

## Cat's Holiday Pumpkin Custard

### Ingredients for 8 servings:

¾ cup fresh or canned pumpkin puree  
2 large eggs, beaten  
1/1/4 cup coconut milk or a 12 oz can  
¾ teaspoon vanilla extract  
½ cup packed coconut sugar (or MONK FRUIT as substitute 1 for 1 for coconut sugar)  
½ teaspoon cinnamon  
¼ teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
¼ teaspoon salt

### Method:

Pre-heat oven to 350 F. Mix all ingredients together and pour into a pitcher or measuring cup. Pour liquid into eight to ten 4-5 oz. size ramekins, or small heat-proof glass jars. Place ramekins inside a 9 x 11 inch baking pan and add enough warm water to come halfway up the sides of the cups. Bake for 40—45 minutes, or until set and lightly browned. Transfer custard cups to a wire rack to cool. Serve chilled with coconut whipped cream and shaved chocolate and a few raspberries.