

# Carrot Pie

Mary Furtek

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1/2 cup firmly packed brown sugar*

*1 tablespoon cornstarch*

*1 1/2 cups puree'd cooked carrots*

*1/2 teaspoon cinnamon*

*1/2 teaspoon ginger*

*1/4 teaspoon allspice*

*1/4 teaspoon nutmeg*

*1 1/2 cups milk*

*2 eggs, well beaten*

*1/2 teaspoon vanilla*

In a bowl, combine all of the ingredients. Beat with a rotary beater until well blended.

Pour the mixture into an unbaked nine-inch pie shell.

Bake at 350 degrees for 50 to 60 minutes or until the filling is set.

Cool, then cut.

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Per Serving (excluding unknown items): 834 Calories; 22g Fat (24.1% calories from fat); 25g Protein; 135g Carbohydrate; 1g Dietary Fiber; 474mg Cholesterol; 364mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 3 Fat; 7 Other Carbohydrates.