

## ZUCCHINI PIE

7 cup Delaware zucchini, pared, sliced lengthwise, remove seeds then slice crosswise

1 ¼ cup granulated sugar

1 ½ tablespoon flour

1 ½ tablespoon cream of tartar

1 ½ tablespoon cinnamon

Dash and salt and nutmeg

### Topping:

½ stick margarine

1 cup flour

1 teaspoon cinnamon

Place pared zucchini in small amount of boiling water; simmer for a few minutes until tender crisp. Drain well and cool. Add remaining ingredients; mix well, place in an unbaked pie shell of choice.

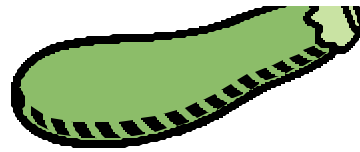
### Topping:

Mix together well. Sprinkle on top of zucchini filling. Bake in 350 oven for 1 hour.

**Vegetable Growers  
Association of Delaware**

<http://www.recipesource.com>

**Eat Delaware Veggies!**



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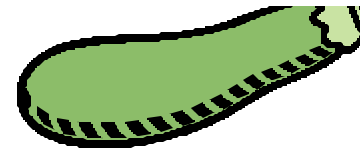
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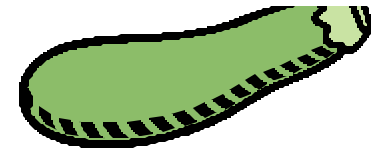
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