

JACK-O-LANTERN POCKETS



Ingredients

1 cup pumpkin puree

1 egg

1/4 cup sugar

1 package refrigerated
pie crust

Glaze:

1 cup powdered sugar

2 tablespoon milk

1 tablespoon corn syrup

1/2 teaspoon vanilla

METHOD

In a large bowl, combine pumpkin puree, sugar, and egg. Unroll pie crusts, cut the edges off to make a large square, and then cut the pie crust into three equal rectangles (about 2" x 3").

Spoon a small amount of pumpkin mixture into the centre of one of the rectangles, taking care to not let the filling near the edges. Use a small paring knife to carve jack-o-lantern faces into a second rectangle. Gently lay the carved piece over the pumpkin filling. Press the edges firmly together with a fork.

Transfer to a cookie sheet and bake in an oven preheated to 400 degrees F (200 Degrees C) for 8-10 minutes, or just until the edges of the pocket begin to turn golden brown.

In a large bowl, mix together the powdered sugar, milk, corn syrup, and vanilla. Drizzle glaze over hot pumpkin pocket. Allow to cool on a cooling rack before serving.

