



# PUMPKIN PIE FROM SCRATCH

by The Food Next Door - SWELL

## Ingredients

*Makes 8 Slices*

### Crust:

- 1 cup blue corn, finely milled
- 1 cup white Sonoran wheat, finely milled
- 1 stick organic butter, room temperature
- 2 Tbsp local honey
- 1 pinch salt
- water

### Filling:

- 4 cups pumpkin or squash, pureed
- 1 cup organic milk
- 1/2 cup organic maple syrup
- 1 Tbsp almond meal
- 2 Tbsp ground ginger
- 2 Tbsp pumpkin pie spice
- 1 pinch salt

## Directions

Preheat oven to 350F. For the crust, mix flours, salt, honey, and butter to make a dough. Add 1 Tbsp water at a time until dough is workable. Knead for about 10 minutes to form a smooth dough ball. Set aside for 15 minutes uncovered. Slap the dough ball with your hands until it forms a small pancake. Lightly dust your working space with flour, using a rolling pin, flatten a circle of dough as thinly as possible. Grease and coat a 9" x 1.5" round pie pan with flour and carefully transfer dough into it. Using a fork, pierce the dough all over. Line the crust with foil, fill with dried beans and bake until the sides are set, about 12 minutes. Remove foil and beans. For the filling, cut pumpkin in half, remove seeds, and drizzle with oil. Place pumpkin upside-down on a baking sheet and roast for approximately 1 hour or until fork tender. Once pumpkin has cooled, scoop out flesh and blend in a food processor until smooth. Blend in milk, syrup, almond meal, and spices. Pour into crust and bake for 1 hour or until crust is golden brown. Let cool and enjoy!

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