

# Classic Pumpkin Pie

**Prep Time:** 30 Min **Cook Time:** 1 Hr **Total Time:** 1 Hr 30 Min  
Serves 12

## Crust

- 1 1/2 cups almond flour
- 2 Tbsp butter
- 1 tsp stevia

## Filling

- 1-8oz pkg cream cheese, softened
- 2 cups pumpkin puree
- 1/4 cup xylitol
- 1/2 tsp stevia
- 1/4 tsp sea salt
- 1 egg plus 2 egg yolks, slightly beaten
- 1 cup half-and-half
- 1/4 cup melted butter
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/2 tsp pumpkin pie spice
- 1/4 tsp ground ginger (optional)

## Instructions

- 1 Pre-heat oven to 350 degrees
- 2 Mix melted butter with almond flour and pat down into a pie dish. Bake approx. 10 minutes at 350 degrees or until crust is slightly browned.
- 3 In a large mixing bowl, beat the cream cheese with a hand mixer. Add pumpkin and beat until combined.
- 4 Add xylitol, stevia, and salt. Beat until combined.
- 5 Add eggs mixed with yolks, half-and-half, and melted butter. Beat until combined.
- 6 Finally, add the vanilla, cinnamon and pie spice and beat until incorporated.
- 7 Pour the filling into the warm prepared pie crust and bake for 50 minutes or until the center is set.
- 8 Place the pie on a wire rack and cool to room temperature.
- 9 Slice and top each piece with whipped cream, crushed walnuts, and dust with cinnamon. Enjoy!

## Notes

Xylitol is a wonderful substitute for sugar for many reasons however, with regards to this recipe because it still has calories you may want to substitute stevia in its place to keep this recipe 'perfectly on protocol' during Phase 3. This recipe is perfect for Phase 4 & beyond.