



VEGAN PUMPKIN PIE

(recipe from [Delish](#))

PREP: 15 mins **TOTAL:** 3hrs 45 mins **SERVINGS:** 8

INGREDIENTS:

For the Crust

- ▷ Cooking spray
- ▷ **1 1/2 c.** pecans
- ▷ **2/3 c.** old fashioned oats
- ▷ **3 tbsp.** packed brown sugar
- ▷ **1/4 tsp.** kosher salt
- ▷ **3 tbsp.** coconut oil, melted and cooled

For the Filling

- ▷ **1 (15-oz.) can** pumpkin puree
- ▷ **1 c.** coconut milk
- ▷ **3/4 c.** packed brown sugar
- ▷ **2 tbsp.** cornstarch
- ▷ **1 tsp.** pure vanilla extract
- ▷ **1 tsp.** ground cinnamon
- ▷ **1/2 tsp.** kosher salt
- ▷ **1/2 tsp.** ground ginger
- ▷ **1/4 tsp.** ground nutmeg
- ▷ **2/3 c.** old fashioned oats
- ▷ **3 tbsp.** packed brown sugar

For the Topping

- ▷ **1 (13.5-oz.) can** full fat coconut cream, refrigerated overnight (Taste Of Thai works best)
- ▷ **3 tbsp.** powdered sugar
- ▷ **Pinch** kosher salt



DIRECTIONS:

1. Preheat oven to 375°. Grease a 9" pie plate with cooking spray.
2. In a food processor, add pecans, oats, sugar, and salt and pulse until coarsely chopped. Add coconut oil and pulse until well combined and a dough forms.
3. Press mixture into prepared dish in an even layer. Line crust with parchment paper and fill with dried beans or pie weights. Blind bake 15 minutes, then remove parchment and weights and bake 15 minutes more.
4. Make filling: In a large bowl, whisk together filling ingredients and pour over crust. Bake until only slightly jiggly in the center, 50 to 55 minutes, covering the crust with foil if it starts to get too dark. Let cool completely.
5. Make topping: Open can of coconut cream and scoop out hardened cream on top. In a large bowl, using a hand mixer, beat coconut cream, powdered sugar, and salt together until stiff peaks form.
6. Serve pie with whipped coconut cream.