



Sweet pumpkin phyllo pie

10'

Hands on

30''

Hands off

40'

Cook Time

8-10

Portion(s)

1

Difficulty



Ingredients

- 6 sheets of phyllo dough

For filling

- 500 g [pumpkin puree](#)
- 1 can sweetened condensed milk
- 2 eggs
- 200 g soft dark brown sugar
- 3 pinches of ground cinnamon
- pinch of ground cloves
- 2 tablespoons all-purpose flour

Extra

- 80 g butter, melted, for brushing
- icing sugar and ground 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%