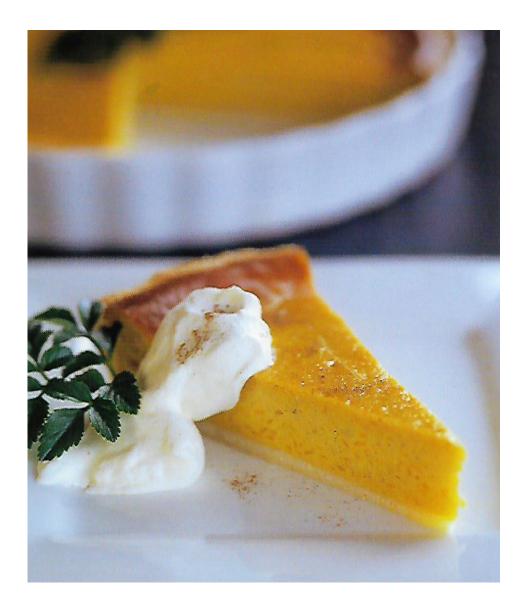
## SAINT CLAIR BUTTERSCOTCH PIE



## 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  $180^{\circ}$  C, or  $160^{\circ}$  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.