

Everyday Paleo Pumpkin Pie

INGREDIENTS:

CRUST

- 1/2 cup hazelnuts
- 1 cup pecans
- 4 tablespoons melted organic grass fed butter
- pinch of sea salt

PROCESS:

- Preheat oven to 350 degrees.
- Place the nuts in a food processor and process until the nuts are a flour like or almond meal like consistency.
- Pour into a small mixing bowl, add the butter and salt and mix into a thick dough.
- Using your hands, spread evenly into a pie pan and bake for 10 minutes.

FILLING

INGREDIENTS:

- 1 – 14oz can of organic pumpkin puree (nothing added, just pumpkin)
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon fresh grated ginger
- 2 eggs
- 1/2 cup raw organic honey
- 1/2 cup coconut milk

PROCESS:

- While the crust is in the oven, whisk all of the pie filling ingredients together.
- Pour into the crust that has been baked for 10 minutes, return to the oven and bake for an additional 45 minutes.

From: www.everydaypaleo.com

