



# Pumpkin Pie (With Almond Crust)

**The holiday classic that everyone enjoys (minus the gluten).**



**(See ingredients and recipe on back)**

Thanksgiving is around the corner and an absolute classic is about to hit the tables: pumpkin pie. Are you looking for a healthier alternative to that Costco pumpkin pie? Look no further. Here's a holiday classic that uses almond flour as a crust (can be substituted with other flours).

### **Almond Pie Crust:**

- 1 ½ cups blanched almond flour
- 1 pinch of kosher or sea salt
- ½ pinch of stevia or xylitol to very lightly sweeten
- 1 can pumpkin puree 15 oz. (preferably organic, with no sugar or other additives, check the label)
- 3 tbsps extra virgin olive oil

### **Pie Filling:**

- ¾ cup “Spoonable” stevia or equivalent
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg fresh grated
- ½ tsp ground ginger
- ¼ tsp ground cloves
- 4 oz. heavy cream (or coconut cream)
- 8 oz. whole milk or milk substitute (almond milk or coconut milk)

### **Instructions:**

1. Preheat oven to 350° F.
2. Mix almond flour, pinch of sea salt, and ½ pinch of stevia/xylitol.
3. Add extra virgin olive oil and thoroughly combine. Press into a glass pie plate.
4. Bake for 7 to 8 minutes. You don't want the crust to brown.
5. Remember to turn up the oven to 425° once the crust is done. (You bake the pumpkin pie at this higher temperature for just the first 15 minutes).
6. Combine all filling ingredients. Use a high speed blender.
7. Pour into a cooled almond pie crust.
8. Bake for 15 minutes at 425° F.
9. Reduce heat to 350° F and bake for an additional 35 – 45 minutes.