



Cashew Cream Pumpkin Pie Recipe

How to:

1. Pre-heat your oven to 375 degrees (F)
2. Make the cashew cream: Add the cashews and warm water to a blender and blend for 3-5 minutes or until smooth.**** Set aside.
3. In a large mixing bowl, combine the brown sugar, pumpkin pie spice, and salt. Mix until combined. If using a hand held or stand mixer, use a low speed.
4. Add the eggs to the pumpkin mixture and mix until combined
5. Add the pumpkin puree and mix again, 1-2 minutes or until combined
6. Add the cashew cream and use a rubber spatula or a large spoon to stir by hand to fully combine
7. Place the frozen pie shell onto a parchment lined baking tray. Pour the pumpkin mixture into the shell and smooth the top with a spoon.
8. Carefully transfer the unbaked pie to the oven and bake 35-45 minutes, or until it is set, "puffed" or the pie edges are slightly golden brown. You'll know it's set when it's no longer "jiggly" in the center***
9. Remove from oven the and allow to rest and cool for 30 minutes to an hour
10. Cut and serve, eat and enjoy!

Tips and Tricks:

- I found my ingredients at Whole Foods but the ingredients could be found at most grocery stores and online
- ****Don't have a high-speed blender, but have a regular blender? Soak the cashews in the warm water for at least 30 minutes before blending to soften them. You may need to add a couple of extra tablespoons of warm water to get the cashews super smooth using this method.
- Can't have nuts? Try using 1 cup half and half instead of the cashews and water mixture. It won't have the exact same texture and may need to be cooked a little longer, but it will still taste good.
- If your crust looks like it is getting too brown during cooking, you can place small pieces of foil over the crust (edges of the quiche) to prevent it from burning
- ***If your pie isn't done during the recommended time frame, you can always put it back in the oven for a few minutes at a time until it's completely set

Servings: 8

Preparation + Cooking Time: 60 minutes

Suggested kitchen tools: Magic Bullet Blender, stand mixer or hand-held mixer, rubber spatula baking tray, parchment paper

The Ingredients

Ingredients:

- 3/4 cup cashews
- 1/2 cup warm water
- 9 inch frozen pie shell
- 3/4 cup packed brown sugar
- 1 tablespoon pumpkin pie spice
- 1/2 teaspoon salt
- 3 eggs
- One 15-ounce can of pumpkin puree
- One 9 inch frozen pie shell (unbaked)
- Optional: whipped cream (for topping)

