

Honey Pie and filling

Recipe: Honey pie in honey crust!

from The Book of Honey

Here is a pair of recipes to get some of your golden harvest on your holiday table...along with the honey on the squash or pumpkin or sweet potatoes, and the honey glazing the ham or goose or turkey, and the honey punch, and the honey in the salad dressing.

Honey Pie Crust (one nine-inch crust)

1 1/4 cups whole wheat flour
1 tablespoon honey
7 tablespoons sesame oil
1 tablespoon cold water

Combine all the ingredients in a bowl, blending thoroughly. Press the dough firmly onto the bottom and sides of a 9-inch pie pan. This pie crust can be used with any filling.

Honey Pie Filling (fills one 9-inch pie)

1 honey pie crust (see above)
1/4 cup honey
2 egg yolks
3 tablespoons flour
Dash of sea salt
2 cups milk

Preheat oven to 350 degrees. Combine the first four ingredients together in a saucepan, blending thoroughly.

Stir in the milk and place over low heat., stirring constantly for 5 minutes or until thick. Pour the filling into a 9-inch pie shell and bake for 60 minutes.