



## “No Crust” Pumpkin Pie

Pumpkin Pie (non-rotate, holiday recipe)  
*Courtesy of Living Without, Oct/Nov 2010*  
*Modified by Laura McKay*

Makes one 10-inch pie  
This quick and easy pumpkin pie doesn't need a crust. The flour settles to the bottom, forming a natural crust. It can be made two days ahead and stored in the refrigerator.

### Ingredients

- 1 (15 oz.) can pumpkin puree
- 1 cup milk or dairy-free vanilla flavored milk of choice (rice, coconut, soy, hemp, almond)
- 2 Tbsps. melted butter or dairy free substitute (ghee)
- 3 Tbsps. bourbon or spiced apple cider (use the apple cider)
- 1 Tbsps. lemon juice
- 2 Tbsps. gluten-free all-purpose flour blend or blend of choice (use Bob's Red Mill all-purpose)
- 1/2 cup packed brown sugar
- 1/4 cup sugar
- 2 large eggs or flax gel
- 1/2 tsp. salt 2 tsps. Cinnamon
- 2 tsps. Pumpkin pie spice (or 1 1/2 tsps. ground nutmeg + 1/2 tsp. ground cloves)

### Directions

1. Preheat oven to 450 degrees. Grease a 10-inch pie pan.
2. Mix together all liquid ingredients in one bowl.
3. In a separate bowl, whisk together dry ingredients. Slowly pour dry ingredients into liquid, stirring to combine. Then beat until totally combined.
4. Pour batter into prepared pie pan, leaving at least 1/2 inch between batter and the rim of the pan. Pour any remaining batter into greased ramekins. Smooth top with a spatula.
5. Place pie in preheated oven and bake 15 minutes. Reduce heat to 375 degrees and bake for 30 more minutes or until a knife inserted into center comes out clean.

### Bon Appétit