

# Pumpkin Pie

Preheat oven to 425 degrees. Blend all ingredients in a food processor until smooth and creamy. Pour into pie shell. Cover pie crust edges with aluminum foil or place pie crust protector on top. Bake for 15 minutes. Reduce heat to 350 degrees and continue baking for 40–45 minutes until a toothpick inserted in the center comes out clean.

**For Pie Crust:** In a medium size mixing bowl, combine the dry ingredients and set aside. In a small bowl, mix oil and milk together with fork until well blended. Pour liquid mixture into flour mixture and stir with fork until all flour is absorbed and forms a ball. (Add a small amount of additional flour if needed to form ball. The dough should not be sticky.) Roll out between wax paper or plastic wrap. Place round crust into pie plate. Trim and flute edges.

*This is one of those wonderful fast and easy recipes I find I use again and again. You won't even miss the eggs and milk that are usually in a pumpkin pie! Try baking without the crust in individual custard baking dishes. For added dining pleasure, serve with a dollop of non-dairy whipped topping!*  
—Brenda

- 1 12.3-ounce package firm Mori-Nu Tofu
- 2 15-ounce cans solid-pack pumpkin
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- ¼ teaspoon cloves
- ½ teaspoon nutmeg
- 1 teaspoon salt
- 2 teaspoons vanilla
- 1¼ cups sugar
- ⅔ cup Silk Creamer
- 2 tablespoons cornstarch
- 1 pie crust

## Flaky Pie Crust

- 1¼ cups flour
- ½ teaspoon salt
- ⅓ cup canola oil
- 3 tablespoons soy milk

*Yield: 1 9-inch pie (10 slices)*

(1 slice) Calories 280 Total Fat 10g Saturated Fat 1g Sodium 380mg Total Carbohydrates 45g Fiber 2g Protein 5g