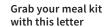


Spooky Pumpkin Spiced Cookie Pie with Whipped Cream









Peeled Pumpkin Pieces



Basic Sponge





Dark Chocolate Chips



Pantry items Butter, Egg, Cinnamon

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Oven tray lined with baking paper \cdot 23cm springform cake tin \cdot Small saucepan \cdot Electric beaters

Ingredients

	4-6 People
peeled pumpkin pieces	1 packet
butter*	100g
brown sugar	1 medium packet
egg*	1
basic sponge mix	1 medium packet
cinnamon*	1 tsp
dark chocolate chips	1 packet
cream	1 bottle

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	6497kJ (1553cal)	643kJ (154cal)
Protein (g)	20.6g	2g
Fat, total (g)	67.9g	6.7g
- saturated (g)	43.7g	4.3g
Carbohydrate (g)	216.1g	21.4g
- sugars (g)	141.7g	14g
Sodium (mg)	1554mg	153.9mg
Dietary Fibre (g)	6.3g	0.6g

The quantities provided above are averages only. *Nutritional information is based on 5 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the pumpkin

- Preheat oven to 220°C/200°C fan-forced.
- Place **peeled pumpkin pieces** on a lined oven tray.
- Drizzle with olive oil, season with salt and toss to coat. Roast until tender,
 20-25 minutes.
- Meanwhile, grease and line the springform cake tin with baking paper.
- In a small saucepan, melt the butter over medium-high heat, until beginning to brown, 3-4 minutes. Set aside until slightly cooled, 5 minutes.



Bake the cookie pie

- Bake for 20-25 minutes or until golden. Allow cookie pie to completely cool
 in the tin.
- Meanwhile, using electric beaters, whisk the cream in a large bowl or jug until soft peaks form and almost doubled in size, 1-2 minutes.

TIP: If you don't have electric beaters, use a hand whisk and whisk for 3-4

TIP: Chill both your bowl and cream before whipping to produce a larger increase in volume!



Make the cookie mix

- When the pumpkin is done, transfer to a bowl and mash with a fork.
- In a large bowl, mix the browned butter and brown sugar with a spatula until well combined.
- Add the egg and mix until smooth. Stir in basic sponge mix and the cinnamon to form a thick dough. Add mashed pumpkin, dark chocolate chips and a pinch of salt, then stir until combined.
- Transfer **cookie batter** into cake tin and flatten with a spatula.



Serve up

- · Slice cookie pie.
- Serve spooky pumpkin spiced cookie pie with whipped cream. Enjoy!

