



# RECIPES

## Tofu Pumpkin Pie

### INGREDIENTS:

- 1 (10oz) Package of silken tofu, drained
- 1 (16oz) can pumpkin puree
- $\frac{3}{4}$  cup white sugar
- $\frac{1}{2}$  tsp salt
- 1 tsp ground cinnamon
- $\frac{1}{2}$  tsp ground ginger
- $\frac{1}{4}$  tsp ground cloves
- $\frac{1}{2}$  tsp pumpkin pie spice
- 1 (9in) pie crust

### INSTRUCTIONS:

1. Preheat oven to 450 °F.
2. Place the tofu, pumpkin, sugar, salt, cinnamon, ginger, pumpkin pie spice, and cloves into a blender. Puree until smooth. Pour into the pie crust.
3. Bake for 15 minutes, then reduce heat to 350 °F, and continue baking until a knife inserted into the mixture comes out clean or pie filling looks set, about 60 minutes more. Cool before serving.

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