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Vegan Pumpkin Pie

- 1 12-oz. package silken firm tofu
- 1 16-oz. can pumpkin
- 3/4 cup agave nectar
- 1/2 tsp. salt
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. ground nutmeg
- 1/4 tsp. ground cloves
- 1 9-inch unbaked deep-dish pie shell (Wholly Natural frozen pie crusts are vegan)

Preheat oven to 425°. Rinse tofu and place in blender. Process on medium speed for about 1 minute until creamy. Add pumpkin, agave nectar, salt, and spices. Continue processing for 2 minutes. Pour mixture into unbaked pie shell and bake for 15 minutes at 425°. (You may need to cover crust with foil to prevent burning.) Lower heat to 350° and bake for another 45-50 minutes. Chill and serve.