

Pumpkin Pie

Serves: 25

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Ingredients	Measure	Method
Silken firm tofu	2 pounds	Preheat a conventional oven to 350 degrees.
Unsweetened canned pumpkin	6 pounds (one #10 can)	Place all ingredients, except pie shells, in the bowl of an electric mixer. With a paddle attachment, blend ingredients until well combined.
Maple syrup	1 cup	
Orange juice concentrate	1 cup	
Ground cinnamon	2 ounces	Distribute pie shells on baking sheets. Pour tofu/pumpkin mixture evenly into shells, leaving at least 1 inch of space at the top of the shell so filling does not bake over the shell.
Ground nutmeg	1 ounce	
Ground cloves	1 ounce	
Unbaked 9-inch pie shells	5 each	Bake for 20 minutes or until filling is just set. Allow to cool at least for 1 hour before cutting.

Source: <http://www.vrg.org/fsupdate/fsu20062/fsu20062recipes.htm>