



Sweet pumpkin phyllo pie

10'
Hands on

30''
Hands off

40'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 6 phyllo dough sheets

For filling

- 500 g [pumpkin puree](#)
- 400 g condensed milk
- 2 eggs
- 200 g dark brown soft sugar
- 1 teaspoon(s) cinnamon
- 1 pinch nutmeg
- 1 pinch cloves
- 2 tablespoon(s) all-purpose flour

Extras

- 80 g butter, melted, for brushing
- icing sugar, for dusting
- cinnamon, for dusting

Method

- Preheat oven to 180* C (350* F) Fan.
- Beat all of the ingredients for the filling in a mixer on medium speed, using the whisk attachment.
- Place a 25 cm spring form pan on a working surface.
- Add a sheet of phyllo dough and drizzle with melted butter.
- Repeat process until all of the sheets of phyllo dough have been added.
- Pour in the filling.
- Bake for about 50 minutes.
- When ready, remove from oven and allow to cool so you can cut into nice slices.
- Dust with icing sugar and ground cinnamon and serve.

Διατροφικός πίνακας

Nutrition information per portion

218 Calories (kcal)	4.7 Total Fat (g)	2.5 Saturated Fat (g)	38.0 Total Carbs (g)
11%	7%	13%	15%
25.0 Sugars (g)	5.4 Protein (g)	1.0 Fibre (g)	0.18 Sodium (g)
28%	11%	4%	3%