

# Crustless pumpkin pie

## Ingredients

- 3 large eggs
- 2 cups of pure pumpkin puree
- ½ cup of raw honey
- 1 cup milk (I used unsweetened almond, but you can use whatever you like)
- 1 tbsp. vanilla extract
- 1 tsp cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground cloves

## Instructions

1. Pre-heat oven to 350 degrees F. Grease a 9-inch glass pie plate with butter, coconut oil, olive oil spray or whatever you choose.
2. In a large mixing bowl, using a hand whisk, add in your three eggs, pumpkin puree, honey, milk, vanilla extract, cinnamon, ground nutmeg and cloves until mixed well together.
3. Use a spatula to add pie filling to the pie plate.
4. Bake for approximately 75 minutes, until the center appears set and comes clean with a toothpick.
5. Let cool then serve immediately.

Courtesy of Shane and Susan Labelle: <http://livebetter.tsfl.com/>