

de leukste taarten shop



Pumpkin pie

Looking for the perfect pumpkin spice recipe? This homemade pumpkin pie features a deliciously spiced pumpkin filling and cute buttercream pumpkins, making it ideal for Halloween celebrations or cosy autumn days.

Boodschappenlijstje



FunCakes Mix for Cookie & Pie Crust
500g

F10170
€4.49



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Bavarois Natural
150g

F54335
€5.25



FunCakes Herb Mix Pumpkin Spice 35g

F56595
€4.49

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FunCakes Flavour Paste Pumpkin Spice 100g

F56600
€6.15



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Teddy Brown 30g

F44270
€3.65



FunCakes Parchment Paper Sheets 30x30cm pk/50

F83465
€4.49



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



FunCakes Ceramic Baking Beans 600g

F83225
€10.19



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorating Tip Open Star #6B

02-0-0168
€2.35



Patisse Ceramic Springform Ø26cm

P03314
€16.19



Ingredients

- 500 g FunCakes Mix for Cookie & Pie Crust
- 125 g FunCakes Mix for Buttercream
- 50 g FunCakes Mix for Bavarois
- FunCakes Herb Mix Pumpkin Spice
- FunCakes Flavour Paste Pumpkin Spice
- FunCakes Hazelnut Crunch
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Teddy Brown
- 450 g pumpkin cubes
- 205 g unsalted butter
- 300 ml whipping cream
- 185 ml water
- 175 g brown sugar
- 4 eggs (approx. 200 g)
- Pinch of salt

Necessities

- FunCakes Bake Release Spray
- FunCakes Parchment Paper Sheets
- FunCakes Ceramic Baking Beans
- FunCakes Disposable Decorating Bags
- Wilton Decorating Tip Open Star #4B
- Wilton Decorating Tip Open Star #6B
- Ceramic pie dish Ø 25



Step 1: Create the Perfect Pie Crust

Prepare 500 g FunCakes Mix for Cookie & Pie Crust with 1 egg and 155 g unsalted butter as indicated on the packaging. Wrap the dough in cling film and leave to chill in the refrigerator for 1 hour.

Step 2: Prepare the Pie Crust

Knead the chilled dough until smooth and roll it out until it is large enough to fit the ceramic pie dish. Grease the pie dish well and, if desired, place a round piece of baking paper on the bottom. Place the dough in the dish and remove away any excess dough from the edges with a sharp knife. Keep in the refrigerator until needed.

Step 3: Mix the Pumpkin Filling

Separate 3 eggs. Cook the pumpkin cubes until soft, drain and leave to cool completely. Mash the pumpkin and mix it with the FunCakes Herb Mix Pumpkin Spice, 175 g soft brown sugar, 3 egg yolks and 100 ml whipping cream until smooth.

Step 4: Fold in the Egg Whites

Whisk the 3 egg whites with a pinch of salt until stiff. Carefully fold the egg whites into the pumpkin mixture to keep it light and airy.

Step 5: Preheat the oven

Preheat the oven to 180°C (convection oven 160°C).



Step 6: Bake the Pie

Crumple a sheet of baking paper and place it on top of the pastry base. Fill the pie dish with FunCakes Ceramic Baking Beans and blind bake the base for approximately 10-15 minutes. Remove the base from the oven and carefully remove the baking paper and baking beans. Spread the pumpkin mixture evenly over the base and bake the pie for another 40 minutes. Leave the pie to cool on the worktop after baking, then place it in the refrigerator.

Step 7: Create the Buttercream Colours

Prepare 125 g FunCakes Mix for Buttercream with 125 ml water and 150 g unsalted butter according to the instructions on the packaging. Colour a small amount of buttercream dark brown with FunCakes Food Colour Gel Teddy Brown. Divide the remaining buttercream into two portions. Colour one portion orange and the other a very light beige with the FunCakes Food Colour Gels.

Step 8: Add the Bavarois Layer

Whip 200 ml whipping cream until it forms soft peaks. Prepare 50 g FunCakes Mix for Bavarois with 60 ml water and fold it into the whipped cream together with some FunCakes Flavour Paste Pumpkin Spice. Spread the bavarois over the top of the pie and leave to set in the refrigerator.

Step 9: Pipe the Final Decorations

Place the dark brown buttercream in a piping bag and cut off a small tip. Fit two piping bags with piping tips #4B and #6B and fill them with the orange and beige buttercream. Pipe small pumpkins all around the outer edge of the pie. Use the dark brown buttercream to pipe a small stem onto each pumpkin. Sprinkle a little hazelnut crunch over the centre.



This recipe was created in collaboration with FunCakes.