

Gluten Free Pumpkin Pie

1 gluten-free piecrust. I used Wholly Wholesome gluten-free pie shell. It can be purchased at Sprouts market.

2 3/4 cup pumpkin purée

1/4 cup maple syrup

1/4 cup organic pure cane sugar

1/3 cup coconut milk

1 tsp alcohol free vanilla flavoring

1 TB vegan spread or coconut oil (melted)

2 1/2 TB cornstarch or arrowroot powder

1 3/4 tsp pumpkin pie spice.

(If you don't want to use pumpkin spice use 1 tsp coriander and 3/4 tsp cardamom instead.)

1/2 tsp anise

1/4 tsp finally ground Celtic salt or Himalayan salt

Add all ingredients to a blender and blend until smooth, scraping down sides as needed.

Taste and adjust seasoning as needed. Pour filling into pie crust.

Preheat to 350°. Baking temperature is 350°. Bake for 58 to 65 minutes. Cover pie crust edges with foil to prevent from burning for the first 30 minutes of cooking then uncover for the rest of the cooking time.

The crust should be light golden brown, and the filling will still be a bit jiggly and have some cracks on top when done.

Remove from oven and let cool completely before loosely covering and transferring to the refrigerator to fully set for 4 to 6 hours or overnight.