

Recipe

Easy Vegan Pumpkin Pie

Ingredients

- 1¾ cups or (1) 14 oz can pureed pumpkin (not pumpkin pie filling)
- ¾ cup full fat coconut milk (the kind in a can, shaken well before measuring)
- ½ cup brown sugar
- ¼ cup cornstarch
- ¼ cup maple syrup
- 1 tsp vanilla extract
- 2 tsp pumpkin pie spice
- ½ tsp salt
- ½ tsp cinnamon
- 1 uncooked pie crust

Directions

1. Preheat your oven to 350°F.
2. Add ingredients to jar in order listed (except the pie crust) to a WildSide+ or FourSide jar and secure lid.
3. Select "Batters" or blend on a Medium-Low speed for 30 seconds.
4. Pour the pumpkin mixture into the uncooked pie crust in a 9" pie plate. Spread evenly.
5. Bake for 60 minutes. When you remove it from the oven, the edges might be slightly cracked and the middle will still look very wobbly. Let cool, and chill in fridge for a minimum of 4 hours until set, or overnight which is best.

