

Gluten-Free Pumpkin Pie

1 can Libby's 100% Pure Pumpkin
12 fl. Oz. Whipping Cream
2 eggs
 $\frac{3}{4}$ cup granulated Splenda (can use less, depending on taste)
 $\frac{1}{2}$ tsp. salt
1 tsp ground cinnamon
 $\frac{1}{2}$ tsp ground ginger
 $\frac{1}{4}$ tsp ground cloves

Prep Time: 10 min

Cook Time: 75-90 min

Serves: 8



Directions

Pre-heat oven to 425°.
Grease a glass pie plate by smearing butter over all the surface area.
Beat eggs in large bowl.
Mix Splenda, salt, cinnamon, ginger and cloves into bowl.
Stir in pumpkin.
Gradually stir in whipping cream, mixing thoroughly.
Pour mixture into pie plate.
Bake at 425° for 15 minutes. Reduce temperature to 350° and bake for an additional 40-60, or until a knife inserted near center comes out clean.
Cool on a wire rack for 2 hours. Serve immediately or refrigerate.

Whipped Cream

Prep Time: 5 minutes

Serves: 2-3*

$\frac{1}{2}$ cup Heavy Whipping Cream
1 tsp vanilla
2 packets stevia or Splenda or 1 Tbsp granulated Splenda

Directions

Pre-chill a mixing bowl.
Add whipping cream and Splenda to bowl and mix on high until it forms stiff peaks.
Add in vanilla and mix thoroughly.
Serve immediately. If it becomes runny after storing in the fridge, simply mix on high again until it forms stiff peaks.
*Double or triple this recipe if you plan to serve the entire pie at once.

Almond Crust (optional)

Prep Time: 5 minutes

1 cup almonds, crushed
2 Tbsp Butter, melted
1/4 tsp stevia extract
1/2 tsp vanilla

Directions

Butter pie plate and set aside.
Crush almonds using a food processor.
Combine almonds, butter, stevia, and vanilla in a mixing bowl.
Pat down the mixture into the greased pie plate, keeping it 1-2 cm below the edge of the pie plate. Any exposed crust will burn.
Add pie filling.