



# Paleo Pumpkin Pie

Serves 1 pie

## Ingredients:

For crust:

2 tablespoons butter

1 1/2 cups almond flour

1 egg

For filling:

2 eggs

1 teaspoon pumpkin pie spice

6 oz coconut milk

1 can pumpkin puree

1 teaspoon ground cinnamon

1/2 cup honey

## Directions:

1. Preheat oven to 350° F.
2. Combine butter, almond flour and 1 egg in a food processor. Blend until dough forms.
3. Place dough in pie tin and press to form. Place in oven, bake for 10-15 minutes. Remove from oven and set aside.
4. Combine 2 eggs, pumpkin pie spice, coconut milk, pumpkin puree, ground cinnamon and honey in a food processor. Blend until well incorporated without any lumps.
5. Spoon filling into pie crust. Place pie in oven and baked for 50 minutes.

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**CookingMethod:** Bake

**Season:** Winter

**RecipeIntro:** Lighter and healthier than the original.

**Holiday:** Thanksgiving

**Week:** 201448