

How to Have a Better Thanksgiving Dinner: 13 Healthy Thanksgiving Recipes



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Dear Healthy Cooking Enthusiast:

If there's one holiday that is all about the food, it's definitely Thanksgiving. The holiday conjures up images of everyone gathered around the Thanksgiving dinner table engaging in a massive feast. This is exactly why it can be a problem holiday though for healthy eaters, as the Thanksgiving menu is all about inundating you with as many food options as possible.

However, you don't have to forego all of those great food traditions just because of your healthy eating habits. This eCookbook, ***How to Have a Better Thanksgiving Dinner: 13 Healthy Thanksgiving Recipes***, features the very best healthy Thanksgiving ideas from across the blogosphere that will help you stay on track this holiday season. With this eCookbook, we have assembled some of the best easy Thanksgiving recipes around, including healthy Thanksgiving side dishes, healthy Thanksgiving appetizer recipes, and healthy Thanksgiving dessert recipes.

The recipes in this crowd-pleasing collection are fun and easy, and all of them are delicious. Make one or make several, and discover the tasty and healthy delights that can only be found in healthy Thanksgiving recipes!

For additional healthy meal ideas, be sure to visit FaveHealthyRecipes.com. While you're there, subscribe to [The FaveHealthyRecipes.com Email Newsletter](#) to get free recipes delivered to your inbox every week.

Enjoy your healthy Thanksgiving meal ideas and food recipes!

Sincerely,

The Editors of FaveHealthyRecipes

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Healthy Thanksgiving Appetizer Recipes

Leafy Waldorf Salad

By: [Jesse from Jesse Lane Wellness](#)

When you're preparing for a dinner party, don't settle for your average garden salad. Leafy Waldorf Salad is a healthy vegetarian recipe that contains just the right amount of crunch and sweetness. It is the perfect combination of tart and tangy, and is guaranteed to satisfy your appetite. This makes a great side salad, but it can also be filling enough to be its own meal. It doesn't take very long to prepare, which makes this an excellent dish to whip up if you don't like spending much time in the kitchen.



Ingredients

- 10 cups mixed organic leafy greens (5 oz box)
- 2 organic Macintosh apples, diced
- 4 stalks organic celery, diced
- 1 cup toasted pecans

Creamy Honey Dressing:

- 1/4 cup olive oil
- 1 Tbsp. plain organic yogurt
- 1/2 Tbsp. honey
- 2 Tbsp. lemon juice
- Salt and pepper to taste

Instructions

1. Whisk or shake Creamy Honey Dressing together in a small bowl or jar and set aside.
2. Place lettuce in a large bowl and toss with dressing.
3. Top with diced apples, celery, grapes and toasted pecans and serve the Leafy Waldorf Salad.

Cheddar Garlic Biscuits

By: [Erin from Texanerin Baking](#)

Cheddar Garlic Biscuits are perfect to munch on for breakfast, lunch or dinner. This healthy bread recipe contains just the right amount of crispiness and is packed with rich garlic flavor in every bite. These biscuits are whole grain, which makes them more wholesome and nutritious than your average recipe. But once you spread a little garlic butter on top, they taste so delicious you'd never be able to tell they're healthy. They don't take very long to whip up, and are guaranteed to please a crowd, no matter where you go.



Ingredients

- 2 cups whole spelt, whole wheat pastry or whole wheat flour
 - 4 tsp. baking powder
 - ½ tsp. salad
 - ½ tsp. garlic powder
 - ¼ cup butter, chilled
 - ¾ cup grated Cheddar
 - ½ - 1 cup buttermilk
- Garlic Butter:
- 2 Tbsps. butter
 - ¾ tsp. parsley
 - ¾ tsp. garlic powder
 - 1 tsp. lemon juice
 - 1/8 tsp. salt

Instructions

1. Preheat the oven to 450 degrees F.
2. In a medium bowl, combine flour, baking powder, salt and garlic powder.
3. Cut butter into flour mixture until coarse crumbs are formed.
4. Stir in grated cheese
5. Drop biscuits on a Silpat, parchment paper or a lightly greased baking sheet.
6. Bake for 10 to 14 minutes or until lightly browned. They will take more or less time depending on how big you make them.
7. Meanwhile, prepare garlic butter by melting butter and then adding the other ingredients.
8. Right after you take the biscuits out, brush the garlic mix over the biscuits. Or just dip them in the butter.

Killer Artichoke Bread

By: [Christy from The Girl Who Ate Everything](#)

If you're sick of the tired chips and dip you see at parties, get ready to be refreshed with this easy appetizer recipe. Killer Artichoke Bread is nothing short of its name. It's killer delicious and even includes a vegetable. Plus, our favorite part is that a piece of this is definitely more filling than the endless chips and dip we can manage to put down at any party. Have a piece, and save the rest for dinner.



Ingredients

- 1 cup butter
- 3 garlic cloves, minced
- 1 (14-oz) can marinated artichoke hearts, drained well and chopped
- 1 cup (4 oz.) shredded mozzarella cheese
- ½ cup (2 oz.) shredded Cheddar cheese
- 1 cup grated Parmesan cheese
- ½ cup sour cream
- 1 French bread loaf (12 oz.)
- Salt and freshly ground black pepper

Instructions

1. Preheat your oven to BROIL.
2. Melt the butter in a skillet over medium-high heat. Add the garlic and cook until fragrant, about 30 seconds. Add the artichoke hearts, mozzarella cheese, Cheddar cheese, Parmesan cheese and sour cream to the skillet and stir to blend. When completely combined, remove from heat.
3. Slice the bread lengthwise. Spoon the artichoke mixture evenly onto the bread. Broil for about 4 to 7 minutes or until cheese has melted and bread is hot. Do not walk away. Watch the bread closely or it could burn.

Pumpkin Envelope Pies

By: [Marina from Kitchen Away From Kitchen](#)

On Thanksgiving, eat with your hands! This recipe for Pumpkin Envelope Pies from Marina from Kitchen Away From Kitchen is a fun different way to use pumpkin. This easy pumpkin recipe makes for one of the tastiest savory hand pies.



Ingredients

- 1 pound pumpkin
- 10 1/2 ounces all-purpose flour
- 3 1/2 ounces butter
- 3 eggs
- 2 garlic cloves
- 1 cup water
- Salt and black pepper

Instructions

1. Preheat oven to 350 degrees F.
2. Beat up the eggs, and then add half of the melted butter, flour and salt. Mix well.
3. Add water and mix to make dough (it should be stiff).
4. Grate pumpkin. Mince garlic. Mix grated pumpkin, minced garlic, salt, pepper and the rest of the butter.
5. Roll out the dough and cut circles of a tea cup plate size.
6. Place approximately 2 tbsp. of pumpkin stuffing in the middle of each dough circle and cover like an envelope. Make sure the ends fixed well. Place on a greased tray and cover with additional beaten up eggs.
7. Bake for 15 to 20 min. Serve warm and enjoy!

How to Have a Better Thanksgiving Dinner: 13 Healthy Thanksgiving Recipes

Check out these other recipe collections from the FaveHealthyRecipes family:



The cover for 'Frugal Dinner Recipes' features the 'RECIPE LION' logo at the top. A red starburst graphic on the left says 'Free eBook'. The central image shows a stack of recipe books with the title 'Frugal Dinner Recipes' and '26 Easy Ground Beef Recipes for Dinner'. On the right, there are five small food images with labels: 'Budget-Friendly', 'Amish-Inspired', 'Easy Recipes', and 'Classic Meals'. At the bottom, it says 'FREE Recipe eNewsletter' and has a 'View' button.

[Frugal Dinner Recipes: 26 Easy Ground Beef Recipes for Dinner](#)



The cover for 'Slow Cooker Cake Mix Recipes' features the 'ALLFREESLOWCOOKERRECIPES' logo at the top. A yellow starburst graphic on the left says 'Free eBook'. The central image shows a stack of recipe books with the title 'Slow Cooker Cake Mix Recipes' and '16 To-Die-For Recipes with Cake Mix'. On the right, there are four small food images with labels: 'Slow Cooker Desserts', 'Cake Mix', 'Chocolate Cake', and 'Simple Recipes'. At the bottom, it says 'Free Recipe eNewsletter' and has a 'View' button.

[Slow Cooker Cake Mix Recipes: 16 To-Die-For Recipes with Cake Mix](#)



The cover for '9 Casseroles to Make When Eating on a Budget' features the 'ALLFREECASSEROLERECIPES' logo at the top. A yellow starburst graphic on the left says 'Free eBook'. The central image shows a stack of recipe books with the title '9 Casseroles to Make When Eating on a Budget'. On the right, there are four small food images with labels: 'Budget', 'Chicken', 'Casseroles', and 'Ground Beef'. At the bottom, it says 'Free Recipe eNewsletter' and has a 'View' button.

[9 Casseroles to Make When Eating on a Budget](#)



The cover for '18 Easy Recipes for Dessert' features the 'THEBESTDESSERTRECIPES' logo at the top with the tagline 'Enjoy the Sweeter Side of Life'. A purple starburst graphic on the left says 'Free eBook'. The central image shows a stack of recipe books with the title '18 Easy Recipes for Dessert'. On the right, there are four small food images with labels: 'Easy', 'Cakes', 'Cookies', and 'Desserts'. At the bottom, it says 'Free Recipe eNewsletter' and has a 'View' button.

[18 Easy Recipes for Dessert](#)

Healthy Thanksgiving Side Dishes

Southern-Style Cornbread Stuffing

By: [Julie from Menu Musings of a Modern American Mom](#)

For your Thanksgiving dinner try this Southern-inspired stuffing that is out of this world. It is a great way to spice up your traditional recipe. This cornbread stuffing recipe is easy and tastes better than the classic Thanksgiving stuffing that you are used to. It is worth a try because most cannot get enough of this recipe. This amazing stuffing will surprise everyone at the next dinner. Try the Southern-Style Cornbread Stuffing this holiday season.



Ingredients

- 1 pan cornbread
- 1 large onion, chopped (about 1 ½ cups)
- 2-3 ribs celery, chopped (about 1 cup)
- 2-3 cloves garlic
- 2 cups chicken meat
- Chicken broth
- Fresh sage, chopped (about 2 tsp.)
- Salt, pepper, poultry seasoning
- Chopped green onions (1/4 to 1/3 cup)
- 2 raw eggs

Instructions

1. Prepare a pan of your favorite cornbread and crumble it. Then prepare your chicken broth. Add chicken meat, water and any seasonings of your choice.
2. Preheat oven to 350 degrees F.
3. Sauté the celery and onions in butter (in that order). When finished, add to the crumbled cornbread.
4. Add the chicken from the broth to the cornbread, and then add 2 cups of chicken broth.
5. Mix it up the cornbread, and stir in chopped green onion and chopped sage. Add beaten eggs.
6. Bake the dressing for 30 to 45 minutes (closer to 45 minutes for a large casserole dish; but significantly less for an individual casserole dish).

Fluffy Butternut Squash Puree with Sticky Maple Pecans

By: [Jackie from Jackie's Kitchen](#)

Complete your Thanksgiving dinner with healthy side dishes, like this Fluffy Butternut Squash Puree with Sticky Maple Pecans recipe from Jackie from Jackie's Kitchen. Butternut squash recipes are a great way to add healthy flavor to your meals.



Ingredients

- 1 large butternut squash
- 2 Tbsp. butter
- 1 tsp. cinnamon
- 1/2 tsp. sea salt
- 2 Tbsp. extra-virgin coconut oil (optional, but highly-recommended)
- Pecans

Instructions

1. Cube the butternut squash (or use the equivalent frozen squash) and place it in a saucepan with 1 Tbsp. of butter, cinnamon, sea salt, 1 to 2 Tbsp.s maple syrup, and 1 to 2 Tbsp.s extra-virgin coconut oil.
2. Cover and cook the squash over very low heat, stirring occasionally. Once the squash is very tender, puree it until smooth and creamy. A food processor is great for this purpose. Then transfer the puree to four small bowls or ramekins, if serving in individual portions, or spread into a baking dish or serving bowl.
3. To prepare the pecans, heat 1 Tbsp. butter and 1 to 2 Tbsp.s maple syrup in a pan over low heat. When the butter has melted and starts to bubble, add 2 to 4 small handfuls pecans and stir to coat. Let the mixture continue to simmer and get bubbly and keep stirring. Once it has thickened (be careful to not let it burn!), remove from the heat and divide the pecans among the two bowls, topping the puree. Best served immediately.

Fresh Turkey Sausage and Cornbread Stuffing

By: [Jennifer from Mother Thyme](#)

Here is lighter version of your traditional cornbread stuffing with sausage. This is a great stuffing recipe that the whole family can enjoy. Try making it for your Thanksgiving dinner or whip it up for a quick weeknight dinner this holiday season. The flavors of this Fresh Turkey Sausage and Cornbread Stuffing are so delicious they will have you going back for seconds. It's a healthy spin to the classic stuffing that every Thanksgiving meal needs. This is a delicious homemade stuffing that will be everyone's favorite.



Ingredients

Cornbread:

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 cup buttermilk
- ¼ cup canola oil
- 2 large eggs
- 2 Tbsp. sugar
- 1 tsp. baking powder
- ½ tsp. salt

Stuffing:

- ¼ cup butter
- 2 cups celery, chopped
- 1 cup onion, chopped
- 2 cloves garlic, minced
- 1 pound. Italian turkey sausage, casing removed
- 5 cups unseasoned croutons or stuffing
- 1 apple peeled and chopped
- 1 Tbsp. fresh parsley, chopped
- 32-oz low sodium chicken broth
- Salt and pepper to taste

Instructions

For cornbread:

1. Preheat the oven to 375 degrees F. Spray an 8-inch baking pan with cooking spray and set aside.
2. Stir together cornmeal, flour, buttermilk, canola oil, eggs, sugar, baking powder and salt. Pour into prepared baking pan.
3. Bake for 25 to 30 minutes. Set aside to cool.

For stuffing:

1. Preheat oven to 350 degrees F. Spray a 9 x 13 inch casserole pan with cooking spray and set aside.
2. Melt butter in a large skillet over medium heat. Add in celery and onion and cook until tender. Stir in garlic and cook for about a minute more.
3. Add in sausage and cook thoroughly.
4. Cube cornbread and add to large bowl. Add in unseasoned croutons, sausage mixture, apple and parsley.
5. Pour in chicken broth and gently stir until absorbed.
6. Season with salt and pepper to taste.
7. Transfer mixture to prepared casserole dish and bake until cooked through, about 35 to 40 minutes.

Zucchini Tots

By: [Becky from The Two Bite Club](#)

Healthy side dishes just got a dose of fun kid-friendly pizzazz! Instead of tater tots, whip a batch of these Zucchini Tots from Becky of The Two Bite Club. Here, high starch potatoes are replaced with low calorie zucchini, but the final result is still just as crunchy and as tasty. Use a mini muffin tin to achieve the right size for this 6-ingredient vegetable side dish idea.



Ingredients

- 1 cup zucchini, grated
- 1 egg
- ¼ of an onion, diced
- ¼ cup sharp Cheddar cheese, grated
- ¼ cup dry breadcrumbs
- Salt and pepper

Notes

The sharp Cheddar can be substituted with whatever cheese you have on hand.

Instructions

1. Preheat oven to 400 degrees F. Grease a mini muffin tin with cooking spray.
2. Grate the zucchini into a clean dish towel. Wring all of the excess water out of the zucchini that you can (it won't be much, but every little bit helps).
3. In a medium bowl, combine all of the ingredients and season with salt and pepper.
4. Fill each muffin section to the top, pushing down on the filling with your spoon so it's nice and compacted (otherwise they'll fall apart more when you try to take them out of the tin).
5. Bake for 15-18 minutes in preheated oven. The top will be starting to golden. To easily remove from the pan, run a plastic knife around the edges of each tot and they should come right out.

5-Ingredient Beefy Hash

By: [Carrian from Oh, Sweet Basil](#)

This dish satisfies so many cravings. Whether you need a soft potato recipe, or really have the urge for some beef, this one-pot meal is a winner for you. All-natural potatoes, cheap flank steak, onions and bell peppers marry together beautifully in this dish and really pack a hearty punch. What's great about this recipe is that you can serve it with eggs for a hearty breakfast, or serve it for dinner with a little extra beef. In either case, we're sure you'll love this recipe. You can even swap the flank steak for chicken or ground beef to save a few dollars.



Ingredients

- 1 bag tri cut potatoes
- 3 tsp. olive oil, divided
- 3 bell peppers, sliced, seeds and top removed
- 1 small onion, sliced
- 4 tsp. paprika
- 2 tsp. garlic salt
- Cilantro, optional for garnish
- 1 flank steak
- 2 tsp. season salt

Instructions

1. Heat a grill pan over high heat and sprinkle each side of the steak with the season salt. Place the steak in the pan and turn down to medium heat. Cook for 6 to 8 minutes and turn over, allowing it to finish cooking on the other side. Remove from pan and tent with foil on a plate for 10 minutes.
2. In a large sauté pan over medium heat, add the first tsp. of olive oil and add peppers and onion. Cook until tender about 3 minutes. Add the potatoes and remaining olive oil and cook until hot all the way through and golden on the outside.
3. Meanwhile, chop the steak, and once potatoes are cooked, add steak, toss and allow to cook and additional 2 minutes. Serve with fresh cilantro for a little freshness.

Healthy Thanksgiving Dessert Recipes

Cranberry Upside Down Cake

By: [Elaine from The Italian Dish](#)

Regardless of whether you love cranberry sauce or hate it, this recipe for Cranberry Upside Down Cake can make anyone fall for the sweet and tangy flavor of cranberries. This basic cake recipe could be easier either. Assemble it the same way you would for your classic pineapple upside cake. This is also a fantastic holiday dinner recipe or dinner party recipe for any occasion.



Ingredients

Topping:

- 4 Tbsp. unsalted butter
- $\frac{3}{4}$ cup brown sugar, packed
- 2 $\frac{3}{4}$ cup fresh cranberries
- $\frac{1}{4}$ cup orange juice

Batter:

- 1 $\frac{1}{2}$ cups all-purpose flour
- 2 tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{4}$ pound. unsalted butter, room temperature
- 1 cup granulated sugar
- 1 tsp. vanilla extract
- 2 eggs, separated
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{4}$ tsp. cream of tartar

Instructions

1. Use a 9-inch round or 8-inch square cake pan with 3-inch sides. To make the topping, place butter and brown sugar in cake pan. Place pan on a stovetop burner over low heat and melt, stirring with a wooden spoon. When sugar has melted, after a couple of minutes, remove from heat and let cool slightly.
2. Scatter cranberries evenly in the bottom of the pan and drizzle in orange juice. Set aside.
3. Preheat oven to 350 degrees F.
4. To make the cake batter, sift flour, baking powder and salt into a large mixing bowl. Using an electric mixer, cream together butter and sugar until pale and fluffy. Mix in vanilla.
5. Add egg yolks one at a time, scraping down the sides of the bowl after each one to make sure it is thoroughly incorporated.
6. Gradually add dry ingredients and milk in stages: mix in about a third of the flour mixture, followed by about half the milk; mix in another third of the flour, then the rest of the milk; finally, add the last third of the dry ingredients.
7. In another large mixing bowl, whisk together egg whites and cream of tartar. Beat the whites until they form firm peaks. Fold the whites into the batter in two batches.
8. Pour the batter over the topping in the prepared pan and bake until top is slightly brown and the cake pulls away from the sides of the pan, about 50 to 60 minutes. Let the cake cool for 15 minutes.
9. Run a knife around the edge of the pan and invert the cake onto a serving plate. Serve with lightly sweetened whipped cream flavored with little orange liqueur, if you like.



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The Apple Pie Remix

By: [Reeni from Cinnamon Spice & Everything Nice](#)

This is one of the most creative takes on apple pie we've ever seen. It's so creative, we had to name it The Apple Pie Remix. Technically, this takes your basic apple pie recipe and flips it upside down. Yes, it's an upside down apple pie. Your holiday guests will never know what hit them. You have to check out how this blogger did it. Click on the link below to see the full recipe and step-by-step instructions.



Ingredients

Crust:

- 2 cups all-purpose flour
- ½ tsp. salt
- 6 Tbsp. cold shortening
- 3 tbsp. cold butter
- 5 to 7 tbsp. ice water

Filling:

- 7 tbsp. butter, melted, divided
- ½ cup packed brown sugar
- ½ cup chopped walnuts or pecans

- 7-8 cups baking apples, thinly sliced about 1/8 inch thick (about 8 apples)
- 1 Tbsp. lemon juice
- ½ cup granulated sugar
- 1/3 cup all-purpose flour
- 1 tsp. ground cinnamon
- ¼ tsp. ground nutmeg

Glaze:

- ½ cup confectioners' sugar
- ½ tsp. vanilla extract
- 2 to 3 tsp. heavy cream or milk

Instructions

1. In a large bowl, combine flour and salt. Use pastry blender or fork to cut in the shortening until crumbly. Repeat with the butter. Add ice water gradually, tossing with a fork until it comes together to form a soft dough. Divide the dough in half and press each half into a disk. Wrap in plastic wrap and refrigerate about 30 minutes.
2. Preheat oven to 375 degrees F. Place a baking sheet on the bottom rack to catch any drips.
3. Line a 9-inch deep dish plate (or springform pan if you don't have a deep dish pan) with heavy-duty foil or a double layer of regular foil – make sure it reaches about 2 inches beyond the rim of the pie pan.
4. Spray the foil with non-stick spray or grease with butter.
5. In a small bowl, mix together 5 Tbsp. melted butter, brown sugar and nuts. Spoon it into the pie dish and spread evenly across the bottom.
6. In a large bowl, toss apples with lemon and butter. Add sugar, flour, cinnamon and nutmeg. Toss to combine.
7. On a piece of lightly floured parchment or waxed paper, roll one of the disks out to about 11 inches. Use the parchment to lift it and place it over the nut mixture. Press it against the side of the pan and leave the excess pie crust overhanging the sides.
8. Fill with the apple mixture by hand layering the apples as evenly as you can over the crust.
9. Roll out the remaining pastry to about 10 inches. Place over the filling. Press the edges of the crust together and fold it in over the edge of the pie to seal – don't worry about making it pretty because it won't show in the final product.
10. Bake 50 to 55 minutes or until apples are tender and crust is golden brown (place a piece of tinfoil over the entire pie if it starts to brown too much near the end).
11. Cool for 15 minutes on a wire rack, then carefully invert onto a serving platter and gently remove the foil. Allow to cool.
12. In a small bowl, whisk together the ingredients to make the glaze. Drizzle over the pie. Refrigerate leftovers.

Heavenly Crustless Pumpkin Pie

By: [Zrinka from dieT Taste](#)

Pumpkin pie is a classic treat, but often loaded with sugar and calories. However, Heavenly Crustless Pumpkin Pie allows you to enjoy this dish in a sinless way. This healthy dessert recipe incorporates many ingredient swaps that make the dish lighter without taking away its comforting flavor and creamy texture. It's sugar-free, but the pie filling is so light, delectable and dreamy that you can't even tell. Only three basic steps are required to make this pie, so if you don't like spending much time in the kitchen, then this is the dessert for you.



Ingredients

- 1 cup (8 oz.) low-fat cream cheese
- 2 cups (15 oz.) pumpkin puree
- 1 cup low-fat Greek yogurt
- Sugar substitute equivalent to $\frac{3}{4}$ cup sugar
- 1 tsp. pumpkin spice
- $\frac{1}{8}$ tsp. salt
- 4 Tbsp. whole wheat flour
- 4 large eggs, lightly beaten
- 1 tsp. vanilla extract

Instructions

1. Preheat oven to 350 degrees F.
2. Mix all ingredients in food processor.
3. Pour into 9-inch pie dish sprayed with nonstick spray. Bake for 60 to 70 minutes or until toothpick inserted in the center comes out clean
4. Cool pie in pan for about 2 hours before serving

Vegan French Silk Pie

By: [Jessica from Dishin' About Nutrition](#)

Yes, you can actually make a French silk pie that is creamy and sweet but also good for you. This Vegan French Silk Pie recipe from Jessica of Dishin' About Nutrition is one of the very best Thanksgiving recipes for dessert, as everyone will enjoy this one. Non-bakers will especially love how easy it is to make this no bake dessert recipe.



Ingredients

- 1 pre-made pie crust, or you can make your own if you're so ambitious
- 1 package of silken tofu (you can use firm too if you like your pie to be less mousse-like)
- 1 tsp. cocoa powder
- 1 tsp. vanilla extract
- 2 Tbsp.s almond milk (you can also use skim/whole/soy, etc.)
- 1 dash salt
- 9 ounces dark chocolate chips
- 2 1/2 Tbsp.s agave nectar

Instructions

1. Melt the dark chocolate chips on the stove top.
2. Then, add the tofu, cocoa powder, vanilla, almond milk, salt, agave and melted chocolate to food processor and blend until smooth.
3. Pour mixture into the pie crust and refrigerate overnight.

Special Thanks

[Jesse from Jesse Lane Wellness](#)

[Erin from Texanerin Baking](#)

[Christy from The Girl Who Ate Everything](#)

[Marina from Kitchen Away From Kitchen](#)

[Julie from Menu Musings of an American Mom](#)

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