



**Crustless Pumpkin Streusel Pie:
Gluten-Free; Dairy-Free**

(adapted from my mother and Betty Crocker's basic pumpkin pie recipe)

Streusel Topping

2 Tbsp Packed Brown Sugar

2 Tbsp Organic Coconut or Palm Sugar (or more brown sugar)

1/4 cup certified gluten-free oats (pulsed once or twice in food processor to break up oats slightly) or Quinoa flakes if unable to tolerate GF Oats.

1 tsp ground cinnamon

1 Tablespoon Organic butter, or Earth Balance Vegan Buttery Stick, or coconut oil (if using coconut oil, place in refrigerator to solidify)-cut into small pieces

Pie Mixture

1 can Organic Pumpkin Puree, or 2 cups fresh pureed Pumpkin

12 ounces Full-fat Organic Coconut Milk (or evaporated milk-if not Dairy-free)

3 eggs

1/2 cup granulated sugar (OR 2/3 cup organic palm, or coconut, sugar)

1/2 cup all-purpose gluten-free flour (I used Carol's Amazing All Purpose Gluten Free Flour)

1 teaspoon ground cinnamon

1 1/2 teaspoon pumpkin pie spice

1 1/4 teaspoons baking powder

1/8 teaspoon sea salt

Directions:

- 1. Heat oven to 350°F. Grease pie plate (10 x 1 1/2 inches) well, getting into the ridges.**
- 2. In small bowl, mix all Streusel Topping ingredients until crumbly; set aside.**
- 3. Place all Pumpkin Pie ingredients in blender or food processor in order listed. Cover and blend until smooth. Pour into pie plate.**
- 4. Bake for 20 minutes until pie just begins to set up a little. Then sprinkle with evenly with Streusel Topping and return to oven for 30-35 minutes more.**
- 5. Once knife inserted in center comes out clean, cool about 20 minutes. Refrigerate about 3 - 4 hours or until chilled.**