



# Patty Pan Mock Apple Pie

## Pie Filling

5 to 6 or nice sized Patty Pan Squash

1/4 cup butter

1 tsp vanilla

1/2 cup to 1 cup sugar or sweetener (to taste)

2 Tbs honey (optional)

Enough water to help to "steam" the squash before adding the other ingredients.

## Crisp Topping

1 cup almond flour

1 cup oatmeal

1 stick melted butter

1/2 cup sugar or sweetener

1 tsp baking powder

Cinnamon and/or Apple Pie Spice to taste

## Directions

- 1) Peel, seed and slice patty pan squash into slices that look like thin apple slices.
- 2) Add patty pan squash to large frying pan and enough water to half cover squash. Cover and simmer until squash begins to soften. Add water if needed so that about 1/2 cup water is remaining after the squash starts to soften.
- 3) Add melted butter, vanilla, sugar or sweetener and honey (if using) to the pan and continue to cook on low heat until sauce starts to get browned and bubbly and thickens. Add more water if the sauce gets too thick.
- 4) While the sauce is thickening, mix the almond flour, oatmeal, melted butter, sugar or sweetener, baking powder, and spices until a crumbly mixture forms. Add a little cream or water if you think the topping is too thick.
- 5) Pour cooked squash/thickened sauce mixture into a buttered or cooking-sprayed pie pan, then add the crumble mixture on top. Spray with cooking spray and put in a 325 degree oven until bubbly and the crumble mixture on top is golden.
- 6) Serve hot, room temperature or cold as you would apple pie.

*Taste This!*

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