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Brownie Pumpkin Pie w/ a Crunchy Pecan Topping

(Serves 8 – 12 slices)

Pumpkin Brownie Layer Ingredients:

- 1 cup canned pumpkin
- ¾ cup sugar (turbinado, palm, sucanat)
- ¼ cup coconut oil, softened
- 1½ teas vanilla extract
- ¾ cup gluten free flour (such as ½ cup oat flour plus ¼ cup almond flour)
- ¼ cup cocoa powder
- 1 tbsp arrowroot
- ½ teas sea salt
- ½ teas baking soda
- 1 teas xanthan gum

Directions:

1. Heat oven to 350° F and grease a pie pan.
2. Mix together coconut oil, pumpkin, sugar, and vanilla until well blended.
3. Sift in GF flour mixture, cocoa powder, arrowroot, sea salt, baking soda, and xanthan gum; mix until incorporated.
4. Place in pie pan. Using a wet spatula spread mixture until even and smooth.

Pumpkin Pie Layer Ingredients:

- 1 cup pumpkin
- 3 tbsp milk substitute (rice, almond, coconut)
- 1 teas vanilla extract
- ⅓ cup sugar
- 2 tbsp arrowroot
- 2 teas pumpkin pie spice (1¼ teas cinnamon, ½ teas ginger, ¼ teas nutmeg)

Directions:

1. Mix together pumpkin, vanilla, and milk substitute.
2. In a small bowl blend sugar, arrowroot, and pumpkin pie spice.
3. Slowly add the dry ingredients into the wet ingredients until well mixed.
4. Add this mixture on top of the pumpkin brownie layer.

Pecan Topping Layer Ingredients:

- ¼ cup Spectrum butter flavored shortening
- ½ cup sugar (can use brown sugar)
- ⅓ cup gluten free flour
- ¾ cup chopped pecans

Directions:

1. Mix shortening, sugar, GF flour, and pecans.
2. Sprinkle on top of pie.
3. Bake for 35 – 40 minutes at 350° F.
4. Remove from oven and allow to cool.
5. Place in refrigerator for 1½ hours.
6. Serve with dairy free ice cream or coconut milk whipped cream.