

RECIPE OF THE MONTH:

Cacuzza Pie

Ingredients:

- Cacuzza (peeled & cubed) 2 1/2 cups
- Water 1/2 cup
- Cream Cheese 8 oz pack
- Sugar 1/4 cup
- Cinnamon 1 teaspoon
- Ginger (ground) 1/2 teaspoon
- Salt 1/2 teaspoon
- Vanilla pudding (instant) 5 1/8 oz pack
- Milk 3/4 cup
- Pie Shell baked 9 inch
- Whipped Cream 1 cup



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Directions

- Place cubed cucuzza in a saucepan with water.
- If needed, add enough water to cover cucuzza.
- Simmer over medium heat until cucuzza is tender, about 15 minutes.
- Drain off water and allow cucuzza to cool.
- In a mixing bowl, beat cream cheese until smooth.
- Add spices, pudding mix, and milk.
- Beat until smooth.
- Add cucuzza to the cream cheese mixture and stir.
- Pour into pie shell.
- Cover and refrigerate at least 3 hours before serving.
- If desired, top with whipped cream or Cool Whip topping.