

# Carrot Pie

Yield: 8 portions

1		pre-baked and cooled 9 inch pie crust
1 ½	lb	LOCAL carrots, peeled and chopped
2	Tbsp	butter
½	cup	sugar
½	cup	brown sugar
2	large	eggs
1 ½	tsp	cinnamon
1 ½	tsp	nutmeg
½	tsp	salt
¼	Tbsp	ginger
1	Tbsp	vanilla
¾	cup	half and half cream
1	Tbsp	flour
		whipped cream for garnish



Boil carrots until tender. Drain water. Return to pot and cook carrots over low heat until all water has evaporated.

Puree carrots and butter until smooth. Add all other ingredients and mix well.

Pour mixture into pie crust. Bake at 350 F for about 50 to 60 min or the pie is set. Cool and refrigerate for 1 to 2 hours before serving. Serve with whipped cream.