



Vegan Pumpkin Pie

FILLING

- 2 3/4 cups pumpkin puree (1 1/2 15-ounce cans yield 2 3/4 cups)
- 1/4 cup maple syrup
- 1/4 cup brown sugar
- 1/3 cup *unsweetened plain almond milk*
- 1 Tbsp olive oil (or melted coconut oil)
- 2 1/2 Tbsp cornstarch
- 1 3/4 tsp cinnamon
- 1/4 tsp sea salt

INSTRUCTIONS

1. Add all pie ingredients to a blender and blend until smooth, scraping down sides as needed. Taste and adjust seasonings as needed.
2. Pour filling into pie crust and bake for 58-65 minutes. The crust should be light golden brown and the filling will still be just a bit jiggly and have some cracks on the top. Remove from oven and let cool completely before loosely covering and transferring to the refrigerator to fully set for 4-6 hours, preferably overnight.
3. Slice and serve with *coconut whipped cream* and an additional sprinkle of cinnamon, nutmeg, and/or pumpkin pie spice (optional).

Nutrition Facts Servings: 8 Amount per serving: Calories 99; Total Fat 2.2g; Saturated Fat 0.4g; Cholesterol 0mg; Sodium 71mg; Total Carbohydrate 20.6g; Dietary Fiber 2.8g; Total Sugars 13.1g; Protein 1g; Vitamin D 0mcg; Calcium 38mg; Iron 1mg; Potassium 204mg

<https://minimalistbaker.com/vegan-gluten-free-pumpkin-pie/#wprm-recipe-container-35767>

Pie Crust – Makes two crusts

2 1/3 cup flour
2 tsp salt.
1 cup shortening
1/2 cup ice water

Preheat oven to 475° Mix flour & salt; Mix liquid ingredients well and add to dry. Form crust..