

Taste tests conducted with eight non-SCD tasters showed that this pie is very good, has a satisfying amount of sweetness and just the right quantity of pecan pie topping. We think you'll enjoy serving it for YOUR Thanksgiving, or any time you want a comforting, tasty dessert. It's great with vanilla ice cream. Try the SCD ice cream recipe or serve the regular kind to non-SCDers!

Butternut Pecan Pie



Filling:

- 3 1/2 c. cooked and mashed butternut squash (may use fresh or frozen)
- 3 eggs, lightly beaten
- 2 tsp. vanilla (vanilla and alcohol only)
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/3 to 1/2 c. honey (to taste)

Topping:

- 3/4 c. pecan halves
- 1 egg, lightly beaten
- 1/3 c. honey
- 1 Tbs. butter, melted (not margarine)
- 1 tsp. vanilla

Butter a pie pan and preheat oven to 350 degrees. Mash and measure squash; place in a mixing bowl. Add 3 eggs, vanilla, cinnamon, ginger, cloves and honey. Combine thoroughly and pour into prepared pan.

Combine egg, pecan halves, honey, butter and vanilla. Gently spoon over filling, evenly distributing pecans. Place pie on a cookie sheet and bake for 50-60 minutes, or until filling is firm when shaken and a knife inserted near the center comes out clean. Cool. Refrigerate leftovers.