

## **Alison Vardy's Pumpkin Flan**

Here's my recipe for a delicious, crust-less pumpkin pie - more like a spicy, sweet pumpkin flan.

By the way, when you clean out a pumpkin for carving, you just get seeds and pulp - no good for making pie!

However you can separate out the seeds and toast in the oven (when you have the pie cooking) with some salt on top - yum!

Also, the carving pumpkins often have poor flesh for pies - you need to get a sugar pumpkin (small & orange) or use a winter squash of some variety.

And now for the works!

### Impossible Pumpkin Pie

3/4 cup sugar

1/4 cup flour

2 tablespoons butter

2 Eggs

2 cups cooked pumpkin (1 16 oz can if you are being a heretic)

2 tsp vanilla

1/4 tsp salt

1 (13 oz) can evaporated milk

1/2 tsp cinnamon

1/4 tsp ginger

1/4 tsp nutmeg

1/8 tsp cloves

1/8 tsp allspice

Beat all ingredients in blender, 1 minute on high

Pour into greased pie plate

Bake at 180 C for 50 - 55 minutes

Top with ice cream, whipped cream or any other high-calorie topping!

Alison Vardy

Victoria