Honeynut Squash Pie Recipe
Makes one 9-inch pie

For the squash puree
2 to 3 honeynut squash (about 1 pound), halved and seeded
Salt, to taste
1 1/2 tablespoons unsalted butter

1. Heat the oven to 425 degrees. Line a rimmed baking sheet with parchment for easy cleanup.
2. Spread the squash, cut side up, on the baking sheet. Sprinkle with salt and dot with butter. Bake the squash for 35 minutes, or until tender. You may notice a little liquid in the cavity of the squash. It will sink back into the squash as it cools.
3. When the squash is cool enough to handle, spoon the flesh into a bowl and mash with a potato masher or a fork. Use a whisk to whip the squash until smooth. A few small lumps are okay. This is much easier to do if the squash is warm, but you can reheat it in the microwave if it becomes cool. Refrigerate until ready to use (you may have a little more than you need.)

For the pie
1/2 recipe favorite all butter pie pastry
2 large eggs
1/2 cup packed dark brown sugar
1 1/2 cups half-and-half (half-and-half is lighter, heavy cream is richer)
1 1/2 cups honeynut squash puree
1 1/2 teaspoons cinnamon
3/4 teaspoons ground ginger
1/2 teaspoon salt
2 tablespoons melted, unsalted butter

1. Center a rack in the middle of the oven and heat the oven to 375 degrees. If you have a pizza stone, set it on the rack. Place a baking sheet on top of the pizza stone. (If you don’t have a stone, then just put the baking sheet on the rack to heat, even better, use 2 sheets.)
2. Line a 9-inch pie pan with dough and crimp the edges. Freeze for at least 30 minutes.
3. In a large mixing bowl, whisk the eggs until they are blended. Brush the edges of the pie shell with a little of the beaten egg.
4. Whisk in the brown sugar, half-and-half, pumpkin puree, cinnamon, ginger and salt until well blended. Stir in the melted butter.
5. Pour half the filling into the pie shell. Slide the oven rack out halfway and set the pie on the sheet pan. Pour in the rest of the pie filling. (This mitigates mishaps with the
liquid pie filling.)
6. Place the pie in the oven and decrease the temperature to 350 degrees. Bake for 50
to 60 minutes, or until a toothpick poked into the center of the pie comes out clean. The
spices sometimes rise to the top and give the pie a deep, mottled appearance.

7. Set the pie on a rack to cool and serve at room temperature with vanilla or honey
whipped cream.

*Vanilla Whipped Cream*
1 cup heavy cream
1 tablespoon honey, or to taste
1 teaspoon vanilla

1. Chill the bowl and beaters of a mixing bowl. Add the cream, honey, and vanilla.

2. Beat with a whisk or electric beaters until soft peaks form. If you are using a machine,
turn it off before the cream is completely whipped and whisk the final few seconds by
hand to avoid over whipping

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