

## Featured Recipe

### Pumpkin Pie

#### Ingredients:

- 15 oz. canned pumpkin purée
- 1 cup vanilla milk (dairy or non-dairy)
- 2 Tbs. melted butter or non-dairy substitute (e.g. Earth Balance Buttery® Sticks)
- 3 Tbs. bourbon or spiced apple cider
- 1 Tbs. lemon juice (or True Lemon® reconstituted)
- 2 Tbs. Jules Gluten Free™ All Purpose Flour
- 1/2 cup packed brown sugar
- 1/4 cup granulated cane sugar
- 2 large eggs (or equivalent Ener-G® Egg Replacer powder)
- 1/2 tsp. sea salt
- 2 tsp. cinnamon 2 tsp. pumpkin pie spice (or 1 1/2 tsp. nutmeg + 1/2 tsp. cloves)



#### Directions:

Preheat oven to 450 F.

Prepare your pie crust in a 10-inch pie plate and butter or spray one additional ramekin.

Mix together all liquid ingredients in one bowl and whisk together the dry ingredients in another. Slowly pour the dry ingredients in to the liquid bowl while stirring. Beat until totally combined.

Pour into prepared pie plate, leaving at least 1/4 inch between the batter and the top of the pie crust. Pour any remaining batter into prepared ramekin(s). Smooth the top of the pie with a rubber spatula.

Bake at 450 F for 15 minutes, then reduce heat to 375 F and bake for 30 more minutes or until a knife inserted into the pie comes out clean.