

Spicy Rutabaga Pie

"Rutabagas and Turnips" - Cornell Cooperative Extension pamphlet



Ingredients

1½ cups puréed rutabagas
1 cup packed brown sugar
2 tablespoons molasses
2 eggs, slightly beaten
1¼ cups light cream
½ teaspoon ground ginger
1 teaspoon cinnamon
½ teaspoon nutmeg or mace
¼ teaspoon cloves
½ teaspoon salt
1 teaspoon vanilla

1 unbaked, deep, 9-inch pie shell

whipped cream
sliced almonds or filberts

Directions

Combine all ingredients (except pie shell!) until well blended.

Pour into pie shell and bake in preheated 450 degree oven for 15 minutes.

Reduce heat to 350 degrees and continue baking 40 minutes or until filling is almost set.

Cool.

Top with whipped cream and sliced almonds or filberts.