

Fresh Pumpkin Pie or Squash Pie 9 inch single crust

Compton Family Pie Crust our new family favorite is using Einkorn flour.

What is Einkorn? **Einkorn:** Man's first wheat, grown by farmers 5,000 years ago. It's extra healthy and very tasty! Einkorn flour is GMO-free and is loaded with the essential nutrients zinc, iron, potassium, riboflavin, and vitamins B6. Einkorn flour is also high in antioxidants including carotenoids and lutein and has 30 percent more protein and 30 percent less starch than bread made from standard wheat flour. What's more, it's also high in fiber.

Ingredients:

2 ½ cups (300g) all-purpose einkorn flour, plus more for dusting.

¾ teaspoon fine sea salt

12 tbsps. Ice water (166g) cold unsalted butter, cut into ¼ inch cubes

¼ cup (59g) ice water

1 teaspoon whole milk, for brushing

Making the dough: Combine the flour and salt in a large bowl. Cut in the butter with a pastry blender until the mixture is sandy and you can't get the chunks of butter any finer. Add the water and mix in just to combine, then gently knead with your hands in the bowl until the dough just holds together when pressed into a ball. Divide the dough in half. Form each half into a disc, and wrap one half in plastic wrap and refrigerate for 20 minutes. This pie crust recipe makes a top and a bottom. You just need a bottom for the pumpkin pie so freeze the other half. "Credit to Carla Bartolucci Book – Einkorn"



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Pre Heat Oven 425 degrees

The key to a fresh squash pie tasting better than a can puree mix is how well you mix your ingredients and cook your squash of course. I like to use a golden delicious squash but just about any pie squash will work. Cook the pie well. I also freeze any extra cooked squash fillings in 2-cup portions for future pumpkin pie cravings.

Mix well all Ingredients:

2 cups cooked pumpkin, 1 ½ cups of heavy cream or evaporated milk, ¼ cup brown sugar, ½ cup white sugar, 1/2 teaspoon salt, 1 tbsps. cinnamon, ½ teaspoon ginger, ¼ teaspoon nutmeg or allspice, 1/8 teaspoon ground cloves, 2 slightly beaten eggs.

Pour mixture into 9-inch pie shell and bake for 15 minutes then reduce heat to 350 degrees and bake an additional 45 minutes longer; or until a pick inserted in the center comes out clean.