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Pumpkin Pie (Dairy-Free)

Ingredients:

1 refrigerator pie dough—check to be sure dairy free—most are
3 eggs, slightly beaten
½ cup maple syrup
1 tablespoon flour, GF if preferred
1 teaspoon cinnamon
½ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon ginger
1 teaspoon vanilla extract
1 15-ounce can organic pumpkin
1 cup full fat coconut milk

Directions:

1. Roll out pie dough to about 1 inch larger than a 9” pie plate. Transfer to the pie plate and turn the edges and pinch. Chill in fridge.
2. Combine eggs, maple syrup, flour, spices, and vanilla.
3. Blend in pumpkin. Gradually add coconut milk. Turn in to the 9” pie shell.
4. Bake at 450° F. for 10 minutes, then at 350° F. for 40 to 50 minutes, until a knife inserted about halfway between the center and outside of the filling comes out clean.
Let cool.