



Squash Pie

Butternut squash has a different flavour and texture than pumpkin. It is firmer and not as sweet. Pumpkin may be substituted, but try the squash first – you'll be pleasantly surprised.

2 cups butternut squash or pumpkin, cooked and mashed (500 mL)	½ tsp ground ginger (2 mL)
1 ½ cups evaporated milk (375 mL)	½ tsp ground nutmeg (2 mL)
2 eggs	½ tsp salt (2 mL)
¾ cup brown sugar (175 mL)	1 single pie crust
1 ½ tsp ground cinnamon (7 mL)	Optional: ¼ cup whipping cream (50 mL)

novascotia.com

Cut a medium-sized **squash** into wedges, approximately 1-inch (2.5-cm) thick. Seed, peel and cut into cubes. Place in a large stockpot, cover with water and bring to a boil, reduce heat and cook until squash is tender. Drain the squash in a colander. Place well-drained squash in a food processor or blender and purée until smooth.

In a large bowl add **squash, milk, eggs, sugar** and **spices**, mixing at a medium speed until well blended. Pour mixture into a 10-inch (25-cm) **pastry** lined pie pan. Bake in a preheated 400EF (200EC) oven for 60 minutes or until knife inserted 1 inch/2.5cm from edge comes out clean. Shield crust with foil for last 20 minutes. Cool on a wire rack. To garnish, **whip cream** in a small bowl with a mixer on medium speed until stiff peaks form. Serve each slice of pie with a dab of whipped cream. Makes 8 servings.

Two 400 g packages of frozen, mashed squash may be substituted. Strain excess liquid off until you have 2 cups (500 mL) of pulp remaining.

Makes 8 servings

novascotia.com

novascotia.com recipe cards - 4" x 6"

This recipe is courtesy of novascotia.com and Taste of Nova Scotia. Visit novascotia.com to plan your Nova Scotia getaway.