

WINTER SQUASH PIE RECIPE

Serves: 8 | **Prep Time:** 80 Min | **Cook Time:** 45 Min | **Difficulty:** Medium



INGREDIENTS

- Premade pie crust, Paté Brisée if available.
- 2 Cups of roasted and pureed squash
- 12 Fl. oz. of evaporated milk
- 2 Large eggs
- 3/4 Cup packed brown sugar
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon ground ginger
- 1/2 Teaspoon ground nutmeg
- Pinch of ground cloves
- 1/2 Teaspoon salt

NOTES

Try With Whipped Cream

DIRECTIONS

PREP THE SQUASH

1. Preheat the oven to 350° F (180° C)
2. Wash the outside of the squash
3. Cut it into wedges and place them skin-side down in a baking pan.
4. When the oven is up to temperature, roast the squash for 45 minutes.
5. Check with a knife that the flesh is very soft.
6. Remove squash from the oven and let cool.
7. Scrape the flesh from the skin and place in a food processor.
8. Puree the squash until it is uniform.

PREP THE PIE CRUST

9. Take the pre-made pie crust from the refrigerator and let it come to room temperature.
10. Lay the pre-made dough over the pie pan. Unroll it, lightly pressing the dough into the bottom of the pan.
11. Let the dough rest, and if it needs it, again press the dough into the corners to remove any air pockets.
12. Use a rolling pin to trip the edges by rolling it across the top.

MIX THE PIE FILLING

13. Preheat the oven to 400° F (200° C).
14. Beat the squash, evaporated milk, brown sugar, eggs, cinnamon, ginger, nutmeg, and salt in a large bowl with an electric mixer until well combined.
15. Pour the filling into the pie crust.
16. Bake in the oven until a toothpick or knife stuck into the filling, about 1 inch from the edge, comes out clean. (40 to 60 minutes)
17. If the crust is getting too brown, cover the edges with foil to prevent burning.
18. When done cooking, cool to room temperature.