

Gluten Free Grain Free Pumpkin Pie

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Source: A Humble Place

http://ahumbleplace.com/gluten-free-grain-free-pumpkin-pie/#_a5y_p=2742128

Crust

| Amount | UOM | Ingredient | Substitutions |
|--------|------|--|------------------------------|
| 1 | Cup | Crispy Almonds | Ground Blanched Almond Flour |
| 3/4 | Cup | Arrowroot Flour, plus some for preparing pie plate | |
| 3 | Tbsp | Butter, softened | |
| 1/4 | Cup | Organic Cane Sugar | Coconut Sugar |
| 1/4 | Tsp | Sea Salt | |
| 1/2 | Tsp | Vanilla Extract | |
| | | | ADD: 1/2 Tsp Cinnamon |

Pie Filling

| Amount | UOM | Ingredient | Substitutions |
|--------|------|--------------------------|---|
| 15 | Oz | Pumpkin Puree | |
| 3 | | Eggs | |
| 3/4 | Cup | Cane Sugar | 1/3 Cup Coconut Sugar + 1/2 Tsp Green Sugar |
| 1 | Tbsp | Grated fresh Ginger | |
| 1 | Tsp | Cinnamon | |
| 1/4 | Tsp | Sea Salt | |
| 1/4 | Tsp | Ground Cloves | |
| 1/4 | Tsp | Nutmeg | Allspice |
| | | Grated rind from 1 Lemon | |
| 1 | Cup | Sour Cream | |

1. Grease pie plate and dust with arrowroot flour.
2. Pulse almonds in the food processor till thorough ground. Add remaining crust ingredients until well combined.
3. Press crust into pie plate.
4. Blend pie filling in food processor. Pour into prepared pan.
5. Bake at 350 for 45 minutes or until a knife comes out clean.