**Mini Pumpkin Pie**

Pastry Ingredients:

250ml flour

2ml salt

50ml shortening

50ml margarine

½ egg

7ml vinegar

15ml cold water

Day 1 Method:

1. Combine flour and salt in mixing bowl.
2. Cut in shortening and margarine into flour with pastry blender until mixture is uniform and resembles coarse crumbs.
3. Stir the water, egg and lemon juice together in a small bowl. In a circular motion pour contents onto flour mixture.
4. Stir with a fork until the mixture is moistened. Make sure not to over mix to prevent making a tough crust.
5. Place dough in plastic bag, with name on it and put into fridge.

Day 2 Ingredients:

250ml Pumpkin puree

2ml salt

125ml half and half

90ml brown sugar

1 egg

1 egg yolk

1ml nutmeg

1ml cinnamon

.5ml cloves

Day 2 Method:

1. Preheat the oven to 400F
2. Roll out the pastry until 1cm thick. Using a small bowl, cut out pastry and place into muffin tins.
3. In a medium sized bowl, whisk together brown sugar, spices and salt until well combined. Mix in the pumpkin puree, eggs and half and half until fully combined.
4. Spoon the pumpkin pie filling evenly between the pie. Filling to about ¾ full.
5. Bake for approx 18 minutes or until the tops of the mini pumpkin pies look set.

