

This has completely won me over to butternut as a substitute for pumpkin. It's smoother and I think it has a better flavor than pumpkin. Try it, you'll love it!

Ingredients:

1 unbaked and chilled 9-inch pie shell

1 small butternut squash, cooked and pureed, about 1 1/2 cups pureed squash

1 cup light brown sugar, firmly packed

3 large eggs

3/4 cup evaporated milk or half-and-half

1 1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/4 teaspoon salt

2 tablespoons all-purpose flour

1 tablespoon melted butter

1 teaspoon vanilla

Preparation:

To cook squash:

Cut the squash in half lengthwise; remove stem and scoop out the seeds. Place the squash, cut side down, on a foil-lined oiled baking pan. Cover loosely with foil and bake at 400° for 30 to 45 minutes, or until the squash is tender and can be easily pierced with a fork. Let cool completely then peel and mash or puree the squash or put it through a food mill. Measure 1 1/2 cups of the squash and set aside.

Reduce oven to 350° F and position an oven rack in the center of the oven. In a mixing bowl with electric mixer, beat the squash with the brown sugar. Add eggs, evaporated milk, spices, salt, flour, butter, and vanilla. Beat until well blended. Pour the filling into the chilled pie and place on the center oven rack. Bake for 45 to 55 minutes, or until set. Check after about 35 minutes and loosely set a ring of foil or a pie crust protector over the browned crust so it won't get too dark. When the filling is set, transfer the pie to a rack to cool. Serve just warm or at room temperature with a dollop of whipped topping or whipped cream.