

Squashed Cheese Pie

Evelyn day

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

*1 package (8 ounce) cream
cheese
1/4 cup sugar
1/2 teaspoon vanilla
1 egg
1 nine inch unbaked deep
pastry shell
1 1/4 cups butternut squash
1/3 cup sugar
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon nutmeg
2 eggs
1/2 cup milk*

In a bowl, combine the cream cheese, sugar and vanilla. Mix well. Add the egg. Mix well. Pour the mixture into the unbaked pie shell.

In a bowl, combine the squash, sugar, cinnamon, ginger and nutmeg. Mix well. Blend in the two eggs and milk. Carefully pour over the cheese mixture.

Bake in the oven at 350 degrees for 65 to 70 minutes or until done. Cool.

Per Serving (excluding unknown items): 1665 Calories; 101g Fat (53.6% calories from fat); 43g Protein; 154g Carbohydrate; 5g Dietary Fiber; 907mg Cholesterol; 965mg Sodium. Exchanges: 1 1/2 Grain(Starch); 5 Lean Meat; 1/2 Non-Fat Milk; 17 Fat; 8 Other Carbohydrates.