

Howard's Squash Custard

This could be made with winter squash or pumpkin.

2 cups cooked squash (or pumpkin)
1/4 cup sugar
1/4 tsp. salt
1/4 tsp. cinnamon
2 eggs, beaten
1 1/3 cup milk
1/2 tsp. vanilla

Preheat oven to 250 degrees Fahrenheit.

Combine all ingredients. Beat well with hand or electric beater. Spray a large cake pan with Pam. Pour batter into cake pan. Put an aluminum tray in the oven. Put the filled cake pan in the oven on top of the tray. Bake 1 hour.

[I haven't tested this recipe. Instead of a cake pan, I might use a glass Pyrex 1 1/2-2-quart casserole dish for baking. I might also use a bain-marie under the casserole dish instead of just a pan. The recipe card was clear about 250 degrees for 1 hour, but that temperature seems a bit low to me. I'm thinking it should be more like 325 degrees.]