



Thanksgiving

>Gluten and Dairy Free<

Meal Plan

Angela's Kitchen

**For corn free versions on recipes, use arrowroot to replace corn starch.
For egg free versions, see individual recipes for instructions.**



**Class held: November 12, 2008
Taught by: Angela Litzinger of angelaskitchen.com**

I recommend that you begin planning and shopping a couple of weeks in advance of Thanksgiving. Go over the “to make ahead” notes at the end of each recipe to see how far ahead you can make each recipe. As time allows in the two to three weeks before Thanksgiving, I purchase and make items for our dinner that I can make and freeze ahead. This spreads the meal budget out over several weeks and helps me have many things already prepared and cooked before the big day. Following this plan, I am better able to relax and enjoy the pleasures of cooking for family and friends.

1 to 2 Weeks Before Thanksgiving

Confirm the number of guests and plan your menu.
Order the appropriate-size turkey.
Plan your table setting, serving dishes and decorations.
Read through all the recipes and make your preliminary shopping lists and to-do lists.
Shop for any essential cooks' tools, cooking equipment and tableware you will need.
Take table linens to the dry cleaner for cleaning and pressing.

A Few Days Before Thanksgiving

Finalize your shopping lists.
Shop for staples, produce and other fresh foods.
Prepare any food that can be made in advance, such as pie pastry and cranberry sauce.
If you purchased a frozen turkey, begin thawing it out in the refrigerator.
If you plan to brine the turkey, prepare the brine but do not add the turkey; cover and refrigerate.

The Day Before Thanksgiving

If you ordered a fresh turkey, pick it up or have it delivered.
If you are going to brine the turkey, place it in the brine and refrigerate.
Complete your food shopping. (this is when I get salad or other delicate produce)
Make turkey stock for gravy and dressing.
Chop ingredients for the dressing, such as onions and celery; refrigerate in covered bowls or plastic bags.
Chop the herbs for various dishes; refrigerate in covered bowls or plastic bags.
Bake the pies and tarts.
Chill the wines and water.

The Evening Before Thanksgiving

Cut fresh bread into chunks for the dressing; leave out overnight to dry.
Set the table.
Organize the before-dinner drinks.
Organize the tea and coffee service.
Determine what time the turkey will go into the oven (see our tip for Roasting the Turkey).
Organize the serving dishes.
Get a good night's sleep!

Thanksgiving Day

Early Morning

Have breakfast and organize your day.

Confirm the time to remove the turkey from the refrigerator and the time to put it in the oven.

Peel and cut the potatoes; set them in cold water.

4 to 5 Hours Before Dinner

While the oven preheats, prepare the turkey for roasting. (depends of size of bird!!)

Place the turkey in the oven at the determined time.

Prepare the dressing.

Check the table setting to make sure all is in order.

1 to 2 Hours Before Dinner

Cook the potatoes.

Put the cranberry sauce on the table.

Serve drinks and hors d'oeuvres to guests.

45 Minutes to 1 Hour Before Dinner

When the turkey is done, transfer to a warmed platter and cover with aluminum foil.

Finish preparing the dressing, then bake the dressing and cook or reheat side dishes.

Make the gravy.

Mash the potatoes.

Place the dinner plates in the warm oven.

Seat your guests, carve the turkey and serve dinner.

You need to do a little math to figure out when to start cooking your turkey:

Turkey weight: _____ Needs to roast: _____ hours (info on how long to roast on the next page.)

Dinner time:	_____	Example:
Minus turkey resting time	<u>- 1 hour</u>	3:00 p.m.
	(this is also when you reheat stuffing, roasted veggies, make gravy, and get the kids to wash their hands)	<u>-1:00 hour</u>
equals:	_____	2:00 p.m.
Minus how long turkey needs to roast:	- _____	<u>-3:00 hours</u>
Equals when turkey goes in oven:	_____	11:00 a.m.
Take turkey out of refrigerator one hour before roasting!!	_____	Turkey out at 10 a.m.

The information that follows includes general guidelines for roasting a turkey. If you are using a turkey recipe from a specific recipe, follow the specific techniques described in the recipe.

What Size Turkey to Buy:

To ensure ample servings for Thanksgiving dinner as well as generous leftovers, allow for 1 to 1 1/4 lb. of turkey per person.

I have also heard the calculation to figure the number of people you are serving, add two, and that is how many pounds of turkey you need.

I usually buy a larger turkey than we need because I really like leftovers. This year we are having 9 people, and I have a 12 pound turkey ordered. If I am having a really large crowd, instead of getting a 20 pound turkey, I would rather get 2 smaller turkey, precook, carve and freeze one with it's stock to reheat for Thanksgiving. I think the bigger turkeys get too tough and difficult to cook without drying out.

What Size Pan to Use:

For best results, roast your turkey on a wire rack in an open roasting pan. Because of the turkey's weight, a sturdy pan with good handles is recommended. If you use a foil roasting pan, double it for extra strength and take special care when transferring it into and out of the oven.

Turkey Weight Minimum Pan Size

Up to 12 lb.	14" x 10" x 2 3/4" high (small)
Up to 16 lb.	15 3/4" x 12" x 3" high (medium)
Up to 20 lb.	16" x 13" x 3" high (large)

Remove the turkey from the refrigerator 1 hour before roasting. Do not leave the turkey at room temperature longer than 1 hour.

Roasting an Unstuffed Turkey:

The times listed below are calculated for an unstuffed turkey brought to room temperature and roasted at 400°F, breast side down, for the first 45 minutes, then turned breast side up and roasted at 325°F until done.

Turkey Weight Approximate Roasting Time

10 to 12 lb.	2 1/2 to 3 hours
12 to 14 lb.	2 3/4 to 3 1/4 hours
14 to 16 lb.	3 to 3 3/4 hours
16 to 18 lb.	3 1/4 to 4 hours
18 to 20 lb.	3 1/2 to 4 1/4 hours
20+ lb.	3 3/4 to 4 1/2 hours

Thanksgiving Dinner

Roasted Maple Turkey – page 7

Gravy – page 8

Roasted Garlic, Sage, and Sausage Stuffing – pg. 10

Mashed Potatoes with Herbs – page 11

Orange Cranberry Sauce – page 11

Roasted Brussels Sprouts – page 12

Roasted Autumn Vegetables – page 12

Clover Leaf Dinner Rolls – page 13

Whipped Coconut Cream (page 16) on
Pumpkin Pie – page 15

or

Impossible Pumpkin Pie – page 16

Misc:

Bean Flour Blend – page 9

Gluten Free Pie Crust – page 14

Poultry Seasoning – page 8

Stuffing Bread – page 9

Shopping list items listed by dish:

For most:

Salt
Pepper
Olive oil

Roasted Maple Turkey

1 whole 14 pound turkey
1/3 cup maple syrup
1 onion
1 apple or orange

Gravy

4 cups GF chicken stock
4 T corn starch

Stuffing Bread

2 ½ cups bean flour blend
2 T sugar
1 T xanthan gum
1 T dry active yeast
1 t garlic powder
1 t onion powder
1 ½ t dried basil
1 ½ t dried dill weed
1 ½ t celery seed
1 ½ T dried parsley
2 eggs or flax seed replacement
1 t cider vinegar
1 cup GF rice milk

Stuffing

Poultry seasoning
(or dried thyme, rosemary, marjoram, sage,
savory, celery seeds, oregano, ground allspice
and pepper)
¾ cup carrots
2 cups onions
1 ½ cup celery
1 ½ pounds gluten and dairy free sausage
2 T fresh sage
4 cups GF chicken stock
1 ½ cups crisp apple
3 bulbs garlic
1 cups chestnuts, walnuts, or pecans, optional

Orange Cranberry Sauce

3 cups fresh or frozen cranberries
1 cup sugar
1 t fresh ginger
½ t ground cinnamon
1 naval orange

Clover Leaf Dinner Rolls

2 ¾ cups bean flour blend
2 ½ T sugar
1 ½ T xanthan gum
1 T dry instant yeast
1 ¾ water or milk substitute
1 egg
6 T Earth Balance Buttery Spread

Mashed Potatoes with Herbs

4 pounds Yukon gold potatoes
1 – 1 ½ cup unsweetened milk sub.
4 T Earth Balance Buttery Spread or oil
2 T fresh parsley
2 T fresh chives

Roasted Brussels Sprouts

4 small red onions
4 pints Brussels sprouts

Roasted Autumn Vegetables

4 pounds total root veggies and squash
8 garlic cloves

Gluten Free Pie Crust

1/3 c brown rice flour
1/3 cup sourgum flour
2/3 cup potato starch
2 T cornstarch
4 t sugar
1 ½ t GF baking powder
1 T xanthan gum
1 cup shortening
1 egg or flax seed replacement
2 t cider vinegar

Pumpkin Pie

½ cup sugar
¼ cup dark brown sugar
1 t ground cinnamon
½ t ground ginger
½ t ground nutmeg
¼ t ground cloves
2 eggs or flax seed replacement
1 t GF vanilla extract
1 can (15 oz.) pumpkin puree
1 can (14 oz.) coconut milk

Whipped Coconut Cream

1 (14 oz) can coconut milk
2 T baker's sugar
¼ t GF vanilla

Impossible Pumpkin Pie

¾ cups sugar
½ cup GF baking mix
2 T Earth Balance Buttery spread or coconut oil
1 (14 oz) can coconut milk
2 t GF vanilla
2 eggs
1 (15 oz.) can pumpkin puree
2 ½ t pumpkin pie spice

To purchase the day before

Thanksgiving: Any salad greens and
toppings you may want with dinner.

Roasted Maple Turkey

The U.S. Department of Agriculture recommends cooking the turkey until the thickest part of the thigh registers 180 degrees. For a moister bird, I cook mine to 165 to 170 degrees; it will continue to cook outside the oven as it rests.

Serves 12

1 whole 14-pound turkey, thawed if frozen, rinsed and patted dry inside and out (neck and giblets reserved for gravy, liver discarded, optional)
2 tablespoons olive oil, plus more for baking dish and aluminum foil
Coarse salt and freshly ground black pepper
1/3 cup pure maple syrup (grade B preferred)
1 peeled onion
1 apple or orange, of choice

Preheat oven to 325 degrees. with rack in lowest position.

Place turkey on work surface, breast side down. Close up neck area by folding skin over and fastening with skewers or trussing needles, if necessary. Turn turkey breast side up; bend wing tips forward and underneath neck cavity so they stay in place (you may have to break wings at joint).

Put peeled onion and apple or orange inside the body cavity of the turkey. Using cotton kitchen twine, tie legs together securely (they will overlap) so bird retains its shape and moisture during roasting.

Set roasting rack in a large roasting pan. Place turkey on rack; rub all sides with oil, and season generously with salt and pepper. Pour 3 cups water into roasting pan. Loosely cover turkey with oiled aluminum foil. Roast 1 hour, then baste every 30 minutes with pan liquids until an instant-read thermometer inserted into thickest part of thigh (avoiding bone) registers 125 degrees, about 2 1/2 to 3 hours.

Remove foil; raise oven temperature to 400 degrees. Continue roasting, brushing 3 to 4 times with maple syrup, until thigh reaches 170 degrees, 30 to 45 minutes more (temperature will rise about 10 degrees as turkey rests after roasting).

If turkey browns too quickly, loosely cover with oiled foil; add more water if pan becomes dry. Transfer turkey to a serving platter, cover loosely with oiled foil, and let rest at least 30 minutes before carving so juices are reabsorbed. Reserve pan for making gravy, if desired. Discard apple or orange.

Gravy - Serves 12

4 cups chicken stock
2 cups water
neck and giblets from turkey (NOT the liver)
4 tablespoons corn starch
Pan drippings from roasted turkey
Salt and pepper to taste

Bring stock, water, and turkey neck and giblets to a boil in a saucepan. Reduce heat, and gently simmer, uncovered, for 30 minutes.

Meanwhile, pour pan drippings into a clear measuring cup or a gravy separator, and let stand until separated, about 10 minutes. Pour off fat.

Pour broth and giblets through a fine sieve, discarding solids. Return broth to pan, add defatted drippings, and bring to a boil over medium heat.

Place cornstarch in a heat proof bowl. Whisking constantly, pour in 1/2 cup boiling-hot broth mixture until it forms a paste. Whisk paste into remaining broth in pan, and boil for 3 minutes. Season with salt and pepper.

Gravy can be refrigerated for up to 3 days; reheat before using.

To make ahead: Simmer stock, water, and turkey neck to make broth. Strain, cool and remove any fat. Pour into a glass jar with corn starch. Shake vigorously to combine. Store in refrigerator up to 2 days ahead. On Thanksgiving, when turkey drippings are strained and de-fatted, shake jar and add contents to drippings, and cook as directed.

Poultry Seasoning

3 tablespoons dried thyme
2 tablespoons dried ground rosemary
2 tablespoons dried marjoram
1 ½ tablespoons dried rubbed sage
1 tablespoons dried savory
2 teaspoons celery seeds
1/2 teaspoons dried oregano
1/2 teaspoon ground allspice
1/4 teaspoon ground pepper

Mix the ingredients in small bowl. Store in a tightly sealed container. Use in stuffing, gravies, sauces, and stews.

Stuffing Bread

2 1/2 cups bean flour blend
2 tablespoon sugar, or sweetener of choice
1 tablespoon xanthan gum
1 tablespoon dry active yeast
1 teapoon salt
1 teaspoon garlic powder
1 teaspoon dried onion powder
1 1/2 teaspoon dried basil
1 1/2 teaspoon dried dill weed
1 1/2 teaspoon celery seed
1 1/2 tablespoon dried parsley
2 eggs (or 1 T ground golden flax + 2 T warm water and 1 1/2 eggs worth of egg replacer)
2 Tbsp olive oil
1 tsp cider vinegar
1 cup warm rice "milk" or water

Preheat oven to 375 F.

Combine dry ingredients (GF flour, sugar, xanthan, yeast and salt) in a mixing bowl. Wisk.

In the mixing bowl of a heavy-duty mixer, beat eggs until frothy. Add oil, vinegar and most of warm milk substitute to mixing bowl. Blend. Mix in dry ingredients. Check consistency of batter. Add rest of milk substitute if needed. Blend. Beat at high speed for 3 minutes. Scoop dough into an oiled 8 inch x 4 inch bread pan. Smooth dough with oiled hands.

Let dough rise on top of warm oven, covered with oiled plastic wrap for 30-45 minutes. Do not let dough rise past top of pan or it will be over proofed.

Bake for 50 minutes. Do not under bake. (For a lighter crust, you may set a piece of foil over the top of the loaf during last half of baking time.)

To make ahead: Bake bread as directed. Cool. Cut into 1/2 to 3/4 inch cubes and freeze. Thaw when ready to make stuffing.

Bean Flour Blend from Bette Hagmen

3 cups garfava or garbanzo bean flour
1 cup sorghum flour
4 cups tapioca flour or starch
4 cups cornstarch

Roasted Garlic, Sage, and Sausage Stuffing

If you prefer a cornbread stuffing, Bob's Red Mill makes a gluten free cornbread mix. The cornbread I make for my family is on my blog at: angelaskitchen.wordpress.com/2007/01/10/what-we-are-eating-this-week-2/

Serves 10-12

8 cups stuffing bread, cut into 1/2 -3/4 inch cubes
9 tablespoons oil, plus more for pan
3/4 cup carrots, peeled and cut into 1/4-inch dice
2 cups onion, cut into 1/4-inch diced
1 1/2 cups celery, strings removed, cut into 1/4-inch dice
1 1/2 pounds gluten and dairy free sausage of choice (sweet or spicy), casing removed
2 tablespoons poultry seasoning
2 tablespoons finely chopped sage
1 1/2 teaspoons salt, plus more to taste
2 teaspoons freshly ground black pepper, plus more to taste
3 to 4 cups chicken stock
1 1/2 cups crisp apple, diced
3 bulbs roasted garlic**
1 cup chestnuts, walnuts, or pecans, optional

Heat oven to 375 degrees. Oil a 9-by-13-inch baking dish; set aside. In a large bowl, combine cornbread and rice, and set aside. In a large skillet, heat 5 tablespoons oil over medium-high heat. Add carrots, and saute until they begin to soften, about 2 minutes. Add onion and celery, and saute until onions are translucent, 8 to 10 minutes. Combine vegetables and bread mixture.

In same skillet, saute sausage over medium heat, stirring frequently with a wooden spoon to break up large pieces, until browned and cooked through, about 8 minutes. Remove sausage with slotted spoon; mix with cornbread mixture, along with poultry seasoning, sage, salt, and pepper. Discard rendered fat from skillet. Add stock, 1 cup at a time; mix. (You may not need all stock.) Stuffing should be well moistened.

Squeeze garlic from skins; mix gently into bread mixture; keep them whole. Season with salt and pepper. Transfer to prepared baking dish. Drizzle remaining 4 tablespoons oil over top of stuffing. Bake until top is golden and stuffing is heated through, 45 to 50 minutes.

To make ahead: Make recipe as directed. Cover well and refrigerate (up to 2 days ahead) or freeze if making farther ahead. Before baking, thaw, if needed. To reheat, bring to room temperature, and cover; bake at 350 degrees for 20 minutes. Remove cover; bake until heated through, about 10 minutes more.

**To roast the garlic, remove top quarter of bulbs, drizzle bulbs with olive oil, and bake 30 to 35 minutes.

Orange Cranberry Sauce (makes about 3 cups)

3 cups fresh or frozen cranberries
1 cup sugar (or 1/2 to 2/3 cup agave)
1 teaspoon fresh ground ginger
1/2 teaspoon ground cinnamon
1 navel orange, peel and white pith removed, cut into segments

Cook cranberries, sugar, and spices in a medium saucepan over medium-high heat, stirring occasionally, until cranberries begin to burst, about 7 minutes.

Add 1 cup water; simmer until thickened, about 4 minutes. Remove from heat; stir in orange. Let cool completely.

To make ahead: Cranberry sauce can be refrigerated in a sealed container up to 1 week or frozen for longer storage.

Mashed Potatoes with Herbs - Serves 8

4 pounds Yukon gold potatoes, peeled and cut into 1-inch pieces
1 to 1 1/2 cups unsweetened milk substitute (I use unsweetened almond milk)
up to 4 tablespoons Earth Balance Buttery Spread, or olive oil
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh chives
Coarse salt, to taste

Place potatoes in a large pot; cover with cold water by 1 inch, and add 1 teaspoon salt. Bring to a boil; reduce heat to medium-low, and simmer until potatoes are tender, 15 to 18 minutes. Drain; return potatoes to pot.

Stir potatoes over medium heat until dry (a film of starch will form on bottom of pot), about 1 minute. Remove from heat.

In a small saucepan, combine one cup of milk substitute and buttery spread; bring to a simmer over medium heat. Pour half of hot liquid over potatoes. Mash just until smooth, adding more liquid to reach desired consistency. If needed heat last cup of milk substitute and mash in. Stir in parsley and chives; season with salt. Garnish with more herbs, if desired.

To make ahead, option 1: Peeled and cut potatoes can be stored covered in water in the refrigerator for up to 2 days before you cook them.

To make ahead, option 2: Prepare mashed potatoes, but do not add in the herbs, up to 1 day ahead; cover and refrigerate. Reheat in a bowl set over a pot of simmering water; stir in herbs.

Roasted Brussels Sprouts

Serves 8

4 small red onions, sliced into ¼ inch wedges
4 tablespoons olive oil
Coarse salt and ground pepper
4 pints Brussels sprouts, trimmed and halved

Preheat oven to 425 degrees. In a medium bowl, toss onion with 1 tablespoon olive oil/ season with salt and pepper. Spread onions on a rimmed baking sheet and roast until translucent 15 to 20 minutes.

In same bowl, toss Brussels spouts with remaining 3 tablespoons olive oil; season with salt and pepper. Add to baking sheet with onions, and toss to combine. Roast, tossing occasionally, until vegetables are tender and caramelized, 25 to 30 minutes.

To make ahead: Roast veggies up to 1 day ahead; refrigerate. Reheat on a rimmed baking sheet in an oven heated to 350 degrees for 10 minutes.

Roasted Autumn Vegetables

Serves 8

4 pounds of root vegetables and/or squash of choice (carrots, turnips, sweet potatoes, butternut squash, etc.) cut into 3" by ½" pieces
8 garlic cloves (unpeeled)
3 tablespoons olive oil
coarse salt and ground pepper

Preheat oven to 450 degrees. Divide garlic and vegetables between 2 rimmed baking sheets. Drizzle each batch of vegetables with 1 ½ tablespoons olive oil and season with salt and pepper. Toss to coat.

Roast vegetables until they are tender and starting to get brown, about 25 to 35 minutes. About halfway through cooking time, rotate baking sheets and gently stir around vegetables. After cooking, press the roasted garlic onto the other vegetables, toss and serve.

To make ahead: Roast veggies up to 1 day ahead; refrigerate. Reheat on two rimmed baking sheets in an oven heated to 350 degrees for 10 minutes.

Gluten Free Clover Leaf Dinner Rolls

Makes 12

2 $\frac{3}{4}$ cups bean flour blend

2 t salt

2 $\frac{1}{2}$ tablespoons sugar

1 $\frac{1}{2}$ tablespoons xanthan gum

1 tablespoon dry instant yeast

1 $\frac{3}{4}$ cup warm water or milk substitute of choice

1 egg

6 tablespoons melted Earth Balance Buttery Spread or 5 T olive oil

Whisk together flour blend, salt, sugar, xanthan and yeast. In a separate bowl mix together water or milk, egg and buttery spread. Add wet ingredients to dry ingredients and mix with stand mixer using the paddle attachment for 5 minutes, scraping down halfway through.

Well oil a muffin tin. Using well oiled hands, shape dough balls about the size of a ping pong ball and place three into each muffin tin cup. Continue to fill muffin tin. Cover the tin loosely with a well oiled plastic wrap. Allow to rise for 30-40 minutes. You can brush the top of the rolls with an egg, sugar, or maple wash and leave plain or sprinkle with sesame or poppy seeds right before baking.

Bake in a preheated 375 degree oven for about 20 minutes.

To make ahead: These can be baked ahead and frozen well wrapped. Allow to thaw in it's wrapping. Wrap in foil and warm briefly in oven right before serving.

Gluten Free Pie Crust (makes a generous-sized double crust)

1/3 cup brown rice flour
1/3 cup sourgum flour
2/3 cup tapioca flour
2/3 cup potato starch
2 tablespoon cornstarch
4 teaspoon sugar or cane juice crystals
1 1/2 teaspoon gluten-free baking powder
1 tablespoon xanthan gum
1 teaspoon salt
1 cup shortening, cut into 1 " chunks and chilled
(I use organic palm shortening)
1 cold egg or flax seed equivalent (using golden flax seed - 1 T ground flax + 2 T warm water)
2 teaspoons apple cider vinegar
2 tablespoons ice cold water
1/4 cup more ice cold water, as needed

Whisk together rice and tapioca flour, potato and cornstarch, sugar, baking powder, xanthan gum, and salt into a mixing bowl.

Cut cold shortening into dry ingredient. Blend with a pastry cutter until shortening is incorporated into the dry ingredients.

Beat egg with vinegar and 2 tablespoons cold water; Pour over flour mixture and toss together with a fork. If more water is needed for dough to hold together when squeezed, then sprinkle one tablespoon of cold water at a time onto the dough, up to an extra 1/4 cup water.

Form dough into two balls with your hands. Place each dough ball onto a sheet of plastic wrap and flatten into a disk about 1 to 1 1/2" thick. Wrap disks well in plastic and chill for at least one hour.

Remove dough from the fridge. Working with one disk at a time, unwrap dough.

Place on plastic wrap and add another sheet of plastic wrap onto of dough disk. Roll out the dough between to sheets of plastic wrap. The dough should be about 1 1/2 inches larger in diameter than the pie pan.

Peel top sheet of plastic away from dough. Slip hand underneath plastic wrap and crust. Using the plastic wrap to help support the dough, flip crust into pie pan. Remove the sheet of plastic wrap. Trim excess dough and crimp edges to form a decorative border.

To make ahead: You can freeze disks of pie dough. Wrap the disks well. When ready to use, allow to thaw over night in the refrigerator. When thawed, shape and bake.

Pumpkin Pie

Serves 12

1/2 recipe Gluten Free Pie Crust
1/2 cup sugar
1/4 cup packed dark-brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
2 large eggs, lightly beaten (or 2 T ground golden flax mixed with 6 T warm water)
1 teaspoon GF vanilla extract
1 can (15 ounces) pumpkin puree
1 can (14 ounces) coconut milk (not light)
Whipped Coconut Cream, for serving

On plastic wrap, and with another piece of plastic wrap on top of dough, roll out 1 disk of dough to 1/8 inch thick. Roll into a 12-inch round. Fit dough into bottom and up sides of a 10-inch pie pan. Trim dough edge 1/2 inch from edge of pan, fold 1/2 inch under and flute as desired. Prick bottom of crust all over with a fork. Freeze until firm, about 15 minutes.

Preheat oven to 425 degrees. Line crust with parchment paper, and fill with pie weights or dried beans. Bake until edges begin to turn golden, about 15 minutes. Remove weights and parchment. Return to oven, and bake until center is golden brown, about 15 minutes more. Let cool completely on a wire rack.

Whisk together granulated and brown sugars, spices, and salt in a large bowl. Whisk in eggs, vanilla, and pumpkin, followed by the coconut milk. Pour filling into piecrust, smoothing top.

Bake for 15 minutes. Reduce oven temperature to 350 degrees, and bake until a toothpick inserted into center comes out clean, 40 to 50 minutes. Let cool completely on a wire rack. (Pie can be covered loosely with parchment and then foil, and refrigerated for up to 3 days.) Serve with whipped coconut cream.

Whipped Coconut Cream

1 14 ounce can coconut milk (not light), chilled in refrigerator overnight
2 tablespoons baker's sugar
¼ teaspoon gluten free vanilla

Chill a mixing bowl and beaters for mixer in freezer for 20-30 minutes.

Carefully open chilled can of coconut milk, spooning the thick "cream" from the top. Avoid the thin liquid underneath. Beat coconut cream in the chilled bowl for several minutes to form peaks.

Add sugar and vanilla and continue to beat for another minute.

Impossible Pumpkin Pie (I have not made this egg free)

Recipe adapted from: www.csaceliacs.org

¾ cup sugar
½ cup gluten-free baking mix (such as Bob's Red Mill Biscuit & Baking Mix)
2 Tablespoons Earth Balance Buttery Spread, or 1 ½ T coconut oil
1 14-ounce can coconut milk
2 teaspoons gluten-free vanilla
2 eggs
1 15-ounce can pumpkin puree
2 ½ teaspoons pumpkin pie spice

Preheat oven to 350 degrees. Beat all ingredients until smooth – one minute in the blender. Pour into a lightly greased 9 or 10 inch pie pan. Bake until knife inserted in center comes out clean, checking at 45 minutes. Optional: add ¾ cup chopped toasted pecans in mixture before pouring into pan. Garnish with whipped coconut cream.