

SQUASH PIE {A PIE TO USE AS A SIDE-DISH, SWEETEN & USE FOR DESSERT}

THE GOOD HOUSEKEEPER, 1839 | BY SARAH JOSEPHA BUELLE HALE



INGREDIENTS

FILLING:

3 eggs
1 quart milk
2 teaspoons salt
2 teaspoons cinnamon
1 teaspoon ginger
2 cups pumpkin
(no spices/or pulp
from cooked pumpkin or
squash)

PIE CRUST:

1 cup flour
½ teaspoon salt
⅓ cup butter, lard
or shortening
⅛ cup water

SERVES: 8

DIRECTIONS

MODERN COOKING:

1. Use a pre-made pie crust or in a food processor, mix together the flour and salt.
2. Add water a bit at a time and continue processing until dough just holds together.
3. Roll out and place into pie plate. Decorate the edge of the dough as desired.
4. Mix all filling ingredients together and pour into the unbaked pie crust. No top crust.
5. Bake at 350 degrees for 40 – 50 minutes. Can bake an additional 10 minutes if not set.

HEARTH COOKING/CAMPFIRE COOKING:

1. Mix flour and salt together – Using two knives, cut in shortening/lard/butter.
2. Add water a bit at a time and mix with a fork until the dough just holds together.
3. Roll out and place into pie plate. Decorate the edge of the dough as desired.
4. Mix all filling ingredients together and pour into the unbaked pie crust. No top crust.
5. Bake moderate heat for 40 – 50 minutes.
6. Can bake an additional 10 minutes if not set.