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KABOCHA SQUASH PIE



This delicious seasonal pie can be made with any kind of winter squash or pumpkin purée.



03 HR 01 MINS



Serves 6



Featuring

[Cheng & Susan Farm](#)
[Jacob's Farm](#)
[K.Y.K Produce](#)
[Thao Family Farm](#)

INGREDIENTS

1 small to medium kabocha squash
4 large eggs
3/4 cup heavy cream
3/4 cup sweetened condensed milk
1/4 cup each light brown sugar and maple syrup
1/4 cup bourbon, optional
1 teaspoon vanilla extract
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves

METHOD

For the squash: Preheat the oven to 375°F. Put the squash on a sheet tray, rub with olive oil and bake in the oven. Roast the squash until a fork slides in and out easily, about 45 Minutes. Remove the squash from the oven and let cool. Remove the skin and seeds, then purée until smooth. Place 3 cups squash purée in a large mixing bowl. Reserve the rest for another purpose.

In a small bowl, beat the eggs until they are smooth. Beat in the cream. Add the cream/egg mixture to the squash purée and beat to combine. Beat in the condensed milk, brown sugar, maple syrup bourbon and vanilla. Beat until the mixture is well combined, 1 to 2 Minutes. Stir in cinnamon, nutmeg, and cloves.

Pour the squash mixture into a pie shell. Place on the sheet tray and bake in the oven for 25 Minutes. Rotate the pie and bake until the mixture barely jiggles when shaken, another 20 to 25 Minutes.