



BILLINGS FARM & MUSEUM

Pumpkin Pie

Ingredients:

Puree:

2-3lb Hubbard Squash (Roasted) for 2c Puree 2T Brown Sugar
3T Butter 3 T Orange Juice

Pie Filling:

Prepared Puree ½ tsp Ginger
1/2c Dark Brown Sugar ½ tsp Cinnamon
3 Eggs ½ tsp Salt
½ c Heavy Cream 1 Prepared Pie Crust
½ tsp Allspice

Instructions:

1. Preheat the oven to 350 degrees.
2. Carefully cut the Hubbard squash in half and scoop out the pulp and seeds. Lightly coat the flesh side with olive oil and place on a lined baking sheet skin side up. Roast at 350 degrees for an hour to start and then in 15-minute increments until the squash is soft all the way through.
3. Take the cooked squash and measure out 2 cups. Puree in a food processor with the butter, brown sugar, and orange juice.
4. Mix the eggs with the sugar and spices until combined.
5. Add the puree to the egg mixture in two additions followed by and finishing with the addition of heavy cream. Mix until fully combined.
6. Pour filling into prepared 9" pie shell and bake at 350 degrees for 45minutes.