

RECIPE

Vegan Pumpkin Pie



Ready in **1hour 30 minutes**

Serves **8 - 10**

Tags

Seasonal, Grow Your Own, Vegan, Gluten Free

Ingredients

Crust

- 1 cup Pecans
- 1 cup Almonds
- 1.5 cups pitted Medjool Dates
- 1/4 tsp Sea salt
- Coconut oil (to grease the dish)

Filling

- 200g soft pitted Medjool Dates
- 425g Pumpkin puree - tinned or homemade
- ½ cup oat milk
- ½ cup ground almonds
- 1 tsp ground Cinnamon
- 1 tsp ground Nutmeg
- 1 tsp ground Ginger
- 1/4 tsp Salt
- 125g Almond butter
- 50ml Maple syrup (and extra for glazing)
- 1 tbsp Flaked Almonds (optional)

Preparation

1. Preheat the oven to 180 degrees Celsius, grease a 24cm pie dish with coconut oil.
2. Add all of the pastry ingredients into a food processor and blend until it has formed a thick dough with nuts. It will be quite sticky but spread the pastry out evenly across the pie dish.
3. Press into the bottom and sides of a pie pan, whilst you start your filling.
4. Add the filling ingredients into a food processor or bowl and mix until well incorporated. Spoon the filling into a pie dish and then sprinkle with flaked almonds. Place back into the oven and bake for around 1 hour.
5. Take the pie out of the oven and allow it to cool completely. Scatter flaked almonds over the top, then serve and enjoy!

Tips

If you've got leftover pumpkin from Halloween this year, why not try making the purée yourself? Simply cube and boil for 20 minutes, then blend or mash - this can then be kept in the freezer for up to 3 months!

Use 3 tsp of ready made pumpkin spice mix instead of all the spices