dough from the edges of the tin using a sharp knife. Roll out the excess dough from the crust and cut out leaves with a cookie cutter or create a template out of parchment paper and cut around it. Chill for 15 to 20 minutes in the fridge.
4. Preheat the oven to 180 °C / 160°C fan / gas mark 4. Bake the pastry for 8-10 minutes and set aside.
5. For the filling, beat the eggs in a large bowl. Mix in the maple syrup, almond milk, pumpkin spice and vanilla extract. Add the pumpkin puree. Beat together until well combined.
6. Pour the filling onto the pastry case and bake 50-60 minutes until filling is set. After 15 minutes, place the pastry leaves on the pie.
7. Remove from the oven and cool completely. Cover tightly and refrigerate for several hours or overnight. Store our vanilla pumpkin pie in the refrigerator for up to 4 days.