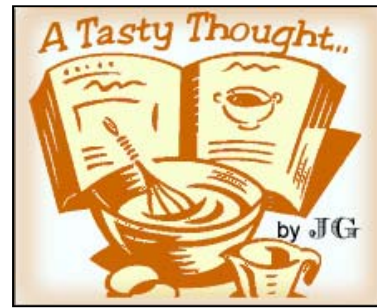


## A Recipe compliments of

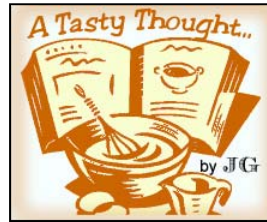


TRIM ON DOTTED LINE AND  
FOLD FOR RECIPE CARD

### Butternut Squash Custard Pie

#### **Ingredients:**

- 1 unbaked pie shell
- 2 Eggs
- 2 cups cooked, mashed Butternut Squash
- $\frac{3}{4}$  cup Sugar
- $\frac{1}{2}$  teaspoon Salt
- 1 teas. Cinnamon
- $\frac{1}{2}$  teas. Ginger
- $\frac{1}{4}$  teas. Ground Cloves
- 1 +  $\frac{2}{3}$  cup Evaporated Milk (undiluted)



Oven Temperature: 425°F, then turned down to 375°  
Total baking time: 65 minutes

#### **Method:**

1. Line glass pie plate with unbaked pie crust and flute edges. Preheat oven.
2. Beat eggs slightly with beater. Slowly, beat in remaining ingredients.
3. Using a long strip of aluminum foil (2-3" wide and long enough to go around the circumference of pie plate), cover edge of crust with foil. Part of foil will be over the crust to prevent burning, the other edge will be over the glass pie plate. The foil will be removed carefully 15 minutes before end of baking time.
4. Pour the mixture into the pie shell. **HINT:** To prevent spills, place pie plate on oven rack. Pull out rack about 3 inches. Then carefully pour liquid mixture into unbaked crust. Do not over fill unbaked crust. Very carefully push in oven rack and proceed to bake pie.
5. Bake for 15 minutes.
6. Then **TURN DOWN** oven temperature to 375° F without opening oven. Bake 50 minutes longer. \*\*\*Remember to carefully remove the foil 15 minutes before end of baking time.
7. If pie is done, a knife inserted in the center of pie should come out clean. If not, bake for another 5 minutes. Check again. Cool on wire rack. Refrigerate when cooled. .

Enjoy with a dollop of whipped cream

**JG**

