



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Butternut Squash**

### Butternut Squash Pie

**Ingredients:**

2 ½ cups butter nut squash, baked and pureed  
9-inch deep dish pie crust  
½ cup butter, softened  
2 tsp vanilla  
¼ cup milk  
2 eggs  
½ cup granulated sugar  
½ cup brown sugar  
1 tsp cinnamon  
¼ tsp ground cloves  
½ tsp nutmeg  
1 Tbs cornstarch, heaping  
Heavy pinch of salt

**Directions:**

Heat your oven to 350F. Prepare the pie crust. With a fork poke a few holes on the bottom. Crimp the edges. Set aside.

In a large bowl, whisk together all the dry ingredients. Add in the remaining ingredients. Beat with an electric mixer until well combined. Pour into the prepared pie crust. Line the pie edges with aluminum foil so it doesn't burn. Bake for 20 minutes, remove the foil and bake for another 35 minutes or until a knife inserted comes out clean.

\*Try with sage or rosemary ice cream.