

Vegan Pumpkin Pie



Ingredients:

- 15 ounces pumpkin puree'
- 8 ounces silken tofu
- 2/3 cup vegan granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon cinnamon, ground
- 1/2 teaspoon nutmeg, ground
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 1 vegan pie crust (see Vegan Pie Crust recipe)

Directions:

1. Preheat oven to 350 degrees F. Place pie crust in a pie plate. Place foil over the crust and fill with dried beans or a pie weight.
2. Bake the crust until the edges are golden brown. Remove the foil and weight. Cool the crust before filling.
3. Place the pumpkin puree, tofu, cornstarch, spices, vanilla and salt into a food processor and blend until smooth. If you do not have a food processor, you may use a mixer or a blender for this step. Scrape the sides of the bowl or blender as needed.
4. Place the mixture into a cooled, pre-baked pie crust.
5. Bake until firm, 40- 45 minutes, a toothpick inserted in the middle should come out clean.
6. Remove pie from oven and let chill for at least 2 hours before serving.
7. Refrigerate unused portions.

Makes 8-10 servings



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