



EASY KETO LOW CARB PUMPKIN PIE RECIPE (SUGAR-FREE, GLUTEN-FREE)



INGREDIENTS:

- Almond Flour Crust
- 1 15-oz can Pumpkin puree
- 1/2 cup Heavy cream (or coconut cream for dairy-free/paleo)
- 2 large Eggs (at room temperature)
- 2/3 cup Powdered erythritol
- 2 tsp Pumpkin pie spice
- 1/4 tsp Sea salt
- 1 tsp Vanilla extract (optional)
- 1 tsp Blackstrap molasses (optional)

DIRECTION:

- Make the sweet Almond Flour Pie Crust to the directions given.
- Meanwhile, beat together all remaining ingredients at the medium to low speed, until smooth, do not over mix.
- When the pie crust is done baking, reduce the oven temperature to 325 degrees. Cool the crust on the counter for at least 10 minutes, longer if you have time.
- Bake for 40-50 minutes, until the pie is almost set but still slightly jiggly in the center. It should jiggle a little bit in the center like a custard before it sets. Cool completely on the counter, then refrigerate at least an hour before slicing.