

# Old Fashioned Squash Pie

"Popular Ways with Winter Squash" - Cornell Cooperative Extension pamphlet



## Ingredients

Pastry for a 9-inch pie

2 eggs

2 cups winter squash,  
washed and cooked

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  teaspoon salt

1 teaspoon cinnamon

$\frac{1}{2}$  teaspoon ginger

$\frac{1}{4}$  teaspoon cloves

$1\frac{1}{2}$  cups evaporated  
low-fat milk

## Directions

Heat oven to 425 degrees.

Prepare pastry.

Beat eggs slightly with rotary beater; beat in remaining ingredients.

Pour into pastry-lined pie pan. Bake 15 minutes.

Reduce oven temperature to 350 degrees. Bake 45 minutes longer or until knife inserted in center comes out clean.

Cool.

If desired, serve with whipped topping.

## Comment

Next time you make a squash pie, why not bake some extra pie filling as a custard for children, or as a dessert for all the family?