

No egg, No bake Pumpkin Pie

Serves 8



INGREDIENTS

- 2 c. Unsweetened pumpkin puree
- 1 ¼ c. Vanilla Soy milk
- ¼ c. Boiling water
- 3 Tbs. Fiberagar® flakes
(or 1 ½ tsp. Fiberagar® powder)
- 2/3 c. maple syrup
- ¼ tsp. Sea Salt
- ½ tsp. Ground cinnamon
- ¼ tsp. Ground nutmeg
- ¼ tsp. Ground cloves
- ½ tsp. Ground ginger
- 1- 8" Graham cracker pie crust



PREPARATION

1. Add FIBERAGAR® to ¼ c. boiling water (continue to boil 10 minutes for flakes, 2-3 minutes for powder).
2. Combine soy milk, maple syrup and dissolved agar in a saucepan and bring to a boil.
3. Turn down the heat and simmer until the agar has completely melted, about 2-3 minutes.
4. Add pumpkin, salt and spices. Blend well in a food processor. Pour into crust and allow to set at room temperature.
5. Garnish with whip cream.