

Pumpkin Pie With Phyllo Crust - Autumn Continues!

Ingredients:

Difficulty: Medium

(serves 8-10, made in a 24cm pie dish)

6 phyllo sheets

50 gr. butter, melted and cooled just a bit

1 can (425 gr.) pumpkin puree*

1 can (400 gr.) condensed milk

2.5 dl (or 1 cup or 200 gr.) brown and soft sugar

2 eggs

2 tbsp all-purpose flour

1 heaped tsp ground cinnamon

1/2 tsp ground nutmeg

1/4 tsp ground cloves

butter to grease the dish

*You can find this in big K-markets. If you want to do it yourself, check this link:

<https://thecookful.com/prepare-your-own-pumpkin-for-pie/>

Instructions:

1. Preheat the oven to 190C.
2. Butter the pie dish generously and set aside.
3. Take one phyllo sheet and brush the surface with melted butter. Put second phyllo sheet perpendicular to the first one and again brush it with butter.
4. Put the next two sheets diagonally to the first ones and each time, brush the surface with butter after positioning.
5. Put the final two sheets again diagonally but tilted a little to create a shape loosely resembling a circle shape altogether. Do not brush the final surface with butter.
6. Put the “glued” phyllo sheets gently on the pie dish and by pushing them gently inside, let them take the shape of the dish. There will be an excess part still outside dish, by compressing these excess parts into the edge of the dish, create a rustic pie crust shape. Put the dish aside.
7. In a mixing bowl, put pumpkin puree, condensed milk and sugar and beat in medium high speed until it is well mixed.
8. Add eggs and continue mixing. Scrape the sides and bottom if needed.
9. Add flour and spices and mix in medium high speed until it is a smooth mixture.
10. Pour the filling mixture into the prepared pie crust. If you have any melted butter left, brush

the top of the crust's sides a little with that butter so that it browns well. Put in the oven, in medium rack and bake for 50 to 60 minutes, until the filling is cooked on the edges but a bit jiggly in the middle. Let the pie cool down for 2 hours after baking before serving. Enjoy!