

Pumpkin Pie

Joy Barnes

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- ¾ cup** rinsed raw cashews
- 1½ cups** water (combined with the cashews)
- 29 ounce can** of Libby's pie pumpkin (3¾ cups of baked fresh pumpkin then shelled)
- ¾ cup** 100% organic maple syrup
- 2 tablespoons** molasses (not Blackstrap)
- 2 tablespoons** extra virgin olive oil
- 1 teaspoon** salt
- 1 teaspoon** cardamom
- 1 teaspoon** coriander
- ½ teaspoon** ground cloves¹
- 1 teaspoon** ginger
- ½ teaspoon** nutmeg

- ✓ Blend the cashews and water on high for 1-2 minutes until creamy.² Pour into 8 cup cooking pan. Add the remaining ingredients and mix together well.
- ✓ Place the pan on **medium** heat and **stir constantly** for 10 minutes.
- ✓ Pour into two 9-inch unbaked pie shells.
- ✓ Sprinkle nutmeg on top.
- ✓ Bake at 425° for 15 minutes.
- ✓ Bake at 350° for 45 minutes.

¹ Avoid cloves for use by children.

² For a Blendtec blender, it takes 90 seconds. However, if you don't have a powerful blender, allow 5 minutes of blending time. Your cashews *must* be very smooth to taste right.