



No-Bake Pumpkin Pie

Serves 1 pie

Ingredients:

For Crust:

- 1/2 teaspoon salt
- 1/3 cup walnuts
- 2 tablespoons vegan butter
- 2 tablespoons brown sugar
- 1/2 cup rolled oats

For Filling:

- 1/2 cup virgin coconut oil
- 1/2 cup walnuts
- 1/4 cup almond milk
- 1 1/2 teaspoons pumpkin pie spice
- 1/4 cup brown sugar
- 15 oz unsweetened pumpkin puree
- 3/4 teaspoon salt
- 1/3 cup agave syrup

Directions:

1. Make crust by combining 1/2 teaspoon salt, 1/3 cup walnuts, vegan butter, 2 tablespoons brown sugar and rolled oats in a food processor.
2. Grease a baking dish with vegan butter. Transfer dough to baking dish and press in firmly.
3. Combine walnuts, almond milk, pumpkin pie spice, brown sugar, pumpkin puree, salt and agave syrup in the food processor on medium speed. Blend ingredients until smooth. After smooth, add coconut oil and reduce to low speed. Blend until silky smooth. Add seasonings to taste.
4. Pour pie filling into piecrust. Place in refrigerator and chill until pie is firm.
5. Remove from fridge, top with extra walnuts and enjoy!

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Holiday: Thanksgiving

FeatureIntro: What better way to celebrate autumn, than with a pumpkin pie?

RecipeIntro: Add this delicious, vegan dessert to your cookbook.

Week: 202042

Season: Fall

Diet: Vegan