



# Pumpkin and Pecan Crustless Pie

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

PORTIONS: **8**

PREPARATION: **15 MINUTES**

COOKING: **55 MINUTES**

## INGREDIENTS

- 4 large eggs (220 g)
- 375 g (1 1/2 cups) [pumpkin puree](#)
- 160 g (1/2 cup) maple syrup
- 50 g (1/4 cup) coconut oil
- 45 g (1/3 cup) all-purpose flour "[La Merveilleuse](#)"
- 5 ml (1 tsp) baking powder
- 5 ml (1 tsp) ground cinnamon
- 3.5 ml (3/4 tsp) grated nutmeg
- 1 ml (1/4 tsp) ground ginger
- 2 pinches ground cloves
- 0.5 ml (1/8 tsp) salt
- 5 ml (1 tsp) vanilla extract
- Pecan halves for decorating

## PREPARATION

1. Preheat the oven to 350° F (180° C). Oil a 9-inch (23 cm) glass pie plate.
2. In a medium bowl, combine all ingredients except pecans. Beat with an electric mixer until frothy (about 2 minutes).
3. Pour the mixture into the plate and cover the top with pecan halves.
4. Bake on the centre rack for about 55 minutes or until the pie looks properly set and the bottom is golden brown.



*A pie without a crust is a joy to cook! Pumpkin pie lovers will be won over by this simply delicious pie.*