



Pumpkin Pie

Pie Crust

- 2 ¼ cups almond flour
- 2 tbsp coconut flour
- ½ tsp baking powder
- 1 tbsp coconut sugar
- ½ tsp salt
- 3 eggs
- 2 tbsp grapeseed oil

Beat eggs, sugar and oil together. Mix flours and baking powder. Pour dry mixture into wet mixture and blend together to form dough. Grease pie plate with grapeseed oil. Press dough mixture evenly into pie plate.

Fill with pumpkin pie filling

Pie Filling

- 1 can (15 ounce) pure pumpkin
- 8 ounces nut milk
- 2 eggs beaten
- 1 cup coconut sugar
- ½ tsp salt
- 1 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp cloves
- ½ tsp nutmeg

Mix all ingredients and pour into unbaked pie shell. Bake at 425° for 15 minutes. Reduce temperature to 350° and continue to bake 40-50 minutes, until toothpick comes out clean. Allow to cool completely and refrigerate covered.