



a better world begins on your plate

**plant-based
eating**
ANIMAL PROTECTION
OF NEW MEXICO

Pumpkin Pie



One of the trickiest parts of making plant-based pumpkin pie is finding the best egg-replacer. We've done the work for you so you can follow this easy recipe without needing to turn your kitchen into a research lab (unless you are looking for a reason to make and taste numerous pies, you know, for research, then by all means visit the website we adapted this recipe from and have fun). Either way, happy baking!

- ½ cup Silken Tofu
- 2 Tbsp Cornstarch
- 2-3 Tbsp Pumpkin Pie Spice
- ¾ Cup Sugar
- 15 oz can Pumpkin Puree
- 12 oz Vegan Evaporated Milk*
- 1 Pie Crust**

*Nature's Charm Evaporated Coconut Milk works great. Silk Half & Half also works.

**A ready-made pie crust may be used, just be sure to check ingredients for milk, egg, and/or honey.

If you are interested in making your own pie crust, there is a very simple pie crust recipe at:

<https://12tomatoes.com/no-fuss-pie-crust/>

1. In a food processor, combine silken tofu and cornstarch, and process until smooth. Add pumpkin puree and process again until smooth and there are no chunks of tofu.
2. Add sugar and pumpkin pie spice and process again until well blended. Then add vegan evaporated milk and process once again until well blended.
3. Pour mixture into pie crust and bake at 400° for 60-70 minutes, until knife inserted in center comes out clean.
4. Cool pie completely on wire cooling rack, then refrigerate for at least 4 hours.
5. Top with your favorite vegan whipped topping and enjoy!

Adapted from: <https://theveglife.com/libbys-pumpkin-pie-copycat-recipe-vegan/>