

# Pumpkin Pie (Crustless, Gluten & Dairy Free)

**Prep Time:** 5 minutes

**Cooking Time:** 1 hour

**Yields:** 6 - 8 servings

**Prep Notes:** My family loves this pie. It's easy and tastes so yummy.

**Category:** Dessert

**Source:** [GlutenFreeEasily.com](http://GlutenFreeEasily.com)

## The Ingredients

- 2 eggs
- 1 can (16 ounces) pumpkin
- $\frac{3}{4}$  cup granulated sugar] (or [coconut sugar
- $\frac{1}{2}$  teaspoon salt (I use this salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{8}$  teaspoon ground cloves
- 1 cup full-fat, canned coconut milk
- $\frac{1}{4}$  cup gluten-free flour (your choice—your favorite single gluten-free flour or my gluten-free flour mix; sift if needed; use coconut flour for a grain-free option)



## Directions

- Preheat oven to 425 degrees F. Grease pie plate and set aside.
- In large bowl, beat eggs slightly; mix in remaining ingredients.
- Add to pie plate on oven rack
- Sprinkle with cinnamon. Bake 15 minutes.
- Reduce oven temperature to 350 degrees F. Bake until knife or toothpick comes out clean, about 45 minutes longer. (Pies made with fresh pumpkin sometimes take slightly longer to bake due to higher moisture content if excess water is not drained before adding to recipe.)