



## Zucchini Pie

### Ingredients

3 cups shredded zucchini, squeezed dry

2 teaspoons ground cinnamon

1/2 teaspoon ground allspice

1 tablespoon lemon juice

1 cup sugar

1/2 cup dark brown sugar

1/4 cup flour

1 tablespoon butter

pinch of salt

2 premade pie crusts

### Directions

Preheat oven to 375 degrees F.

Shred three cups of zucchini. Use cheesecloth to squeeze zucchini dry.

In a large bowl, combine the zucchini, cinnamon, allspice, and lemon juice. Stir ingredients until well combined.

Then add the sugar, flour, butter, and salt and stir until well combined with the previous ingredients.

Pour the ingredients into the piecrust. Place the second pie crust on top. Press the edges of the two piecrust together until the pie is sealed closed.

Bake for 35-45 minutes or until golden brown. Cool before eating.

Pie will last approximately 2-3 days.

Adapted from Lovina Eicher's zucchini pie recipe in *The Amish Cook's Family Favorite Recipes*.

<http://www.amishcooksfamilyfavorites.com/>