



Simple, fluffy-creamy Pumpkin Pie

🕒 Preparation time: 20 minutes

👤 Portions: 8

🕒 Cooking time: 45 minutes

Total time: 65 minutes

Ingredients (1 cake/springform with 9.4 inch/24 cm diameter)

For the cake base

- 30 g (1.05 oz) ground flax seed
- 250 g (2 cups/ 8.8 oz) (spelt) flour
- 120 g (4.23 oz) ground almonds or hazelnuts
- 100 g (3.5 oz) palm sugar
- A pinch of freshly grated nutmeg
- 1-2 tsp. cinnamon
- 1 pinch of salt
- 2 tsp. baking powder
- 1 tbsp. apple cider vinegar or lemon juice
- 100 ml (0.4 cup) coconut oil
- 170 ml (5.75 liquid oz) plantbased milk (e.g. soy milk or oat milk)

For the pumpkin filling

- 320 g (12.34 oz) Hokkaido pumpkin (unpeeled, but pitted)
- 2 tsp. coconut oil + coconut oil for greasing the springform pan
- 1 tbsp. corn starch
- 2 tsp. cinnamon
- 1 small tsp. tumeric
- 200 g (7.05 oz) silken tofu
- 3 tbsp. maple syrup
- 5-10 g (0.1-0.3 oz) freshly grated ginger
- Optional: 2-3 tsp. dark almond paste for garnish
- Optional: A handful of pecans (or walnuts) to garnish
- Optional: 2 tsp. peeled hemp seeds to sprinkle/garnish

Instructions (20 minutes preparation + 45 minutes baking time for the pumpkin and the cake)

1. Start preparing the pumpkin layer of the cake. So, preheat the oven to 200 °C/ 392 °F fan and cover a baking tray with parchment paper. Halve the Hokkaido pumpkin, remove seeds and cut 300-320 g Hokkaido into cubes. Put the pumpkin cubes mixed with 2 tsp. coconut oil on the baking tray and bake at 200 °C/ 392 °F fan for about 15 minutes until the pumpkin is soft.
2. Mix pumpkin cubes with cornflour, cinnamon, turmeric, silk tofu, maple syrup and the peeled ginger in a blender.
3. Mix the ground flax seeds with 5 tbsp. of water and let it sit briefly. Sift the flour into a bowl. Add all other ingredients for the dough base as well as the "flax egg" and mix to an even dough.
4. Preheat oven to 180 °C/ 356 °F fan. Open springform pan, place a sheet of baking paper over the bottom and close springform pan again. Use scissors to cut off any excess baking paper on the outside. Lightly brush the side edges of the baking pan with oil (or grease with margarine).
5. Spread the dough for the cake base in the springform pan.
6. Then fill in the pureed pumpkin-silken tofu mixture and spread evenly.
7. Bake the cake at 180 °C/ 356 °F fan for about 30 minutes.
8. Take the cake out of the oven, let it cool down for a short time and carefully remove it from the side edge of the springform pan with a sharp, thin knife before opening the pan. To garnish, drizzle a little dark almond paste over the cake, place some pecans on top and serve the cake garnished with peeled hemp seeds.