

Not-Apple Zucchini Pie



Ingredients

- 4 to 6 larger zucchini
- 2 quarts water
- 2 tablespoons fresh lemon juice
- 1/8 teaspoon salt
- 1 3/4 cups sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 2 teaspoons cream of tartar
- 2 tablespoons all-purpose flour
- 2 tablespoons cornstarch
- 5 tablespoons chilled butter, cut into pieces, divided

Info

- **Prep:** -
- **Cook:** 45
- **Serves:** 1 pie
- [Source](#)

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Directions

1. Peel the zucchini with a vegetable peeler, removing all the green skin. Cut in half lengthwise. Use the edge of a spoon to scrape out the seeds from the center, then cut each piece in half lengthwise again, then cut into 1/4-inch-thick slices. You'll need about 6 cups of sliced zucchini.
2. Bring the water to a boil in a medium saucepan over high heat. Add the zucchini, reduce the heat to medium and cook briefly, about 3 to 4 minutes, until crisp-tender. Drain well in a colander, then place in a mixing bowl with lemon juice and salt.
3. In a small bowl, combine the sugar, cinnamon, allspice, nutmeg, cream of tartar, flour, and cornstarch. Mix well. Add to the zucchini and mix well.
4. Heat oven to 400 degrees.
5. Line the bottom of a 9-inch pie plate with crust. Dump the zucchini mixture, juices and all, into the crust, and dot with 4 tablespoons of butter, cut into small bits. Cover with the top crust, turning the edges under and crimping. Cut several vents in the top with the tip of a sharp knife, then scatter the remaining pieces of butter over the crust.
6. Bake 40 to 45 minutes, until golden-brown. Cool completely on a wire rack before slicing.

[zucchini](#), [lemon](#), [butter](#), [pie](#), [southern](#)

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