

Gluten/Sugar-Free Pumpkin Pie (a NowICanEatCake recipe)

Stuffs:

- 2 (12 oz.) cans evaporated milk
- 1 t. salt
- 2 t. cinnamon
- 1 t. ginger
- ½ t. cloves
- 4 large eggs
- 1 (29 oz.) can pure pumpkin (NOT pumpkin pie mix)
- 1 ¾ c. Splenda® (or granulated sweetener of choice, adjust amount as needed)

Steps:

1. Preheat oven to 375° F. Spray a 9x13 baking pan with non-stick cooking spray.
2. Pour milk into large bowl, followed by salt and spices; allow to sit for several minutes.
3. Add eggs, pumpkin and sweetener.
4. Stir to mix everything together well.
5. Allow to sit a few minutes.
6. Pour into prepared baking dish.
7. Bake for 1h10m or until set and starting to brown on top.
8. Serve with Whipped Topping.