

Almost Paula Deen's Pumpkin Pie

Thank you to GoDairyFree.org viewer Liz for sharing this great recipe ...

"I have adapted a Paula Deen pumpkin pie recipe to be dairy free and now my husband asks for it as often as he can! I've enclosed it below."

Ingredients

10-ounces soy cream cheese [such as Tofutti or Follow Your Heart]
2 cups canned pumpkin, mashed
1 cup sugar
1/4 teaspoon salt
1 egg plus 2 egg yolks, slightly beaten
1 cup coconut milk
1/4 cup (1/2 stick) melted non-dairy butter
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger, optional
1 piece pre-made pie dough
Whipped cream, for topping (we use coconut milk in a whipped cream dispenser)

Directions

Preheat the oven to 350 degrees F.

Place 1 piece of pre-made pie dough down into a (9-inch) pie pan and press down along the bottom and all sides. Pinch and crimp the edges together to make a pretty pattern. Put the pie shell back into the freezer for 1 hour to firm up. Fit a piece of aluminum foil to cover the inside of the shell completely. Fill the shell up to the edges with pie weights or dried beans (about 2 pounds) and place it in the oven. Bake for 10 minutes, remove the foil and pie weights and bake for another 10 minutes or until the crust is dried out and beginning to color.

For the filling, in a large mixing bowl, beat the cream cheese with a hand mixer. Add the pumpkin and beat until combined. Add the sugar and salt, and beat until combined. Add the eggs mixed with the yolks, half-and-half, and melted butter, and beat until combined. Finally, add the vanilla, cinnamon, and ginger, if using, and beat until incorporated.

Pour the filling into the warm prepared pie crust and bake for 50 minutes, or until the center is set. Place the pie on a wire rack and cool to room temperature. Cut into slices and top each piece with a generous amount of whipped cream. [for store-bought, a good dairy-free whipped cream is Soyatoo]