

Vegan Reduced-Sugar Maple Pumpkin Pie

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makes one 9" pie

- * 3 cups pumpkin purée
- * ¾ cup coconut cream
- * ¼ cup pure maple syrup
- * 2 Tbsp dark brown sugar
- * 2 level 45mg scoops stevia extract (or 4-6 drops of liquid stevia)
- * 1 tsp agar agar powder
- * ½ tsp sea salt
- * 2 tsp gluten-free vanilla extract
- * 1 ½ tsp cinnamon
- * 1 tsp ground mace
- * ½ tsp ground ginger
- * 1/8 - ¼ tsp ground cloves

Preheat oven to 400°F.

Prepare an unbaked 9" pie shell.

Beat together all ingredients until light, smooth, and well-incorporated.

Spoon into the prepared pie shell, using a silicone spatula to level and smooth the filling.

Bake for 1 hour and 10 minutes, using a foil pie crust shield (or a purchased silicone or aluminum shield), if necessary, to keep from over-browning.

Cool completely at room temperature before cutting.

Enjoy!