

# Halloween Mud Pie

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Turn over for the recipe...

How difficult is it?



liked by 

 AllergyUK

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Delight children and adults alike this Halloween with this allergy-free chocolate and pear crumble tarte – aka mud pie! No special pastry skills are required and it's easy enough for children to be involved in the making and decorating. This pie cuts into 10-12 slices so there will plenty for all your Halloween party guests.

## Ingredients

130g coconut oil  
2 x 400g tins pear halves,  
drained  
110g coconut sugar or brown  
sugar  
310g gluten-free plain flour  
(plus extra for dusting)  
3 tablespoons cocoa powder  
1 teaspoon gluten-free baking  
powder  
60g dairy-free chocolate,  
coarsely grated

To decorate:

Worm-like sweets  
(we used  
Jelly Snakes)

## Method

Place the coconut oil, sugar and just 2 of the pear halves in a bowl and whisk with a handheld electric whisk for 2-3 minutes until creamy.

Add the flour, cocoa powder and baking powder, and form into a dough. Tip onto a lightly floured surface and knead until smooth. Divide into 2/3 for the bottom of the tarte, and 1/3 for the top. Wrap up the smaller piece and place it in the freezer whilst you prepare the base.

Preheat the oven to 160C, 140C Fan, gas mark 3. Grease a loose-bottomed tart tin and place on a baking tray. Spread out the larger piece of pastry and push it around to fill the base and sides of the tin – this is a great job for children!

Slice the remaining pear halves and place on the pastry base. Sprinkle over the grated chocolate and coarsely grate the frozen pastry evenly over the sliced pears.

Bake for 45-50 minutes until the topping is crisp. Cool for 30 minutes before removing from the tin. Decorate with the worm sweets and serve sliced. Best served warm!