Sweet Pumpkin Tarts

Makes approx. 24 - 28 small tarts

Fresh from the Garden: pumpkin, eggs

Notes for volunteers:
- The pumpkin has been pre-cooked for today’s recipe to help complete the recipe on time.
- The natural sweetness of pumpkin allows it to be used in sweet dishes as well as savoury.
- Larger tarts can be made, just extend the cooking time.
- Focus Skill: Measuring quantities.

Ingredients
1 quantity shortcrust pastry
1 cup cooked pumpkin puree, cooled
½ cup maple syrup
2 eggs
½ cup cream
¼ tsp nutmeg
spray light olive oil

Method
1. Preheat the oven to 180°C.
2. Use the spray oil to grease 2 or 3 twelve-hole mini tart trays.
3. Use a circular cutter to cut circles of rolled out pastry to fit the tart trays.
4. In a large bowl, mix together the pumpkin puree, maple syrup, eggs and cream until well combined.
5. Spoon the mixture into the pastry cases.
6. Sprinkle lightly with nutmeg.
7. Bake for 15-20 minutes or until the pumpkin mixture sets.
8. Stand for a few minutes to cool. Serve warm or at room temperature.

Recipe Reference: Adapted from a recipe by Donna Hay.