



Grandma's Sweet Hubbard Squash Custard Pie

READY IN



155 min.

SERVINGS



8

CALORIES



327 kcal

DESSERT

Ingredients

- 1.5 teaspoons apple pie spice
- 0.5 cup t brown sugar dark packed
- 3 large eggs
- 0.5 cup cup heavy whipping cream
- 2.5 pounds hubbard squash seeds removed cut into chunks and
- 0.5 teaspoon salt
- 2 tablespoons butter salted softened
- 19-inch pie crust dough ()

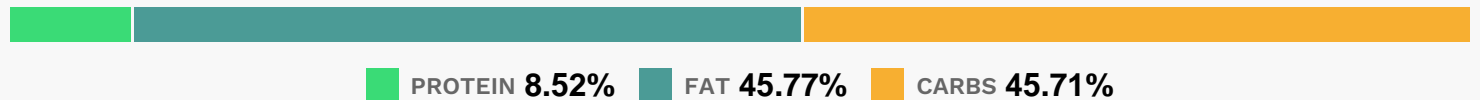
Equipment

- food processor
- baking sheet
- oven
- aluminum foil

Directions

- Preheat oven to 400 degrees F (200 degrees C). Line a large baking sheet with aluminum foil.
- Arrange squash on lined baking sheet. Roast in preheated oven until the skin is browned and flesh is tender, about 45 minutes; allow to cool before handling.
- Remove flesh from squash using a spoon.
- Reduce temperature setting on oven to 375 degrees F (190 degrees C).
- Place 2 cups of squash in a food processor and process until smooth.
- Add the brown sugar, eggs, cream, apple pie spice, salt, and butter; process until smooth.
- Pour the squash mixture into the pie crust.
- Bake until the filling rises, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:11.740434760633%

Nutrients (% of daily need)

Calories: 326.96kcal (16.35%), Fat: 17.26g (26.56%), Saturated Fat: 8.02g (50.11%), Carbohydrates: 38.8g (12.93%), Net Carbohydrates: 32.59g (11.85%), Sugar: 19.47g (21.63%), Cholesterol: 94.08mg (31.36%), Sodium: 314.71mg (13.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.23g (14.46%), Vitamin A: 2346.3IU (46.93%), Fiber: 6.21g (24.83%), Manganese: 0.44mg (21.91%), Vitamin C: 15.77mg (19.11%), Potassium: 539.49mg (15.41%), Vitamin B6: 0.28mg (13.76%), Vitamin B2: 0.21mg (12.62%), Folate: 49.92µg (12.48%), Selenium: 8.57µg (12.24%), Vitamin B1: 0.18mg (11.94%), Vitamin B5: 1.02mg (10.16%), Iron: 1.73mg (9.63%), Phosphorus: 95.35mg (9.54%), Magnesium: 35.79mg (8.95%), Vitamin B3: 1.43mg (7.16%), Copper: 0.13mg (6.65%), Calcium: 59.81mg (5.98%), Vitamin E:

0.76mg (5.09%), Vitamin K: 4.55µg (4.33%), Vitamin D: 0.61µg (4.09%), Zinc: 0.59mg (3.94%), Vitamin B12: 0.2µg (3.28%)