

Pumpkin Pie

Photography by Darren Bester

My Sister-in-law Carmen's Pumpkin Pie is synonymous with the words braai, lunch, dinner & celebration in our family. No meal is complete without Carmie's famous Pumpkin Pie! While everyone loves it, there are 3 of us who usually wrestle for seconds or for that much sort after 'take away'. In the number 1 spot is Carmie's Mom, my Mother-in-law, aka 'the Matriarch' - I know better than to try and take on the leader of the pack :) Next, fighting for the leftovers is Carmie's Husband Heinrich ... again, I know the pecking order and know that if it was left to rank, I'd be walking away empty handed, but often, kind hearted Heinrich will give in and let me eat my way to happiness (Thank you Heinrich).

It made sense then, that I ask Carmie for this magical recipe so that I could make and share this delicious pie with friends (and always ensure I had a little leftovers stashed away). Upon making it for friends it became evident that this is not just a family favourite, but a favourite to all who taste it. I don't think I've ever had so many requests to share a recipe ... so here we go ... Here's my sister-in-law's yummy Pumpkin Pie recipe, which she got out of a cookbook entitled 'Cellarmasters in the kitchen' and this particular recipe was contributed by Jan Boland Coetzee (On behalf of the nation - Thank you Jan!).

Yield: 6 (I usually double these measurements to ensure there's enough for everyone and plenty of leftovers when catering for a bigger crowd)

Ingredients:

50grms Butter

250ml White Sugar

250ml Milk

250ml Cake Flour

10ml Baking Powder

875ml Cooked & mashed Pumpkin (we use x 2 500grm bags.. a little extra pumpkin can't be a bad thing)

2 Eggs

5ml Salt

250ml Fresh Cream

Ground Cinnamon for sprinkling

Method:

Preheat the oven to 180°C & grease an oven proof dish

Cream the butter and sugar. Add the milk, sift in the flour and baking powder and stir until well combined. Add the pumpkin, eggs, salt and cream and mix well. Spoon the mixture into the prepared dish and bake for about 30 minutes, until lightly browned on top (The pie will crack on top when ready). Sprinkle with cinnamon and serve.

Cooks Note: Carmie does substitute white sugar for brown sugar and uses butternut instead of pumpkin from time to time. The cooking time can vary greatly ... When doubling up, I usually cook the pie for over an hour. The pie should still have a slight wobble in the middle, when done. Its good to let the pie stand for a bit before serving, so try and bake ahead of time & then just pop in the oven to heat through again just before serving. This pie freezes well.

