



TREAT  
OF  
THE  
WEEK

## VEGAN PUMPKIN PIE

### INGREDIENTS

- 1 pack of foil pastry (gluten free and vegan is the best)
- 2,5 cups pumpkin puree
- 1/4 cup maple syrup
- 1/4 cup brown sugar
- 1/3 cup unsweetened almond milk
- 1 Tbsp coconut oil
- 1 Tbsp cornstarch
- 2 tsp pumpkin spice mix (cinnamon, nutmeg, cloves, ginger)
- zest of 1 lime
- pinch of salt

### PREPARATION

1. Preheat the oven to 180°C and prepare all the ingredients.
2. Fill a mold with baking paper, extend the foil pastry in a way that the edges are elevated on all sides. When you pour in the filling, it should stay inside.
3. Mix all the ingredients and pour in the mold with pastry.
4. Bake for about 20 min, or until the center is firm and golden brown.