

Squash and Honey Pie

FOR THE FILLING

1 large egg, plus 2 large egg yolks, at room temperature

6 tbsp. granulated white sugar

¼ c. honey

2 c. frozen winter squash puree, thawed and drained of excess liquid

1 c. whole or low-fat milk

½ c. heavy cream

¼ tsp. freshly grated nutmeg

¼ tsp. salt



YIELD: ONE 9-INCH PIE

Recipe excerpted from *À la Mode: 120 Recipes in 60 Pairings* by Bruce Weinstein and Mark Scarbrough (St. Martin's Griffin, 2016).

(Fold along the line)

FOR THE CRUST

1 c. all-purpose flour, plus additional for dusting

1 tsp. granulated white sugar

¼ tsp. salt

4 tbsp. (½ stick) cold unsalted butter, cut into small bits

2 tbsp. solid vegetable shortening

At least 2 tbsp. very cold water

¼ tsp. fresh lemon juice

1. Preheat the oven to 350°F. Place oven rack in the center.

2. **To make the crust:** Mix the flour, sugar, and salt in a large bowl. Add the butter and shortening. Cut them in with a pastry cutter or a fork until the mixture resembles coarse, dry, white sand.

3. Stir 2 tablespoons of cold water and the lemon juice in a small bowl or cup. Add to the flour mixture, and stir with a fork until you have a soft, supple, but not sticky dough, adding more cold water in ½-tablespoon increments as necessary. Gather the dough into a ball, dust it with flour, and roll it into an 11-inch circle. Center and set the crust into a 9-inch pie plate. Trim the edge, and flute it at will.

4. **To make the filling:** Beat the egg, egg yolks, sugar, and honey in a large, clean bowl with an electric mixer at medium speed until smooth, a little foamy, but still thick, about 2 minutes. Beat in the squash puree, milk, cream, nutmeg, and salt until smooth. Pour the filling into the prepared crust.

5. **To finish up:** Bake the pie until the crust is lightly browned and the filling set with the slightest jiggle at the center of the pie when the rim of the plate is tapped, about 1 hour 10 minutes. Cool the pie on a wire rack for at least 1½ hours before slicing into wedges. Store tightly sealed in plastic wrap in the refrigerator for up to 2 days.