**Pumpkin-Shaped Pumpkin Pastries**

*BuzzFeedTasty / Via [Facebook: buzzfeedtasty](https://www.facebook.com/buzzfeedtasty/videos/1665899890329320/%22%20%5Ct%20%22_blank)*

**RECIPE:**

Filling: …per unit
- 1 cup pumpkin puree
- 1 Tbsp. brown sugar
- 1 tsp pumpkin spice

Or (1/4 tsp ginger, ¼ tsp cinnamon, pinch cloves and pinch of all spice)

Pinch of salt

Mix ingredients to make filling.

Tarts:
- puff pastry
- 1 egg…share in unit
- some milk

* Use cookies cutters cut out a pumpkin shape, use a sharp knife to draw lines from the stem to the bottom (mimicking a pumpkin)
* coat the outside edges of the bottom piece of pastry with egg wash (egg and milk whisked).
* Place desired amount of filling in the center and spread, leaving room on the edges.
* Then place the second piece of puff pastry on top, Push the edges of the two pastry pieces together with your fingers and then press with fork to seal.
* Bake on parchment paper at 400°F for about 20 minutes or until golden brown and puffy.

Drizzle:
- 1/2 cup powdered sugar
- 1-2 Tbsp. orange juice
- food coloring (optional)

Mix all ingredients together. Add orange juice or sugar to achieve desired consistency. Apply to slightly cooled pastries.