

## **Paw Paw Pie**

By Connie Stephens Rose on Monday, September 9, 2013 at 8:28am

3 Eggs Beaten ( I use egg beaters)

1 – ½ cup Paw Paw pulp

¾ cup sugar

½ tsp salt

½ tsp nutmeg

1 tsp Vanilla flavoring

1 tsp Flour

1 – 12oz can Evaporated Milk

Pre-bake pie shell for about 10 minutes at 425.

Use really ripe Paw Paws – remove seeds and scrape out pulp to get 1 – ½ cups then process in blender until smooth. Then add the other ingredients to the pulp in the blender – blend until smooth then pour into the pie shell. Bake for 15 minutes at 425 then reduce heat to 350 and bake for about 30 to 40 additional minutes or until a fork inserted comes out clean