



<http://TheFrugalChef.com>

This recipe comes from Fine Cooking, where they make their own pie crust. I went ahead and used store bought.

2 pie crusts  
1 -15 oz. can pure pumpkin  
1 ¼ cup coconut milk, unsweetened  
¾ cup light brown sugar  
1 teaspoon ground ginger  
¾ teaspoon ground cinnamon  
½ teaspoon salt  
pinch nutmeg  
4 eggs room temperature  
2 tablespoons spiced rum

Preheat oven to 425 degrees. Place a rimmed baking pan in center of oven.

Line a deep pie pan with the crust – bottom and sides.

Place the pumpkin in a bowl. Add the coconut milk and brown sugar. Whisk until well mixed. Add the spices. Whisk. Add the eggs, one at a time, whisking after each addition. Whisk in the rum.

Pour filling into pie pan. Place pie on baking pan. Bake at 425 degrees for 10 minutes. Reduce temperature to 350 degrees and bake for an additional 55 minutes – or until pie is not longer jiggly.

Cool down and serve. Enjoy!

