

# Impossible Vegan Pumpkin Pie

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The unique feature about this pie is that it forms its own thin crust! With no added fat in a separate crust, this is a delicious and very low fat version of a seasonal dessert favorite.

- Preheat oven to 350 F. Spray a 9-inch deep dish pie pan with cooking spray. A deep dish is recommended because this pie will rise a lot during cooking but will fall back down as it cools.
- Put the first five ingredients in the blender, and blend well:
  - 1 1/2 cups soymilk
  - 1 1/2 cups water
  - 1 tbsp. cornstarch
  - 1 tsp. Ener-G egg replacer + 1/4 cup water
  - 1 tsp. vanilla
- Add and puree 2 cups pureed or mashed cooked pumpkin (or cushaw or winter squash)
- Add the remaining ingredients and blend on high for 2 minutes, stopping to scrape the sides a couple of times to make sure everything is thoroughly blended.
  - 1/2 cup rice flour (or flour of your choice)
  - 2 tsp. baking powder
  - 3/4 cup sugar
  - 1/4 tsp. ginger powder
  - 1 tsp. cinnamon
  - 1/2 tsp. nutmeg
  - 1/4 tsp. ground cloves
  - 1/2 tsp. salt
- Pour into a pie pan and bake for about 60 minutes. The top and edges should be brown, but the edges should not be over-done. (Since this is a custardy pie, using the standard toothpick or knife test does not work; it will remain somewhat moist in the center, but it shouldn't be uncooked.)
- Remove from the oven and allow to cool on the counter. For best results, refrigerate until chilled before eating.



Makes 8 servings, each containing 153 Calories (kcal); 1g Total Fat; (7% calories from fat); 3g Protein; 34g Carbohydrate; 0mg Cholesterol; 264mg Sodium; 3g Fiber.