

Butternut Squash Pie with Granola Crust

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Ingredients

- 1 recipe granola crust (see below), or 1 store-bought graham cracker crust
- 2 cups butternut squash puree
- $\frac{3}{4}$ cup brown sugar
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{8}$ tsp. black pepper
- 2 eggs, lightly beaten
- 1 tsp. vanilla extract
- $\frac{1}{2}$ tsp. freshly grated ginger or ginger paste
- 1 (12 oz.) can evaporated milk



Directions

1. Preheat your oven to 350°F. Slice the butternut squash in half and scrape out the seeds. Roast, cut side up, for 1 hour, or until it is easily pierced with a fork. Set aside to cool while you prepare your pie crust according to the directions below.
2. Increase the oven temperature to 425°F. When the squash is cool enough to handle, peel off the skin and cut the flesh into chunks. Puree the squash chunks until they are completely smooth, about 5 minutes.
3. In a small bowl, stir together the brown sugar, cinnamon, salt, cloves, and black pepper until well-combined. Set aside. In a large mixing bowl, lightly beat the eggs. Stir in the butternut squash, sugar mixture, vanilla extract, and ginger. Gradually stir in the evaporated milk until smooth.
4. Pour the filling into the pre-baked pie crust and bake for 15 minutes. Decrease the oven temperature to 350°F and bake for another 40-50 minutes, or until the center is set and a knife inserted into the center comes out clean. Cool completely. Serve with whipped cream and refrigerate leftovers.

Granola Crust

Ingredients

- 2 cups granola, finely ground
- 1 stick unsalted butter, melted
- $\frac{1}{4}$ cup all-purpose flour

Directions

1. Preheat your oven to 350°F.
2. Crush your granola using a food processor (or blunt object and a plastic bag) until the crumbs resemble fine sand. Remove raisins if there are any.
3. Stir together the granola crumbs, melted butter, and flour until the mixture holds together when pressed.
4. Press the granola mixture into the bottom and up the sides of a deep-dish 9" pie plate. Bake the crust for 10-12 minutes, or until it starts to harden and brown around the edges. Fill as desired.