

# A CenFully Good Recipe from



## Pumpkin Pie

Serves 8

### Ingredients

#### Crust

1 c buckwheat flour

1 tsp sea salt

1/3 c & 1 tbl butter (16 chunks)

2-3 tbl cold water

1 egg beaten

1 tsp lemon juice

(a separate batch using half of the above quantities can be made for a lattice top crust)

#### Pie

1 can of Pumpkin

2 eggs, beaen

1/2 c heavy cream

1/2 c agave nectar

1/2 seasalt

1 tsp ground cinnamon

1 tsp ground ginger

1 tsp ground nutmeg

1/2 ground cloves

### Instructions

1. Mix bottom crust ingredients, adding water last until desired consistency
2. Apply a thin coat of butter to pie plate
3. Put dough into plate and spread evenly around plate
4. Mix top crust (if used) ingredients and form into lattice strips.
5. Chill Crust while preparing pumpkin
6. place pie ingredients into mixing bowl and mix for 5-10 minutes at low speed or until thoroughly mixed
7. Preheat oven to 425
8. pour pie mixture into crust and spread evenly
9. Place lattice on top (if desired)
10. Bake for 20 min at 425 then reduce to 350 for 50 minutes
11. Allow to cool