

Crustless Vegan Pumpkin Pie

29 ounces pumpkin puree

28 ounces coconut milk

½ c. maple syrup

2 t. salt

4 t. cinnamon

2 t. ginger

1 t. cloves

2T. agar powder (or another egg substitute like arrowroot, tapioca flour, etc.)

2T. ground flax seed (or another egg substitute like arrowroot, tapioca flour, etc.)

Mix all the ingredients well. You will need 10 small 16-ounce glass oven safe dishes or 2, 8-inch pie plates. Place the dishes you choose to use in a larger pan like a 14 x 11 or so. Place each dish inside the larger pan and fill the larger pan with water until the water reaches the half way mark of the smaller dishes inside of it. This water will prevent the bottom from burning. Preheat the oven to 425 degrees. Pour the pie filling into the glass dishes inside of the larger pan. Fill until up to ¾ of the way full. Place the pan in the preheated oven and cook for 20 minutes. Then turn the oven temperature to 350 and cook another 40 minutes if they are in 8-inch pie pans or 20 minutes if in smaller dishes. Remove from the oven and let cool thoroughly. This will give time for the flax and agar to set. I prefer cool pumpkin pie and this allows for it to firm up a little as well. Serve with a dollop of whipped coconut cream or cashew cream. A great vegan and gluten free dessert for the holidays!

by Kelly Pomeroy