



GFCF Pumpkin Pie

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Pie Crust (enough for 2 pies)

- 2- 1/2 Cups All Purpose Baking Mix (I used Bob's Red Mill)
- 1/2 tsp salt
- 2/3 cups Butter flavored Crisco
- 4-6 Tbsp Ice cold water

Directions

1. Mix together baking mix, salt, and Crisco in food processor. You can also cut them together with a fork. Mix will be crumbly.
2. Slowly add water 1 Tbsp at a time until dough comes together in a ball.
3. Wrap in saran wrap and refrigerate at least 1 hour until cold.
4. Sprinkle a little more Baking Mix on the counter and roll dough into a circle.
5. Place in pie pan and trim to fit pan.

Pumpkin Pie Filling (enough for 2 regular pie pans)

- 6 beaten eggs
- (1) 15oz can of pumpkin
- 1- 1/2 cups sugar
- 1 tsp salt
- 3 tsp pumpkin pie spice
- (1) 13.5 oz can of coconut milk

Directions

1. Preheat oven to 425 Degrees.
2. In a large bowl beat 6 eggs.
3. Add 1 can of Pumpkin.
4. Mix in the sugar, salt and Pumpkin Pie Spice.
5. Add the can of coconut milk.
6. Fill the pie crust with filling
7. Bake at 425 for 15 minutes. Then turn heat down to 350 degrees for 45 minutes.
8. You may need to cover crust with aluminum foil to keep from burning.
9. Cool completely before serving. Refrigerate unused portion.