

The Gentle Chef 2 Pumpkin Pie Recipe

For Tofurkey Drive.

2 10-inch pie shells

1 cup whole raw cashews

2 cups plain non-dairy milk (organic soy milk is preferred)

2 cups light brown sugar

4 TBSP arrowroot powder (or potato/cornstarch)

2 tsp ground cinnamon

1.5 tsp ground ginger

¾ tsp ground cloves

¾ tsp ground nutmeg

½ tsp allspice

1 tsp vanilla

½ tsp sea salt

30 oz. pumpkin puree – 2 cans or one big one.



1. Soak the cashews in water in the refrigerator for about 8 hours to soften and hydrate. To expedite the soaking process, pour boiling water over the cashews and let soak for 1 hour.
2. Preheat the oven to 425°F.
3. Drain the cashews and add them to a high-powered blender. Add the non-dairy milk and process for 2 full minutes.
4. Add the remaining ingredients and process until completely smooth. The mixture will be quite thick, so occasionally stop to scrape down the sides of the blender with a spatula and stir the contents back down into the blades as necessary. Use a tamper tool if provided with your blender.

5. Spoon the mixture into the pie shell and smooth the surface with a spatula or large spoon. Don't worry about a few swirl marks as they will minimize when the pie cools. Place the pie on the middle rack of the oven and bake for 15 minutes.
6. Reduce the heat to 350°F and continue to bake for an additional 50 to 55 minutes or until a toothpick inserted in the center of the pie comes out clean (do not exceed 60 minutes).
7. Note: The surface of the pie will appear dry after baking; this will resolve once cooled and chilled.
8. Remove the pie and cool completely on a wire rack (until the underside of the pie plate no longer feels warm). Loosely cover with plastic wrap and refrigerate until completely chilled and firm before slicing and serving. Try to avoid laying the plastic wrap in direct contact with the surface of the pie as moisture condensation will result. The pie can also be chilled in a large, sealable storage container.
9. Top individual slices with a dollop of non-dairy whipped cream, if desired.



Learn More About The Gentle Chef at

thegentlechef.com

Learn more about INVeg here:

www.inveg.org

