



Watch our how-to video on YouTube @Numberblocks

## Numberblocks Halloween Two Pumpkin Pie



### What you need:

Square cake tin  
Rolling pin  
Sieve  
Bowl  
Wooden spoon  
Measuring spoons  
A rounded knife

**Grown-ups only**

### Ingredients:

#### Pastry

225g plain flour  
100g vegan butter, diced  
(Or 350g ready to roll sweet shortcrust pastry)

#### Pie filling

500g cooked puréed pumpkin  
140g caster sugar  
2 tsp mixed spice (½ tsp salt, ½ tsp fresh nutmeg, grated, 1 tsp cinnamon)  
3 tbs cornstarch  
25g vegan butter, melted  
175ml coconut cream

#### Decoration

Purple, pink and orange food colouring  
Fondant icing - white and black

1. Heat oven to 180C/160C fan/gas 4.
2. Cut 100g of vegan butter into little cubes in a bowl. Sift 225g of plain flour in the bowl with the butter. Using your hands, mix the flour and butter together until totally combined.
3. Roll out three quarters of the pastry on a lightly floured surface to line the bottom and sides of your square cake tin. Then put it in the fridge to chill for 15 mins.
4. Place your pumpkin in a large saucepan, cover with water and bring to the boil. Cover with a lid and simmer for 15 mins or until tender. Drain the pumpkin and leave to cool.
5. Remove the skin and push the cooled pumpkin through a sieve into a large bowl.
6. In a separate bowl, combine the sugar, salt, nutmeg and half of the cinnamon. Mix in the corn flour, melted vegan butter and coconut cream. Add the pumpkin purée and stir to combine.
7. Take your pastry from the fridge. Using a fork, poke holes in the bottom of the pastry. Pop it all in the oven and bake for 15 minutes.
8. Remove the beans and paper from the cake tin and cook for a further 10 minutes until the base is a pale golden colour and biscuity in texture. Remove from the oven and allow to cool slightly.
9. Increase your oven to 220C/200C fan/gas 7.
10. Pour your yummy pumpkin purée mixture into the pastry pie shell and cook for 10 minutes.
11. Reduce the temperature to 180C/160C fan/gas 4. Continue to bake for 35-40 minutes until the filling has just set.
12. Once cool, remove the pie from the cake tin. Mix the remaining cinnamon with the icing sugar and dust over the pie.

Continue on page 2



## Numberblocks Halloween Two Pumpkin Pie

13. Using your remaining pastry, cut out the shape of Two's glasses, lips, arms and legs (including socks and sparkly shoes!).
14. Using purple food colouring, paint Two's glasses, arms and legs. Paint Two's shoes with your orange food colouring and lips with the pink food colouring.
15. Pop it all in the oven and bake for 15 minutes or until cooked. Roll out the white fondant and cut out two circles for Two's eyes. Repeat with the black fondant to create Two's pupils.
16. Time to assemble! Take your cool pumpkin pie, add your pastry glasses, arms and legs. Place the white and black fondant for his eyes in his glasses and his lips below his glasses.
17. Ta Da! You've made your very own Halloween Two Pumpkin Pie! (Best served chilled)

