Preparation time:  
CRUST: 35 minutes  
FILLING: 40 minutes  
BAKING: 45 minutes  
TOTAL: 2 hours

4-5 servings  
Preheat oven to 375°F.

1 nut crust (p. 128) (Recommended nuts for this pie = almonds & pecans.)

3 Tbs. butter  
1 cup onions, finely-minced  
½ tsp. salt  
1 lb. carrots, very thinly-sliced  
1 Tbs. unbleached white flour  
1 ½ cups firm cottage (or pot) cheese  
½ cup grated mild white cheese  
1 beaten egg  
lots of freshly-ground black pepper  
1 tsp. dill weed  
3 Tbs. wheat germ  
paprika

1. Melt the butter in a large, heavy skillet. Add onions and salt. Cook over medium heat, stirring frequently, until the onions are soft (5-8 minutes).

2. Add carrots, stir, and sprinkle in the flour. Cook and stir until the carrots are tender but not mushy (use your own judgment). If the mixture seems to be sticking to the pan, add up to 3 Tbs. of water, a little at a time. Remove from heat.

3. In a large bowl, beat together the cheeses and the egg. Add the cooked carrot mixture (ok if it's still hot), and beat well. Stir in black pepper and dill. Spread into your eagerly awaiting Nut Crust.

4. Sprinkle the top of the pie with wheat germ and paprika. Bake for 15 minutes at 375°F, then turn the oven down to 350°F, and bake it another 30 minutes. Let it cool for 5 minutes or so before cutting it.