



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Pumpkin or Squash Pie From Scratch**

#### **Notes**

First things first – many squashes make great pies. Most of the canned “pumpkin” you find in the store is in fact not a pumpkin at all but rather a variety of butternut squash. So don’t be afraid to make a pie out of many squash varieties.

Save the seeds and bake them later for a treat!

*Confession* - I’m a total store-bought pie crust addict. I can make several pie fillings in the time it takes me to make 1 pie+crust. Maybe I’m just not good at it ... please do make a homemade crust, too if that’s your thing. ☺ --Tom

#### **Ingredients**

2 lg. Eggs	½ t salt
2-3 pounds of pie pumpkin or other squash	1 9-inch pie crust (pre-made or your favorite homemade)
1 c sugar	1.5 c light cream/evaporated milk OR ¾ c milk + ¾ c heavy cream
1 t ground cinnamon	
1 t ground ginger	
½ t ground cloves or allspice	

#### **Instructions**

1. Cut squash(es) in half and remove stem. Scoop out seeds & stringy stuff (and set aside for baking later!). Bake squash at 350 for 1.5 hours (less for smaller squash) until tender.
2. Bump oven to 375
3. Scoop out flesh and puree using blender/hand blender
4. In mixing bowl, whisk eggs. Then whisk in all but the milk/cream.
5. Once mixed, gradually add milk.
6. Warm pie crust in oven until hot
7. Add filling to crust and bake at 375 35-50 minutes until center of filling is set (don’t overcook it ... it will still be a little squishy – just not runny – when it’s done)
8. Cool completely and refrigerate