

Baked Miniature Pumpkins

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This pumpkin recipe is perfect for a dinner party - serve them for dessert with some thick clotted cream and a sprinkling of cinnamon. They're especially good to eat in the Autumn as they are bang in season and the dish is wonderfully warming.

Ingredients:

6 small pumpkins
6 tsp. dark brown soft sugar
3 tsp. butter
4 1/2 tsp. ground cinnamon

Directions:

1. Preheat the oven to 180C. Prepare a baking tin by pouring in 1cm of water.
2. Cut the top off the pumpkins and scoop out the seeds with a spoon.
3. Sprinkle 1 tsp. brown sugar, 1/2 tsp. butter and 1 1/2 tsp. cinnamon inside each pumpkin.
4. Put the pumpkin top back on and bake in the oven for half an hour or until the pumpkin flesh is tender.

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