

Squash Pie

Courtesy of True Food Kitchen



Bake a whole winter squash (butternut, buttercup, Hubbard, Tahitian, etc.) at 375° until soft enough to pierce easily with a toothpick. Cool, cut in half, remove seeds, and scoop out flesh. Mash and measure out 6 cups.

Crust (for 2, 9-inch pies)

- 2 packages Graham crackers, pulverized*
- 4 Tbl sesame tahini
- 5 Tbl maple syrup
- 1 Tbl water
- 1 Tbl Grape Seed Oil

Blend well. Press into oiled pie pans.

Filling

- 6 cups pureed squash
- 1 cup sugar (half light brown, half white),
- 1-1/8 tsp salt
- 3/4 tsp ground ginger
- 3/8 tsp ground cloves
- 1-1/2 tsp cinnamon
- 4 Tbl brandy
- 1-1/2 cup coconut milk with
- 4-1/2 Tbl arrowroot powder
- scant dash of nutmeg if desired

Blend filling ingredients well in mixer and pour into crusts. Bake at 400° for 50-60 minutes till browned and set. Cool. Chill overnight in refrigerator. Serve cold or cool.

**Use health-food store brand*