

Carrot Pie – Lauren & Keith Hitchner

On the eastern slopes of the Rocky Mountains the climate does not often allow people to grow pumpkins, so ranch cooks have adapted the pumpkin pie recipe to make use of carrots. Carrots grow in abundance and produce a superior “pumpkin” pie with a rich flavor and pleasing color.

Serves 18

4 cups cooked carrots, pureed

3 eggs, beaten

3 cups hot milk

1-1/2 cups brown sugar

2 tsp ground cinnamon

½ tsp ground cloves

½ tsp ground ginger

1 tsp salt

3 unbaked single-crust pie shells

Puree cooked carrots in food processor. Beat eggs well. Gradually add hot milk to beaten eggs, then add remaining ingredients, mixing well with electric beater.

Pour into prepared unbaked pie shells and bake in a 350 degree oven until set and puffy. Test doneness by inserting knife into center. If knife comes out clean, custard is done. Serve with whipped cream and sprinkle with cinnamon.

