

# Recipes and Tips



## Hogwarts Express Pumpkin Pasties

For the filling:

8 oz pumpkin puree (NOT pie filling)

2 oz cup granulated sugar

1 tsp ground cinnamon

1/2 tsp pumpkin pie spice – cinnamon, ginger, nutmeg, cloves, allspice

- Mix all filling ingredients together and set aside. Filling makes 10-12 pasties

*For the individual pastry:*

2 oz flour

1oz butter

Pinch of salt

2 pinches of sugar

ice-cold water as needed

- Mix together flour, salt and sugar
- Rub in the butter
- Gradually add ice water, a little at a time
- Use a large fork to blend until mixture begins to stick together. You should be able to squeeze a handful of dough and it will keep its shape.
- Place on a piece of parchment paper and work into a disc shape
- Wrap disc in plastic wrap and refrigerate for 1/2hr

*To make the pasties:*

- Preheat oven to 400 and line baking sheets with parchment paper
- Roll out on a lightly floured surface until about 1/8 inch thick.
- Place about 1tsp – 1tbsp of filling in the centre of the circle
- crimp the edges.
- Cut a small slit on the top of the pasty. Sprinkle with cinnamon and sugar.
- Place pasties on baking sheets and bake for 10-12 minutes, or until golden