



SPICE IS NICE! VEGAN PUMPKIN PIE

SERVES: 8 **READY IN:** 2:00 **PREP TIME:** :10 **COOK TIME:** :50

INGREDIENTS:

- Your favorite vegan crust recipe for one 9" crust
- 2 ¼ cups pumpkin purée
- 1 cup of truwhip Vegan + more to dollop
- ½ cup of brown sugar
- 2 Tbsp maple syrup
- 2 tsp pumpkin pie spice
- 1 tsp cinnamon + more to decorate
- ½ tsp salt
- 3 Tbsp of cornstarch

DIRECTIONS:

1. Preheat oven to 350 degrees
2. In a large bowl, add all ingredients and beat with a hand mixer for 3–4 minutes.
3. Pour filling into crust lined pie pan and tap the pan on counter to evenly distribute.
4. Bake for 50–60 minutes. The top should not jiggle. If the crust is browning too quickly, you can cover the edges with foil around halfway through baking.
5. Let cool on the counter for an hour, then place in the fridge to cool completely.
6. Add top layer of truwhip Vegan. Using a stencil, sift cinnamon onto the surface of the pie. Slice and enjoy!