



Susan's Pumpkin Pie

From 2009 Thanksgiving Potluck

Crust: (with thanks to Harriet McNear)

2 cups walnuts (or pecans) 1 cup rolled oats
3 Tbl. Olive oil 2 Tbl. Rice syrup

- 1) Grind oats in blender to a flour and put in bowl
- 2) Grind nuts in blender til fine and add to oats
- 3) Stir in oil and rice syrup
- 4) Press crust into pie pan til 1/8" thick
- 5) Bake at 350 til crisp and lightly browned

Filling: (from "Sweet and Natural" by Meredith McCarty)

15-ounce can pumpkin puree or 1 1/2 cups baked winter squash puree
2 Tbl. Arrowroot powder
1 1/2 cups soy, rice, or almond milk (I used Edenblend—rice & soy)
1 tsp cinnamon
1/4 tsp each nutmeg and ginger
1/8 tsp each allspice and cloves
1/2 tsp sea salt
1/2 cup maple syrup or another wet sweetener
3 Tbl agar flakes

- 1) Place arrowroot in a small bowl with enough of the measured milk to cover generously
- 2) Place remaining ingredients (except pumpkin) in a small saucepan and whisk to submerge agar. Bring to a boil, stirring occasionally, and simmer until agar dissolves, about 5 mins.
- 3) Whisk arrowroot mixture into hot liquid and return to simmer to thicken
- 4) Whisk pumpkin into hot liquid and transfer filling to cooked crust
- 5) Filling gels refrigerated or at room temperature

Contributed by Susan Rothlein