

AMAZING NO-BAKE PUMPKIN PIE

RECIPES TO MAKE YOUR GFCFSF HOLIDAYS DELECTABLE!

BY LYNNE ARNOLD

About four years ago, I was listening to Christopher Kimball of *Cooks Illustrated* on the radio describe a delicious silky pumpkin pie. Even though I knew it would be a gluten crust loaded with dairy, I just had to find it on the web. As I was reading the recipe, my son was nearby eating cookies. Voilà! I could make a crust of cookies and other good stuff. Now every Thanksgiving, my relatives only have one question for me: "You're making that pie, right?"

The crust can be baked, cooled, wrapped tightly in plastic wrap, and stored at room temperature for one day.

Cookie-Almond Crust

- 4 cookies* (I used Pamela's ginger cookies)
- Handful of sliced almonds
- About 4 ounces marzipan (mine was hard, so I microwaved it *briefly* to soften)
- About 2+ tablespoons coconut oil (use more if necessary), ghee or casein-free margarine

*Any cookies, crackers or nuts would work for this crust. But you may need to add sugar, if you're not using marzipan or sweet cookies.

Pumpkin Filling

- 3 tablespoons cold orange juice
- 2 teaspoons vanilla extract
- 2 teaspoons gelatin (from 1 package)
- 1 cup coconut milk or MimicCreme (or other casein-free milk substitute)
- 2/3 cup sugar
- 3/4 teaspoon table salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 3 large egg yolks
- 1 (15-ounce) can plain pumpkin puree

1. FOR THE CRUST: Adjust oven rack to lower middle position and heat oven to 325°. *Pre-heating is essential to GFCF baking.*

2. Pulse cookies, almonds and marzipan in food processor until evenly and finely ground, about fifteen 2-second pulses (you should have 1 cup crumbs). Add warm coconut oil in steady stream through feed tube while pulsing until crumbs are evenly moistened and resemble damp sand. Transfer crumbs to deep-dish pie plate and spread evenly over bottom and sides; wipe out food processor bowl and reserve. Using flat-bottomed ramekin or dry measuring cup, press and smooth crumbs into pie plate. Bake until fragrant and browned around edges, 15 to 18 minutes. Cool completely on wire rack.

3. FOR THE FILLING: Stir orange juice and vanilla together in medium bowl. Sprinkle gelatin over orange juice mixture and set aside to thicken, about 5 minutes.

4. Combine 1/2 cup coconut milk, 1/3 cup sugar, salt, and spices in small saucepan. Cook over medium-low heat until bubbles form at edges; remove from heat. Whisk remaining 1/3 cup sugar and yolks together in medium bowl until pale and slightly

thickened. Slowly pour hot mixture into yolk mixture, whisking constantly. Return mixture to pan and cook over medium-low heat, stirring constantly and scraping bottom of pot with heatproof spatula, until custard is thickened and registers 175 to 180 degrees on instant-read thermometer, about 2 minutes. (When properly cooked, custard should form slight ridge on tip of spatula when bottom of pan is scraped and spatula is lifted.) Immediately pour custard over gelatin mixture and stir until smooth and gelatin has completely dissolved.

5. Puree pumpkin in food processor until smooth, 10 to 15 seconds. With machine running, add remaining 1/2 cup coconut milk through feed tube in steady stream. Scrape sides of bowl and process for additional 10 to 15 seconds. Add pumpkin mixture to custard mixture and stir until completely smooth. Transfer filling to cooled crust. Chill pie, uncovered, until filling is just set, about 3 hours. Cover pie with plastic wrap and continue to chill until fully set, at least 6 and up to 24 hours. Cut pie into wedges and serve with Grandma Sharon's Yummy Coconut Whipped Cream. (Serves 8) ♥

Grandma Sharon's Yummy Coconut Whipped Cream



- 1 cup full fat coconut milk, from two 13.5 ounce cans
- 1/4 cup powdered sugar or to taste

- 1/4 cup rice or potato milk powder (preferably organic)
- 1 tsp vanilla extract or to taste

Open the cans of coconut milk, and cover with plastic wrap, or just leave the lid on loosely.

Spoon the thick portion from the top of the coconut milk until you have one cup, reserving the lighter portion left in the bottom of the cans for other uses.

Chill in the fridge for about 4 hours: the cans of coconut milk, a metal mixing bowl, and the beaters from a hand mixer.

Beat the thick coconut cream in the chilled bowl with a hand mixer until thick and fluffy.

Gradually beat in the powdered sugar

and rice milk powder 1 or 2 tablespoon at a time, testing for flavor and consistency.

For flavored whipped cream, add some cinnamon, instant coffee, or cocoa powder (you may want to increase the sugar a bit); or replace the vanilla with almond or coconut extract or a liqueur.

Using a rubber spatula, transfer the coconut cream from the blender to a covered storage container, and refrigerate until needed. ♥