

Calabaza Pie

www.PublixAprons.com

*2 pounds calabaza squash,
sliced
3/4 cup brown sugar
2 teaspoons pumpkin pie
spice (or ground cinnamon)
1 can (12 ounce)
evaporated milk
1 teaspoon vanilla extract
2 large eggs (or 1/2 cup egg
substitute)
1 frozen deep-dish pie crust
whipped topping (for
serving) (optional)*

Preheat the oven to 400 degrees.

Remove the seeds from the squash. Place the slices on a baking sheet. Bake for 25 to 30 minutes or until tender. Let stand for 30 minutes.

Remove the flesh from the skin (about two cups). Place in a food processor bowl. Process until blended.

Add the brown sugar, pumpkin pie spice, evaporated milk, vanilla extract and eggs. Process until blended.

Place the piecrust in a pie pan on a baking sheet. Pour the filling into the crust.

Bake for 15 minutes.

Reduce the heat to 350 degrees.

Bake for 30 to 35 minutes or until the center is set.

Chill for one hour (or overnight).

Per Serving (excluding unknown items): 760 Calories; 19g Fat (22.3% calories from fat); 17g Protein; 132g Carbohydrate; 0g Dietary Fiber; 74mg Cholesterol; 309mg Sodium. Exchanges: 2 Non-Fat Milk; 3 1/2 Fat; 7 Other Carbohydrates.