

Yia Yia's Pumpkin Pita

Ingredients:

Pumpkin Pie Filling – adapted from The Joy of Cooking

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- 4 c cheese pumpkin or butternut squash, fresh-cooked – see directions*
- 3 c milk, evaporated or cream
- ½ c brown sugar, firmly packed
- 1 c white sugar
- 1 tsp salt
- 2 tsp cinnamon
- 1 tsp ginger
- ½ tsp nutmeg, grated or allspice
- ¼ tsp clove, ground
- 4 eggs, slightly beaten

1 package fresh phyllo dough, #4 thickness

Sweet butter, softened to grease pan and

Sweet butter, melted to brush phyllo dough

***Fresh cooked pumpkin puree:**

Prepare the night before. Slice cheese pumpkins in half, leaving seeds in. Place cut side down on a foil-lined baking sheet and bake at 350 degrees until a fork easily pierces through skin, approximately 60-90 minutes.

Once cooked, remove from oven and let cool. Remove seeds and strings, then scoop out pumpkin pulp and place into a colander over a large bowl to catch all liquid. Cover and store in refrigerator overnight.

The next day, remove the pumpkin from the fridge and bring to room temperature for a couple of hours. Place the pumpkin pulp in a food processor (in 2 cup batches, if doubling the recipe), and process until smooth.

Pumpkin Pie Filling Preparations:

resource + design

stephanie ebeyer

Combine sugar, salt, and spices in a large bowl and whisk together. Measure and add pumpkin pulp, evaporated milk, and eggs; mix well until blended. Set mixture aside.

Preheat oven to 350 degrees

Phyllo Dough Preparations:**

Unroll phyllo dough, and to keep layers moist when not in use, place layers between 2 damp cloths or paper towels. Try to avoid exposing dough to too much air.

Using softened butter, generously grease the bottom and sides of a 9"W x 12"L x 3"D aluminum pan.

Begin by placing the first layer of phyllo, and then using a pastry brush, brush over top and sides with melted butter before placing the next layer. Continue the same process using 8 layers of phyllo. Pour in pumpkin pie filling and continue to layer an additional 7 layers of phyllo. For the edges, fold the phyllo over top and brush with melted butter. Make sure to generously brush the top with butter once finished to make it golden and crisp.

Bake approximately 40-50 minutes until the top is golden and pumpkin filling is set.

** Using frozen phyllo dough is more difficult because it can break more easily. If using frozen, defrost in fridge overnight and not on the counter to avoid making layers soggy and difficult to separate. Phyllo should be defrosted but still cold when working with the layers.