



Hay Day Kitchen

Pumpkin Pie

Ever wanted to try Hay Day food for real?

Now's your chance! And this time, we're making Pumpkin Pie! It's autumn and pumpkins are a'plenty. We've prepared a special recipe and video so you can follow along step-by-step. Go ahead, give it a try!

 **YouTube**

<https://youtu.be/qASO44SbaQg>

Ingredients!

Pie Dough:

2 cups Flour

2 tbsp. Sugar

1 tsp. Salt

1 cup Cold Butter

1/4 cup Water

Pumpkin Puree:

1 small Fresh Pumpkin (sliced and roasted)

7/8 cups Water

or:

1 1/3 cup Canned Pumpkin Puree

Spice Mix:

1/2 tsp. Ginger

1/2 tsp. Nutmeg

1/2 tsp. Cloves

2 tbsp. Cinnamon

1 tbsp. Vanilla sugar/vanilla extract

Decoration:

8 – 12 Roasted pumpkin seeds



Filling:

Cream Cheese Layer:

1 1/3 cup Cream cheese

1/4 cup Sugar

2 tsp. Vanilla extract

3 tsp. Spice mix

Pumpkin Layer:

1 1/3 cup Pumpkin puree

1/4 cup Carrot juice

2 Eggs

1 tsp. Spice mix

1/4 cup Sugar

Prep time: 4 hours (including pie dough prep)

Servings: 8-10 slices

Equipment: bowls, spoons, whisk, rubber spatula, blender, kitchen scissors, knife, chopping board, rolling pin, baking beans, parchment paper, plastic wrap, oven, 10 inch pie dish

Method!

Pie Dough:

The day before:

- Add diced, cold butter into a bowl with flour, salt and sugar.
- Mix until dough is nice and crumbly.
- Add cold water, little by little, until the dough holds together.
- Fold plastic wrap over dough and refrigerate overnight.

The next day:

- Roll dough into a circle on a floured surface, 0.5 inches thick.
- Wrap the dough around your rolling pin. This will make it easier to spread over the pie dish.
- Fit dough to the bottom and sides of the pie dish without stretching it out.
- Trim excess dough to a 1-inch overhang around the pie dish.
- Fold under to form a rim. Try making it wavy for an attractive finish.



- Place in the refrigerator until oven has warmed to 175°C (347°F)
- Line dough with parchment paper and fill with baking beans. These help weigh down the pie dough!
- Bake for 20-25 minutes.
- Remove the parchment paper and baking bean weights. Use a fork to poke small holes in the bottom of the crust.
- Continue baking for 10 more minutes and then set aside to cool.

Pumpkin Puree:

- Preheat oven to 200°C (392°F)
- Peel skin off pumpkin.
- Slice pumpkin in half. Use a spoon to scrape out any seeds and pulp.
- Save the seeds. We'll use these later for decoration!
- Cut pumpkin into smaller pieces and place on a baking sheet. Coat with foil and roast in the oven for 30 minutes.
- Add roasted pumpkins and 7/8 cups of water to the blender.
- Pulse until very smooth. Add another splash of water if too dry.

Roasted Pumpkin Seeds:

- Rinse pumpkin seeds with cold water.
- Place seeds on a baking sheet and roast in oven for 10 minutes at 200°C (392°F)
- Roast until golden brown.

Pie Filling:

Spice mix:

- In a small bowl, mix the dry spices. Combine the ginger, nutmeg, cloves, cinnamon and vanilla sugar. This will add flavor to the cream cheese and pumpkin filling.

Cream cheese layer:

- Mix cream cheese, sugar, vanilla extract and spice mix into a bowl.

Pumpkin layer:

- In another bowl, add pumpkin puree, spice mix, sugar, carrot juice and eggs.

Layering the pie

- Heat oven to 175°C (347°F)
- Spread cream cheese filling around the bottom of the pie crust.



- Gently pour the pumpkin filling over the cream cheese base.
- Bake for 30-35 minutes.
- Pie getting too dark? Try covering with foil.
- Once finished, set the pie to cool.
- Decorate with roasted pumpkin seeds.

We'd love to see your creations!

Submit a photo of your Pumpkin Pie to our Fan Art Uploader!