



2 -15oz. Cans pumpkin puree

3/4 cup white sugar

1 cup raisins

1 cup fine semolina

1/2 tsp ground cinnamon

1/4 tsp ground cloves

1/8 tsp ground nutmeg

2 sheets frozen puff pastry, thawed

1 egg, slightly beaten

1. Preheat oven to 350.
2. Grease rimmed baking sheet.
3. Heat pumpkin puree in skillet over medium heat, stirring occasionally until most of the liquid is evaporated and puree is thick. Stir in sugar, raisins, semolina, cinnamon, cloves, nutmeg. Remove from heat.
4. Lay one pastry sheet onto baking sheet, spread pumpkin mixture over pastry and cover with remaining pastry sheet. Brush top with beaten egg.

5. Bake until golden brown, about 30-40 minutes.

Brought by Donna Spurlock