

# Recipes

## Pumpkin Pie

- 🍷 1 9" prepared pie shell
- 🍷 2 cups pumpkin puree
- 🍷 3/4 cup **Organic Original Rice Nectar**
- 🍷 4 oz silken tofu
- 🍷 6 oz **Malted Vanilla Soymilk**
- 🍷 1/4 cup **Soymilk**
- 🍷 1/2 tsp sea salt
- 🍷 1/2 tsp cinnamon
- 🍷 1/4 tsp ground ginger
- 🍷 1/8 tsp nutmeg
- 🍷 1/8 tsp cloves
- 🍷 4-5 tbsp kudzu (dissolved in soymilk)\*

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 tbsp kudzu for a softer filling; use 5 tbsp for firmer filling