

# JALA'S FAVORITE BEAN PIE

## Ingredients:

- ½ pound dry white beans, cooked per package directions (or two 15oz cans white beans, drained and thoroughly rinsed)
- 1 ½ sticks softened butter (salted)
- 1 ½ cups packed brown sugar
- ¾ cup milk
- 3 eggs
- 1 tbsp. cornstarch
- 2 tbsp. cinnamon
- ¼ tsp. nutmeg
- Pie crusts

## Directions

1. Preheat oven to 400°.
2. Blend beans and milk until very smooth.
3. Combine butter, sugar, eggs, cornstarch, cinnamon, and nutmeg using a mixer or whisk.
4. Stir in bean and milk mixture.
5. Pour into your favorite pie crusts. Makes 18-20 mini-pies or 2-3 nine inch pies.
6. Bake until the top is golden brown and the filling is firm. (17-20 minutes for mini-pies; 30-40 minutes for nine in pies)
7. Cool completely before cutting.

