

Paleo Pumpkin Pie

11 ingredients · 1 hour · 8 servings



Directions

1. Preheat your oven to 350 F.
2. Process the nuts in a food processor to almost a flour consistency. Be careful not to process too much or you'll get a butter instead.
3. In a bowl, mix the ground nuts with the butter or coconut oil and then spread the crust mixture in a pie pan and bake for 10 minutes.
4. While the crust bakes, mix all the filling ingredients together in a bowl.
5. Add the filling evenly on the baked crust and bake for an additional 45 minutes.

Ingredients

- 1 cup Pecans
- 1/2 cup Hazelnuts
- 1/4 cup Coconut Oil
- 1/2 tsp Sea Salt
- 1 cup Pureed Pumpkin
- 2 Egg
- 1/2 cup Raw Honey
- 1/2 cup Organic Coconut Milk
- 2 tsps Cinnamon
- 1/4 tsp Ground Cloves
- 1/4 tsp Fresh Ginger

