



November Newsletter



Thanksgiving is my favorite time of the year. It is a festive holiday where family, friends, and loved ones get together for a beautiful dinner and express their gratitude for the blessings they have and those they love.

Here's a delicious recipe that you must try for the holidays!

Butternut Squash & Sweet Potato Pie



Ingredients

- ¼ cup sweetened condensed milk
- ½ stick butter, softened
- ¼ cup raw sugar
- ¼ tsp baking powder
- 1 egg yolk
- 2 cups all-purpose flour, sifted
- 14 oz peeled and seeded butternut squash
- 1 medium sweet potato, cooked and peeled
- ¾ cup light brown sugar
- ½ tsp ground cinnamon
- 3 eggs, beaten
- ¾ tsp ground nutmeg
- ½ tsp vanilla extract
- 3 tbsp dark rum
- Vanilla ice cream or cream for topping

To make the pie dough:

First grease a 9-inch round pie plate with beaten butter and sugar together in a bowl until light and fluffy. Add the egg yolk and stir until fully blended and smooth. Gradually add the flour and mix until dough forms into a ball, being careful not to overwork the dough. Then place it on a clean counter that's been lightly dusted with flour and roll out to a circle large enough to line pie plate. Use it to line the plate, then trim the edges. Cover the pie plate with plastic wrap and let chill in the refrigerator for 30 minutes.

Preheat the oven to 425F

To make the filling:

Cut the squash into small chunks and cook in a sauce pan of boiling water until tender. Drain and transfer to a food processor or blender, add peeled sweet potato, then whiz to puree. Now stir in the condensed milk and the 2 eggs. Add the salt, and then stir in the vanilla extract, brown & raw sugar. Pour into the pastry shell and bake in the oven for 50 minutes.

Remove from the oven and let cool. Serve in slices with vanilla ice cream or cream.

Happy Thanksgiving!

