

Spicy Rutabaga Pie

1 1/2 cups cooked, sieved rutabaga
1 cup brown sugar, firmly packed
2 Tbsp molasses
2 eggs, lightly beaten
1 1/4 cups evaporated milk or light cream
1/2 tsp ground ginger
1 tsp cinnamon
1/2 tsp nutmeg or mace
1/4 tsp cloves
1/2 tsp salt
1 tsp vanilla
1 unbaked 9-inch pie shell
Whipped cream
Chopped hazelnuts

Heat oven to 450 degrees. Beat all ingredients except last 3 until thoroughly blended. Pour into unbaked pie shell; bake 15 minutes. Reduce heat to 350 degrees and continue baking about 40 minutes, until filling is barely set (knife inserted in center comes out clean). Do not over-bake. Cool. Top with whipped cream and hazelnuts.