

EPICUREAN ESSENTIALS

Vegan Pumpkin Pie

- 1 - 9" pie crust, blind baked and cooled
- 1 - 15 oz. can pure pumpkin puree
- 1 - 12.3 oz package extra firm silken tofu (I prefer [Mori-Nu](#) brand)
- 3/4 c. sugar
- 2 t. cornstarch
- 1/2 t. salt
- 1 t. ground cinnamon
- 1/2 t. ground ginger
- 1/4 t. ground cloves
- 1/8 t. ground nutmeg (preferably freshly ground)

Preheat oven to 425 degrees F.

Combine all pie filling ingredients in a food processor or blender and process until smooth. Pour into prepared pie shell.

Bake at 425 degrees F for 20 minutes. Reduce oven temperature to 350 degrees F and bake an additional 40-50 minutes or until the pumpkin custard is set.

Remove from oven and allow to cool before serving. Store leftovers in the refrigerator.

Note: If your crust begins to get overly brown, cover outer edge with foil or use a [pie crust shield](#) which can be purchased in most grocery and hardware stores.