

The pumkin pie :



The history :

Pumpkin pie is an American recipe traditionally eaten on Thanksgiving.

the pumpkin comes from North America, discovered in Mexico.

The pie is a pumpkin-based cream, varying in colour from orange to brown, baked on a pie crust. It is often garnished with nutmeg, cinnamon, cloves and ginger.

The recipe :

- 3 large eggs
- 1 shortcrust pastry
- 230 g sugar (9/10 cup)
- 100 g butter (7 tablespoons)
- 500 g pumpkin flesh (1.1 pounds)
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon of allspice



- 1- Combine the pumkin flesh with the sugar, the eggs, the butter and the spices.
- 2- Put the dough in a pie pan.
- 3- Put the mixture in the pie crust.
- 4- Preheat the oven 180°C and bake for 15 minutes.
- 5- you can add whipping cream if you want.

ENJOY !

Words :

Pie
Pumpkin
Ginger
Cloves
Pan
Cinnamon
Cream

A	N	I	K	P	M	U	P	R	V
S	H	G	B	O	Y	C	A	I	P
E	J	F	O	R	K	R	N	A	E
V	L	G	I	N	G	E	R	E	J
O	Y	P	S	I	E	A	T	Y	P
L	V	B	Q	F	N	M	R	K	L
C	I	N	N	A	M	O	N	M	I

The box :

cinnamon : cannelle
nutmeg : noix de muscade
cloves : clous de girofle
ginger : gingembre
the pumkin flesh : la chair de la citrouille

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