

Butternut Squash Pie
(without crust)

In a blender place:

1 1/2 cups Butternut squash (steamed)
2 cups Almond Milk (unstrained)
1/4 cup Honey
1 Tablespoon Blackstrap Molasses (optional)
1 teaspoon Cinnamon
1/2 teaspoon Ginger
1/8 teaspoon Cloves
1 teaspoon Vanilla
Dash of Salt (optional)
2 eggs

Blend on low then high for about 30 seconds until will blended.

Bake in a large, pie pan (thick ceramic one if possible) at 425 degrees for 10 minutes, then lower temp to 350 degrees for about another 25 minutes or until a knife inserted comes out clean. If the pan is thin, check often, and since ovens vary it may need less or more time.