



**Michael**

## Vegan Pumpkin Pie

### INGREDIENTS

15 Ounces Pumpkin (1 Can)

$\frac{3}{4}$  Cup Full Fat Coconut Milk (Cold)

$\frac{2}{3}$  Cup Brown Sugar

$\frac{1}{4}$  Cup Corn Starch

1 Tablespoon Pumpkin Pie Spice

2 Teaspoons Vanilla Extract

$\frac{1}{2}$  Teaspoon Sea Salt

One 9" Keebler Ready Crust (Graham Cracker)

## **VEGAN PUMPKIN PIE**

### **DIRECTIONS**

1. Preheat oven to 350 degrees fahrenheit.
2. Mix all the ingredients (pumpkin, coconut milk, sugar, corn starch, pumpkin pie spice, vanilla, and salt). You can do it by hand or in a food processor.
3. Pour pumpkin pie filling into Keebler Ready Crust.
4. Bake for 45-50 minutes.
5. Let sit out until it reaches room temperature, then chill for at least 6 hours (overnight is best). Serve with vegan ice cream or coconut whipped cream.