

No Bake Pumpkin Pie

Prep Time:

6 hours (Mostly waiting. Only about 20-30 minutes actual work.)

Cook Time:

10 min

Yield:

8-12 servings

Ingredients

CRUST

- 2 cups pitted dates
- 1 cup raw pecans
- 1 cup raw almonds
- 1/4 cup gluten-free oats
- 1/2 tsp pumpkin pie spice

PUMPKIN FILLING

- 1 cup pumpkin puree
- 3 1/2 Tbsp cornstarch
- 1/3 cup coconut sugar
- 1/2 tsp pumpkin pie spice
- pinch sea salt
- 1 2/3 cup unsweetened almond milk
- 1/2 tsp vanilla extract

Directions

1. To make the filling, place all dry ingredients in a saucepan and whisk to combine. Then add pumpkin puree and whisk again. Slowly pour in milk and stir again until well combined.
2. Place over medium heat and bring to a low bubble - not boil - whisking often. Once it starts bubbling and getting thick, reduce heat to medium-low and continue cooking until thick and jiggly. During this process switch to a rubber spatula for stirring to ensure the pudding isn't sticking to the bottom or sides of the pan.
3. Remove from heat and add vanilla and whisk. Let set for 5-10 minutes, then transfer to a glass bowl and cover with plastic wrap, making sure the wrap TOUCHES the pudding - otherwise a film will form.
4. Refrigerate for several hours or until completely chilled and set.
5. In the meantime, prepare crust by adding dates to the food processor and pulse until it forms a ball - or at least until small bits remain. Remove from food processor and then add nuts, pumpkin pie spice and oats. Pulse until almost a meal, then add back in the dates a little at a time until a "dough" forms.
6. Transfer to a lightly greased pie pan or small glass baking dish and press until uniformly flat and it comes up the edges 1.5-2 inches, making a crust (see photo). It doesn't have to be perfect, just make sure there are no gaps or cracks. Cover with plastic wrap and refrigerate or set on counter until filling is chilled.
7. Once the crust and filling are both ready, pour the pudding over the crust and spread to smooth. Let it chill for several more hours or ideally, overnight. Top with coconut cream when serving. Will keep for several days covered in the fridge.