

SQUASH PIE

Matrix Code CB506 for StartOver.xyz (revised 7 December 2015 by Clinton Callahan)

Bake at 170°C (350°F) for 45-55 minutes.
1 pie makes 8 regular or 10 smaller pieces.

Bake in a 10" glass (or non-teflon) steel pie pan or a large cast-iron frying pan.

Serve warm with plenty of whipped cream.

INGREDIENTS:

700 ml (3 cups) of peeled, steamed, and mashed winter SQUASH (If it is Hokkaido, the peels can remain on and be mashed with the rest of the squash.)
470 ml (2 cups) heavy cream (or one 12 oz. can of evaporated milk plus 4 oz milk)
200 grams (1 cup packed) dark brown sugar
1/2 teaspoon salt
4 eggs
2 teaspoons of cinnamon
1 ½ teaspoons ground ginger
¼ teaspoon ground nutmeg
1/8 teaspoon ground cloves
1 packet bio-vanilla sugar (or 1 teaspoon vanilla extract)

INSTRUCTIONS:

Make sure the steamed Squash is beaten rather smooth.

First beat the eggs in with the spices, then beat in all the rest of the ingredients except the cream.

Then mix in the cream.

Pour liquid mixture into PIE CRUST (see additional recipe) and bake until a knife inserted near the center comes out clean.

Serve warm with whipped cream, or have it cold for an excellent breakfast!

