

Pumpkin Pie

Calories: 0 kcal

Servings: 8

Time: 55 Mins

Ingredients

Instructions

1. Crust:
2. Melt butter in a small bowl, add almond flour and sweetener. Mix well.
3. Press firmly into bottom and up sides of 24cm (9 inch) pie plate and refrigerate until firm.
4. Pumpkin Filling:
5. Preheat oven to 180°C (350°F).
6. Steam or boil pumpkin until soft, then mash to a smooth consistency.
7. Combine all filling ingredients in a bowl and mix well; cream, eggs, sweetener, spices and salt. Add the pumpkin and fold through.
8. Pour pumpkin pie mixture into prepared crust shell and place in oven for 45 to 55 minutes, until cooked in the centre.
9. Remove from oven and allow pie to cool.
10. Serve with a dollop of whipped cream, and enjoy!