

Golden Carrot Pie

Jay Gage

Adapted from Hulda Wacker family heritage, Ashley, ND and Long Lake, SD.

1 unbaked 9" pie shell crust
3 eggs
2 tbsp. butter (clarified)
2 c. cooked sieved carrots
1/2 tsp. salt
1 c. honey
1/2 tsp. nutmeg
3/4 c. milk
1/8 tsp. cloves
1 tsp. cinnamon
1 tsp. vanilla extract
1/2 tsp. ginger

Chill shell crust while making pie filling. Slightly beat eggs. Combine butter, carrots, honey, milk, salt and spices/seasonings. Fold in slightly beaten eggs. Pour into pie shell. Bake at 400° F for 40-50 minutes. Pie is completely baked when knife, inserted near outside edge of custard filling, is clean when removed. Place pie on cooling rack for 30 minutes. Then chill in refrigerator. Decorate pie with honey-sweetened whipped cream, sprinkle with nutmeg and pineapple chunks.