

Squash Pie

Courtesy of True Food Kitchen

TRUE FOOD KITCHEN

Filling

Roasted Butternut Squash (weight is final roasted weight) – 4 cups

Evaporated Cane Sugar – ½ cup

Brown Sugar – ½ cup

Kosher Salt – 1 tsp

Ground Ginger – 2 tsp

Ground Allspice – 1 tsp

Ground Cinnamon – 1 tbsp

Ground Nutmeg - .5 tsp

Coconut Cream – 1 ¾ cup

Cornstarch – 1/3 cup

Brandy – 1/14 Cup

1. Cut squash in half from end to end and remove seeds. Place on parchment paper, cut side down, roast in 325° oven for 45-60 minutes, until squash is tender. Remove skin. This is now the usable product weight.
2. Combine all ingredients in large plastic container.
3. With immersion blender, blend until completely smooth.
4. Pour mixture into pre-set pie shell.
5. Bake at 325°F, low fan, for 22 minutes. Rotate pan and continue to bake for 22 more minutes.
6. Bake pie until it reaches 175°F internal temperature. Let cool at room temperature for 1 hour.



Graham Pie Dough

Gluten Free Oat Flour (Bob's Red Mill) – ¾ cup

Buckwheat Flour – ½ cup

Baking Soda - .5 tsp

Ground Cinnamon – 2 tsp

Kosher Salt – 1 pinch

Evaporated Cane Sugar – ½ cup

Coconut Oil (melted) – 3 tbsp

Water – ¼ cup

Vanilla bean paste – 1 tsp

1. Combine oat flour, buckwheat flour, baking soda, cinnamon, salt and sugar, mix well.
2. Add coconut oil, water and vanilla paste. Mix until dough starts to come together.
3. Scrape sides of bowl and continue mixing until dough is smooth and consistent.
4. Roll between 2 sheets of parchment paper until its slightly bigger than pie mold.
5. Dust rolling pin with gluten free flour before using to pick up and transfer to pie mold.
6. Lightly brush mold with oil.
7. Press dough into pie mold evenly, then dock dough with fork.
8. Chill dough for at least 30 minutes before baking.