
Waukesha County
UW Extension

Farmers Market Fresh

Winter Squash Pie

Ingredients:

- 1 1/2 cups butternut squash
- 1 cup lightly packed brown sugar
- 1 tablespoon cornstarch
- 1 egg, beaten
- 1 cup evaporated milk
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 9-inch unbaked pie shell



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA

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Directions:



1. Cut butternut squash lengthwise, remove seeds, and roast cut-side up at 400°F for 1-2 hours, or until squash skin is blistered and flesh is soft.
2. Let squash cool and scrape from skin.
3. Preheat oven to 350°F.
4. In a blender or food processor, combine squash, brown sugar, cornstarch, egg, milk, cinnamon, ginger, and nutmeg. Process until smooth. Pour into the unbaked pie shell.
5. Bake for 50 minutes or until a table knife comes out clean when inserted in the center.

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