

# THE BEST HEALTHY PUMPKIN PIE

Preparation: **10** minutes | Cooking: **60** minutes | Servings: **8**

## INGREDIENTS

*2 eggs and 1 egg yolk, whisked*  
*One 9-inch unbaked pie crust*  
*One 15-ounce can pumpkin puree*  
*2/3 cup maple syrup*  
*1/2 cup plain almond milk (or any milk)*  
*1 tablespoon vanilla extract*  
*1 tablespoon pumpkin pie spice*  
*1/2 teaspoon ground cinnamon*  
*Pinch of salt*



## INSTRUCTIONS

Preheat oven to 350 degrees. Add pumpkin puree, maple syrup, vanilla extract, eggs, almond milk, pumpkin pie spice, ground cinnamon and salt into a mixing bowl. Whisk together until well combined. Place pie crust onto sheet pan, and pour pumpkin pie filling into the crust. Bake at 350 degrees for 50 to 60 minutes until the pie is set. Remove from oven and let cool before cutting.