

Spooky Pumpkin Spiced Cookie Pie

with Whipped Cream

Grab your meal kit
with this letter

17



Peeled Pumpkin
Pieces



Brown Sugar



Basic Sponge
Mix



Dark Chocolate
Chips



Cream

Prep in: 15-25 mins
Ready in: 45-55 mins

No tricks around here - sweet and gently spiced, this cookie pie is sure to go down a treat! Pile on that ghostly-white whipped cream and dig right in - it'll disappear in no time.

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 · 23cm springform cake tin · Small saucepan · 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.

1



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**.

3



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 minutes!

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

2



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.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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