



Dessert

Breadfruit Pumpkin Pie

Wilkie McClaren

2009 Kauai Breadfruit Bounty Cookoff 2nd Place Winner

1 large breadfruit (very soft and ripe)
1½ cups heavy cream
⅓ cup organic brown sugar
½ cup dark agave syrup
½ tsp salt
2 eggs
2 tsp pumpkin pie spice
2 tsp cinnamon
1 tsp ground ginger
¼ tsp ground cloves
¼ tsp nutmeg
¼ tsp ground cardamom
1-2 tsp grated orange peel or orange zest
½ tsp vanilla extract
1 9-inch unbaked piecrust

Breadfruit should be soft and gooey, you can mash it more in its skin (if not, you will have to bake it). Scoop breadfruit from peel, mash, and set aside.

In a large bowl, mix spices, sugars, salt, and orange zest. Beat eggs and add to bowl. Add mashed breadfruit.

Put in a blender and puree. Pour into pie shell.

Cover piecrust rim with foil. Bake at 350° for 40-60 minutes (depending on the size / softness of fruit to begin with). Insert knife or wooden stick to test for doneness.

Cool on rack.

Serve topped with cream or Greek yogurt, and sprinkle with zest and/or spices.

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