

Spiced Pumpkin Pie

With Whipped Coconut Cream

Pie Crust

Ingredients

145g all-purpose flour
50g coconut oil
½ tsp salt
1 Tbsp. sugar
3-4 Tbsp. ice water

Instructions

1. Place the flour, sugar and salt into the food processor and pulse to combine.
2. Add the coconut oil and pulse until the mixture is crumbly.
3. Add 3 Tbsp ice water and pulse to combine. It should look like a dough now and should easily roll into a ball. If it doesn't then add the remaining Tbsp of ice water and pulse to combine once again.
4. Remove the dough from the food processor and transfer to a floured surface.
5. Roll the dough into a big round ball.
6. Using a rolling pin roll it out from side to side into a round that can fit over the pie dish.
7. Carefully lift it up and place it over the pie dish, tucking it in along the sides of the pie dish to fit properly.
8. Trim off any excess dough. Place into the fridge while preparing the pie filling.

Pie Filling

Ingredients

400 g puréed pumpkin, made from very soft oven-roasted fresh pumpkin wedges (seeded, skin on, pinch of salt, cinnamon powder, drizzle of olive oil)
180ml coconut milk
150g brown sugar
¼ cup corn starch
¼ cup maple syrup
1 tsp vanilla extract
3 tsp mixed pumpkin pie spice (cinnamon, cardamom, cloves)
½ tsp salt
Homemade vegan pie crust

Instructions

1. Preheat the oven to 180°C.
2. Add all the filling ingredients to a blender and blend until perfectly smooth.
3. Pour out over the uncooked pie crust and smooth with a spoon.
4. Bake in the oven for 50-60 minutes. Check on it after 50 minutes, if it is starting to brown too heavily on the top, then take it out, if it still looks fine then let it stay in for the full hour.
5. When removing it from the oven, it will still be quite wobbly in the centre and it will firm up when cooling.
6. Allow to cool and then place into the refrigerator to set completely, around 4 hours at least or overnight until completely chilled and set.
7. Decorate the pie and serve with whipped coconut cream.