

## Pumpkin Pie with “Ginger Cookie” Crust

**Prep Time:** 20 minutes

**Cook Time:** 75 minutes

**Total Time:** 95 minutes + 3 hours set time

**Servings:** 8

**Serving Size:** 1 slice of pie

### Ingredients:

#### Filling:

2 cups 100% real pumpkin puree (**not** pumpkin pie filling)\*  
 ½ cup full fat canned coconut milk  
 3 eggs, plus one egg white  
 ¼ cup 100% pure maple syrup  
 1 teaspoon vanilla extract  
 ¼ teaspoon kosher salt  
 1 heaping tablespoon pumpkin pie spice

#### Homemade “Ginger-Cookie” Crust:

1/3 cup blanched almond flour  
 ½ cup, plus 2 tablespoons coconut flour  
 ¼ teaspoon salt  
 ¼ teaspoon baking soda  
 1 ½ teaspoons ground ginger  
 ½ teaspoon ground cinnamon  
 ¼ cup coconut oil, melted + 2 tablespoons  
 2 tablespoons 100% pure maple syrup  
 1 tablespoon blackstrap molasses  
 1 egg  
 1 teaspoon vanilla

### Directions:

- To prepare the crust, preheat oven to 350 degrees and place dry crust ingredients in a small bowl and mix well.
- Place wet crust ingredients in the bowl of a stand mixer or use a hand mixer and beat to combine.
- Add the dry ingredients to the wet and mix until it's well combined and forms a soft dough that sticks together.
- Use your hands to carefully press dough evenly into the bottom and up the sides of a 9-inch pie pan, then place a piece of parchment inside to cover the crust and fill with pie weights or dried beans.
- Bake crust for 8 minutes.
- Remove crust from oven, then remove beans and parchment and save for another use. Allow crust to cool completely before filling.
- While the crust cools, combine all filling ingredients together in a bowl, whisking vigorously until well combined.
- Pour the filling into the crust and smooth with a spatula so that it is evenly distributed.
- Bake for 45 minutes or until filling looks set in the middle with a very small amount of jiggle left to it. I recommend checking the edges of the pie crust around both the 20 and 35 minute mark and covering them with tin foil or pie crust covers if they are burning.
- Turn off the oven and open the oven door half way. Let pie sit in oven this way to cool slowly for another 35-40 minutes. This will help prevent it from cracking in the middle.
- When completely cooled, cover and refrigerate until ready to serve. Slice and enjoy!

### Tips and Tricks:

If possible, make this pie one day in advance to allow the flavors to blend and the pie to set! I would recommend allowing yourself a minimum of 3 hours for it to sit in the fridge before slicing and eating it.

Serve with Coconut Milk Whipped Cream (see recipe).

### Nutritional Information Per Serving:

**Calories:** 300.7  
**Fat:** 21.1 g  
**Cholesterol:** 135.0 mg  
**Sodium:** 233 mg  
**Total Carbohydrate:** 19.3 g  
**Dietary Fiber:** 3.2 g  
**Sugars:** 11.6 g  
**Protein:** 7.4 g