

# RECIPE OF THE WEEK: PALEO EDITION

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## Everyday Paleo Pumpkin Pie

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### Crust

#### Ingredients:

½ cup hazelnuts  
1 cup pecans  
4 tablespoons melted organic grass fed butter  
Pinch of sea salt

#### Instructions:

Preheat oven to 350. Place the nuts in a food processor and process until the nuts are a flour like or almond meal like consistency. Pour into a small mixing bowl, add the butter and salt and mix into a thick dough. Using your hands, spread evenly into a pie pan and back for 10 minutes.

### Filling

#### Ingredients:

1 – 14oz can of organic pumpkin puree (nothing added, just pumpkin)  
2 teaspoons ground cinnamon  
¼ teaspoon ground cloves  
¼ teaspoon fresh grated ginger  
2 eggs  
½ cup raw organic honey  
½ cup coconut milk

#### Instructions:

While the crust is in the oven, whisk all of the pie filling ingredients together. Pour into the crust that has been baked for 10 minutes, return to the oven and bake for and additional 45 minutes.

Compliments of Everydaypaleo.com

