



## Dessert

### Breadfruit Pie

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Sara Thompson

#### 1990 Kahanu Garden Breadfruit Cookoff Grand Prize Winner

Preheat oven to 425°F

#### Filling

2 cups boiled breadfruit  
2 eggs, beaten  
¾ cup sugar  
1 tsp ground cinnamon  
½ tsp ground nutmeg  
¼ tsp ground cloves  
½ tsp ground ginger  
1½ cups evaporated milk

#### Crust

1 uncooked 9-inch piecrust

Process boiled breadfruit in food processor until it is the consistency of mashed potatoes.

Add eggs, sugar, cinnamon, spices and evaporated milk. Mix well with the breadfruit.

Pour mixture into piecrust.

Bake at 425°F for 15 minutes.

Reduce oven temperature to 350°F and bake an additional 40 – 50 minutes.

Cool and garnish with whipped cream and sprinkle with nutmeg.

Breadfruit Institute  
National Tropical Botanical Garden  
3530 Papalina Road  
Kalaheo, HI 96741 USA  
breadfruitinstitute@ntbg.org    www.breadfruit.org