

Zaha Pumpkin Hand Pies

Pumpkin Hand Pie Ingredients:

½ cup vanilla pudding
¼ cup pumpkin puree
½ tsp pumpkin pie spice
Pre-made pie crust dough
Chocolate spread
1 egg, beaten

Decoration Ingredients:

Additional chocolate spread
White fondant
Black fondant
Brown fondant
Yellow fondant

Instructions:

1. Preheat the oven to 350°F
2. In a small bowl, combine the vanilla pudding, pumpkin puree, and pumpkin pie spice. Mix until combined.
3. On a cutting board, unroll the pre-made pie crust dough. Cut out two oval shapes and one rectangle from the pie crust dough.
4. Cut two vertical slits and a mouth shape into the top oval.
5. Roll a small ball with the leftover crust dough and place on the top oval.
6. Spread the vanilla pudding/pumpkin mixture over the bottom oval, and the chocolate spread over the rectangle.
7. Place the top oval over the bottom oval to create Zaha's head and body shape. Use a fork to press the edges and seal.
8. Roll up the rectangle and fold it slightly to form a branch shape.
9. Place the branch shape just above the stacked oval shapes.
10. Place both pieces on a baking tray.
11. Beat one egg, then brush it over the top of the dough.
12. Bake for 15 minutes, or until the pie crust is lightly golden.
13. Once the pie has cooled, add additional chocolate spread over the branch shape. Use a fork to add a wooden texture.
14. Use white fondant to create Zaha's eyes and teeth.
15. Use black fondant to create Zaha's pupils and legs.
16. Use brown fondant to create Zaha's eyebrows and a stem coming out of the branch.
17. Use yellow fondant to create a flower to attach to the branch stem.