**Old Fashion Pumpkin Pie**

PREPARATION TIME: 20 Minutes  
COOKING TIME: 50 Hour

Total Time: 1 Hour 10 minutes

**Crust:**

¼ cup of almond flour

2/3 cups of Gluten Free All Purpose Flour

1/2 cup of butter (1 stick)\*

¼ cup of carbonated water

1 tablespoon of cinnamon

1 tablespoon of sugar

**Filling:**

1 large can of pumpkin puree

2/3 cup of maple syrup

4 large eggs

1 cup of milk

1 tablespoon of cinnamon

1 teaspoon of ginger

1 teaspoon of salt

1 teaspoon of vanilla extract

**Instructions:**

**Crust:** Preheat oven to 425 degrees.Mix the ingredients together and slowly add in the water. It is best to use a food processor but you don’t have to - if you don’t have a food processor crumble the dough in your hand then squish it back together and repeated.

Place a lump of dough a little bigger then a fist in between two pieces of parchment papers. Roll out the dough. Ideally you should make it so think that you can see through it but don’t worry if you can’t get it that thin. Carefully place the pie dough in a pie pan.

**Filler:**

Beat the eggs and milk together. Add the spices, vanilla and syrup, beat the mix together. Stir in the pumpkin puree.

Add the pumpkin to the pie crust. Bake the pie at 425 degrees for 10-15 minutes. Turn the oven down to 350 degrees and then bake it for 40-50 minutes. It should be a darker color but not brown or black.

**Tip:** You can make the pie crust a day or two before hand if you need to.

**Tip\*** Sometimes I will just make the filler and pour it into a ceramic backing dish.

**Tip\*** You can make your own pumpkin. You will need 1 pie pumpkin (A squash will also work). Cut your pumpkin in half, scoop out the seeds. Place each half in a pan with an inch of water under it. Bake the pumpkin in the oven for about 1 hour. To prevent burns I bake it at 400 degrees for a half an hour, turn off the oven and leave it in there for 45 minutes. When you open the oven be careful there will be steam. You might want to open the oven and wait about 5 minutes before removing the pumpkin! After you removed the pumpkin scoop out the pumpkin puree! You will not need to blend it, it will be ready to use.