

# Vegan Pumpkin Pie

## Cheap & Easy Vegan Food

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Original recipe found on Pinterest! (click link to find original) [Vegan Pumpkin Pie Recipe](#)



### Ingredients:

- 1  $\frac{3}{4}$  cup of pumpkin (I used less than 2 cans, Organic Green Valley, from Costco)
- $\frac{3}{4}$  cup of full fat coconut milk - you can also substitute with heavy whipping cream
- $\frac{1}{2}$  cup of brown sugar (I used Whole Foods 365 brand)
- $\frac{1}{4}$  cup of cornstarch
- $\frac{1}{4}$  cup of maple syrup
- 1 tsp vanilla extract
- 2 tsp pumpkin pie spice
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{2}$  tsp salt
- 1 - 9" vegan pie crust

Preheat the oven to 350 degrees F. Simply add all your ingredients into a large mixing bowl. Be careful to make exact measurements. After you are done pouring in all ingredients, use an electric whisk to fully beat the mixture together. Do not over mix, once the consistency is smooth, pour mixture into a pie crust. Place in the oven and time for 30 minutes. Let cool & refrigerate for at least 4 hours. Enjoy chilled, with a scoop of vegan vanilla ice cream - we tried it with Breyer's oat milk vanilla ice cream and it was a perfect pairing!