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Pumpkin Tart with Pistachio Crust

Ingredients:

Tart Shell:

½ cup shelled unsalted pistachio nuts
¼ cup GF confectioners' or powdered sugar
1½ cups almond or hazelnut flour
¼ tsp salt
½ cup coconut oil
1 large egg yolk, mixed with 2 tsp cold water

Filling:

1 can (15-oz) pumpkin
¾ cups packed brown sugar
3 large eggs
2 ½ tsp pumpkin pie spice
1 tsp vanilla extract
¾ cups coconut milk or coconut cream

Directions:

Tart shell:

1. Chop pistachios and confectioners sugar in a food processor until nuts are ground into powder, 30 seconds. Add almond flour and salt; pulse until combined. Add coconut oil and pulse until resembles coarse meal. Add egg mixture and pulse until dough comes together into a ball. Press dough evenly into bottom and up sides of an 11-inch fluted tart (spring form) pan with removable bottom. Prick bottom of tart with a fork in several places. Freeze tart shell 15 minutes or refrigerate overnight to firm up dough.
2. Heat oven to 325 °F. Bake 20 minutes. Cool completely on a wire rack.

Filling:

1. Raise oven temp to 350 °F.
2. Whisk all ingredients until blended; pour into crust. Bake until filling is set and crust is golden, 50 to 60 minutes. Transfer to a wire rack and cool completely. Slide tart off pan bottom onto serving plate. Cut into wedges. Enjoy!

Recipe from Sheri Trout