

Megan P's Yummy Pumpkin Pie

(Dairy Free)

Filling

2 Eggs

½ cup brown sugar (or coconut sugar)

1 ¾ can Pumpkin Puree

1 cup Rice, Coconut or Almond Milk

1 ½ tsp Cinnamon

¼- ½ tsp Ground Ginger

¼ tsp Ground Nutmeg

¼ tsp sea salt

Whip Eggs. Beat in sugar, spices and salt. Add your pumpkin puree and beat until smooth. Pour into crust. Bake at 450 for 10 minutes then 350 for 30-35 mins

Crust

1 ½ Cup Flour

½ tsp sea salt

½ cup butter or coconut oil

½ cup brown sugar or coconut sugar

2-4 tbsp water (if needed)

In a large mixing bowl, combine all dry ingredients. Add oil/butter and stir. Add water as needed until it just sticks together but is not gummy. Press evenly into a 10-inch pie pan. Put the crust in the oven 350F. Bake 8-15 minutes. Let cool.