

Pumpkin (or Squash) Pie

by Christina and Daryl Anderman

Pie Crust:

¼ lb (1/2 c.) melted butter
1 ½ c. sifted spelt, or rye, or unbleached white wheat flour
¼ c. cold water

Filling:

2 ½ c. cooked pumpkin (or substitute squash)
1 c. milk
4 eggs
1 tbsp blackstrap molasses
½ c. honey
1 ½ tsp vanilla
½ tsp allspice
½ tsp nutmeg
1 tbsp cinnamon
½ tsp ginger

Make pie crust by blending butter and flour together until crumbly. Add water and mix well. Press evenly into a pie pan (we use a 9.5" pyrex glass pie pan). Set aside while you make the filling.

Blend filling ingredients together in a blender or food processor until smooth. Pour filling into pie crust. Bake in a 350 F oven for 60 minutes or until set. Let cool ½ hour before eating- -as is, or with whipped cream or ice cream on top.

Yum!



Local Ingredients:
Pumpkin
Milk
Honey
Eggs

