



Pumpkin Squash Pie

Ingredients:

- 1 1/2 cups peeled and cubed butternut squash
- 1 cup lightly packed brown sugar
- 1 tablespoon cornstarch
- 1 egg, beaten
- 1 cup evaporated milk
- 1 teaspoon ground cinnamon
- 1 pinch ground allspice
- 1 pinch ground cloves
- 1 pinch ground ginger
- 1 pinch ground nutmeg
- 1 (9 inch) unbaked pie shell

Directions:

Preheat oven to 350 degrees F (175 degrees C).

1. Place squash in a saucepan with enough water to cover. Bring to a boil, and simmer over medium heat until tender, about 15 minutes. Drain, and cool.
2. In a blender or food processor, combine butternut squash, brown sugar, cornstarch, egg, milk, cinnamon, allspice, cloves, ginger, and nutmeg. Process until smooth.
3. Pour into the unbaked pie shell.
4. Bake in preheated oven for 50 minutes, or until a table knife comes out clean when inserted in the center.