

Butternut Squash and Sweet Potato Crumble Pie

Recipe By Victoria Dwek



Cooking and Prep:  1
h 20 m

Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Fat

Source: Kosher.com

Exclusive

Tender roasted sweet potatoes and squash layered between a ready-made Gefen Gluten Free Pie Crust and a sweet crumble topping. [Watch 4 amazing things](#) for more inspiration on easy ways to fill up those pie crusts, even on Passover.

Ingredients (9)

Pie

- 1–2 [Gefen Gluten Free Pie Crusts](#)
- 1 butternut squash, peeled and cubed
- 3 sweet potatoes, peeled and cubed
- 2 tablespoons oil

1/2 teaspoon salt

Crumble

1 cup crushed gluten free (Passover) ladyfinger cookies

1 cup chopped nuts

1/2 cup sugar

1/4 cup oil

Start Cooking

Make the Pie

1. Preheat oven to 425°F. Grease two baking sheets.
2. Toss butternut squash and sweet potatoes with oil (or spray with cooking spray) and salt and spread over the baking sheets (there should be space between the pieces). Bake for 30–35 minutes.
3. Prepare the crumble. In a medium bowl, combine ladyfinger crumbs, nuts, sugar, and oil.
4. Lower oven heat to 350°F. Fill crust(s) with butternut squash and sweet potato (depending on the size of your vegetables, it will fill one or two crusts). Top with crumble and bake for 30 minutes.