

Nini's Squash Pie



Ingredients

- 1 $\frac{3}{4}$ cups cooked, mashed and strained/ riced Cushaw Squash flesh
- 1 tsp. salt
- 1 $\frac{1}{2}$ cups whole milk
- 3 eggs
- 1 cup sugar
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground nutmeg
- $\frac{1}{2}$ tsp. ginger
- 1 tbsp. melted butter

Pie Crust - for one 9" pie crust bottom

- 1 stick of COLD unsalted butter
- 1 $\frac{1}{2}$ cups all-purpose or pastry flour
- $\frac{1}{4}$ tsp. salt
- 2 tsp. granulated sugar
- 3-4 tbsp. of ice cold water

1. Sift the flour salt and sugar into a mixing bowl. Add the butter.
2. Rub or cut the butter into the flour until the fat particles are the size of peas or hazelnuts.
3. Add the water to the flour mixture a tablespoon at a time. Mix very gently, just until the water is absorbed. Do not overwork the dough.
4. Wrap the dough in plastic wrap and refrigerate at least 2 hours.

Pie Procedure

1. Preheat oven to 425°F.
2. Beat together using an electric beater or blender the squash flesh, salt, milk, eggs, sugar, cinnamon, nutmeg, ginger and butter until smooth.
3. Press pie dough into prepared pan and flute the edges.
4. Pour the custard mixture into to pie dough lined pan.
5. Bake at 425°F for approximately 45-55 minutes until a toothpick or knife inserted into the set comes out clean.
6. If may still look loose- but will set up firm once cooled.
7. Best served at room temperature with sweetened whipped cream.