

# Pumpkin Pie

From [www.cookingTF.com](http://www.cookingTF.com)

Your favorite pie crust

2 cups pumpkin puree or 1 (15 oz) can pumpkin

$\frac{3}{4}$  cup sucanat (a less refined sugar you can find at health food stores and some Dierberg's stores)

$\frac{1}{2}$  tsp salt

1 tsp ground cinnamon

$\frac{1}{8}$  tsp ground cloves

$\frac{1}{8}$  tsp ground allspice

2 eggs

2 tbs tapioca flour

$\frac{1}{4}$  cup coconut milk or milk

1. Preheat the oven to 425°.
2. Whisk eggs and sucanat together and allow to sit until the sucanat is dissolved. Whisk in pumpkin, salt, spices, flour and milk. Pour into pie crust. Bake for 15 minutes.
3. Reduce heat to 350° and bake another 50-55 minutes, or until a knife inserted into the center comes out clean. Cool and refrigerate.