

Crustless pumpkin pie



Ingredients

Cooking spray

2 large eggs

1 cup unsweetened vanilla almond milk

1/2 tsp. stevia or monk fruit sweetener with erythritol

2 tsp. pumpkin pie spice

1 tsp. vanilla extract

3/4 tsp. ground ginger

1/4 tsp. table salt

One (15-oz.) can pumpkin puree

Light whipped cream and graham cracker crumbs to garnish

Directions

Preheat the oven to 375 F. Coat a 9-inch pie plate with cooking spray.

Whisk the eggs in a large bowl until well blended. Stir in the almond milk, sweetener, pumpkin pie spice, vanilla, ginger, salt, and pumpkin puree. Pour the mixture into the prepared pie plate.

Bake for 45 to 50 minutes or until a thin knife inserted into the center comes out clean. Let cool

to room temperature. Cut into slices. If desired, top each portion with whipped cream and lightly dust with graham cracker crumbs.

*Pie may be chilled prior to serving. Leftovers should be covered with wrap or foil and refrigerated.