

Pumpkin Dumpling Pie

Crust:

1 ½ cup almond meal
1 tablespoon creamed coconut
½ teaspoon salt
1 tablespoon almond butter
1 egg
1 tsp xanthan gum
Coconut oil cooking spray

Filling:

1 dumpling squash
1 cup fresh pumpkin puree, or about ½ of a can
4 egg yolks
1 ½ cup coconut milk, full fat
½ cup xylitol sweetener
1 ½ teaspoon pure vanilla extract
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground allspice
½ teaspoon ground cloves

Instructions for crust:

Preheat oven to 350

Place all ingredients in food processor and blend until well combined.

Remove dough from food processor and pat into a ball.

Spray a glass pie dish with a light layer of coconut oil cooking spray, and press dough into pie pan to form a thin even crust.

Bake for 30 minutes.

Instructions for filling:

Slice dumpling squash and pumpkin (if using fresh) in half, remove seeds and pulp, place

on baking tray, and cover with aluminum foil. Bake in oven at 350 for 45-55.

Once squash and pumpkin are tender, remove from oven and allow to cool slightly.

Scoop

out flesh of dumpling squash, and 1 cup of pumpkin flesh, and add to a food processor.

Blend with all other ingredients until smooth.

Pour filling into pie crust and bake at 350 for 30 minutes.

Allow to cool before serving.

Enjoy!