

Spiced Pumpkin Pie with Sea Salt

Ingredients:

340g IKEA Ginger thins
600g Pumpkin
1 teaspoon Ground Nutmeg
300g Cream cheese
200g Unsalted Butter
100g Brown sugar
2 Eggs
IKEA Sea salt
IKEA Raspberry and blueberry jam
Icing sugar

To serve:

Place a dollop of cream cheese on the pie and a scoop of Raspberry and blueberry jam on the side.

Directions:

1. Pour ginger thins into a resealable bag and break them into crumbs with a rolling pin.
2. Melt the butter using a microwave.
3. Pour the melted butter into the ginger thin crumbs and mix well to form a dough.
4. Roll out the dough using a rolling pin to get an even layer.
5. Mould the dough onto a pie pan.
6. Baked at 160°C for 15 minutes.
7. Remove the baked pie crust from the oven to cool.
8. Slice the 600g pumpkin into smaller pieces.
9. Put the sliced pumpkin on a baking tray and baked it at 160°C until it's fork tender.
10. After the pumpkin is cooked, mash the baked pumpkin with a balloon whisk.
11. Mixed the mashed pumpkin with nutmeg, softened cream cheese, brown sugar and eggs until smooth.
12. Pour the mixed ingredients onto the baked pie crust.
13. Baked it at 140°C for 20 minutes.
14. Remove the pie from the oven to cool.
15. Sprinkle IKEA sea salt on the pumpkin pie and then top it with sifted icing sugar.