

Pumpkin pie



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for a mid-size tray, for a big one dubbel the quantities

For the dough:

150 g margarine (see recipe [here](#))

500 g flour

1 $\frac{1}{2}$ small cup raw sugar

1 small cup soy milk

15 g baking powder

For the filling:

1.5 kg pumpkin

1 small cup raw sugar

1 tablespoon oil

Mix the margarine with the soy milk and the sugar. When the sugar has melted add the baking powder and sprinkle the flour, little by little until incorporates into the composition. Grease your hands with a little bit of oil (and if needed also the dough) and knead slightly. Refrigerate until you prepare the filling.



Dough

Peel the pumpkin and grate. Heat the oil in a big saucepan, add the grated pumpkin and the sugar. Cook until is softened (about 10 minutes). Allow to cool slightly.



Pumpkin filling

Divide the dough into two equal parts and roll them to the size of the tray. Place one sheet of dough in the tray, add pumpkin filling and spread evenly, place the other dough sheet on top. Prick the dough with a fork / toothpick and bake at medium heat for 30-40 minutes.

Serve warm or cold.