

SAINT CLAIR BUTTERSCOTCH PIE



Ingredients (serves 6-8 people):

375 g cream cheese, stirred to soften

3/4 cup sugar

1 tsp cinnamon

1/4 cup golden syrup

1 tsp vanilla essence

3 eggs, lightly beaten with a fork

1/2 cup sour cream

2 cups mashed cooked pumpkin

3/4 cup plain flour

400 g sweet short pastry butter for greasing

1 cup cream

2 tbsp of your favorite liqueur

Preparation:

1. Preheat the oven to 180° C, or 160° C on fan-bake.
2. Blend together the cream cheese, sugar and cinnamon.
3. Add the golden syrup, vanilla essence, eggs, sour cream, mashed pumpkin and flour and blend well.
4. Roll out the pastry and place in a buttered flan tin.
5. Pour in the pumpkin mixture.
6. Bake until the centre is firm or about 35 minutes.
7. To serve whip the cream with the liqueur, divide the pie into serving pieces and top with the cream.