



Gingered Pumpkin Pie

- Use ½ disk of gluten free pie crust
- 2 Eggs beaten
- 1 can (16 oz) Organic solid packed pumpkin
- ½ Cup Organic Coconut Sugar or Monk fruit sugar
- 1 TBSP Grated lemon peel
- 1 TSP cinnamon
- ½ TSP ground ginger
- ¼ TSP ground cloves
- 1 ½ Cup Organic full fat coconut milk
- 2 Tsp coarsely chopped crystallized ginger

Combine eggs, pumpkin, sugar, lemon peel, cinnamon, powdered ginger, and cloves. Beat in coconut milk. Fold in chopped ginger. Pour in a 10" pie shell. Bake 70 minutes at 375* or until a knife inserted comes out clean.