

# Pumpkin

*Gluten-free  
Dairy-free*

# Pie



## Crust Ingredients

- ~ 1 cup of Arnel's Originals All Purpose Flour and Pie Crust Mix
- ~ 1/4 cup softened butter (salted,) or healthy margarine, or coconut oil (add 1/4 teaspoon sea salt)
- ~ 1/2 lg. egg slightly beaten
- ~ 1 - 2 Tablespoons of water if needed

## Filling Ingredients

- Mix until blended:
  - ~ 2 eggs
  - ~ 1 cup sugar
  - ~ 1 can pumpkin (2 cups or 15 oz.)
  - ~ 12 oz. (1-1/4 cups) coconut milk (or any thicker non-dairy milk substitute)
  - ~ 1 teaspoon ground cinnamon
  - ~ 1/2 teaspoon ground ginger
  - ~ 1/4 teaspoon ground cloves
  - ~ 1/2 teaspoon sea salt

# Crust Directions

- Pre-heat the oven to 425°
- Combine with a fork so the mixture is crumbly
- Add egg to crumbly mixture. It should now hold together. If it doesn't, add 1 Tablespoon water
- Gather a bit more than half the dough mixture and place it in your pie pan
- With waxed paper on top of the dough, press into your pie pan, spreading the dough evenly on the bottom and sides and fluting the edges to make it look appealing
- Bake at 425° for 15 minutes then bake at 350° for 45 minutes more
- (As an alternative, you could roll the dough between two pieces of waxed paper, peel one piece off, carefully flip the crust into the pie tin, peel off the second piece and press the dough into the pan. Don't be concerned that the pie crust has broken into pieces. It is very forgiving in the raw state and will connect well with its parts)
- Pierce bottom of crust with a fork, making several air holes

# Filling Directions

- Pour mixture into raw pie crust and bake 15 minutes at 425°
- Then lower temp. to 350° and bake 45 minutes longer (knife inserted in the center will come out clean)
- Cool Pumpkin Pie completely
- Decorate with TruWhip, swirls of icing, sprinkle cinnamon or cloves, etc.

