

Pumpkin Pie



Ingredients:

- ✓ One 9" prepared pie shell
- ✓ 2 cups pumpkin puree
- ✓ 3/4 cup Suzanne's Organic Original Rice Nectar
- ✓ 4 oz. silken tofu
- ✓ 6 oz. Malted Vanilla Soymilk
- ✓ 1/4 cup Soymilk
- ✓ 1/2 teaspoon sea salt
- ✓ 1/2 teaspoon cinnamon
- ✓ 1/4 teaspoon ground ginger
- ✓ 1/8 teaspoon nutmeg
- ✓ 1/8 teaspoon cloves
- ✓ 4 to 5 tablespoons kudzu (disolved in soymilk)*

Directions:

In blender or food processor, blend all ingredients until creamy and smooth. Transfer to a large saucepan and cook over medium heat until filling is thick and bubbly. Remove from heat and pour into pie shell. Allow to cool. Filling will continue to set as it cools.

* Use 4 tablespoons of kudzu for a softer filling; use 5 tablespoons for firmer filling.

