

Mini Vegan Pumpkin Pies

Pie Crust

Ingredients

3/4 Cup Chilled
Crisco
2 Cups Flour
1 tbsp Sugar
5-8 TBSP Ice Cold
Water

Steps

1. By hand or with a pastry cutter mix chilled Crisco and flour until it forms little crumbs
2. At this point you can start adding the water 1 TBSP at a time until it form a dough
***The less you work with the dough the better. You want the Crisco to stay cold and create flaky pockets in the crust
3. Place the dough on a flour surface and shape into a ball. If using right away you can roll out the dough into a large circle- 12 inches or so.
4. Using a 2 1/4 inch round cookie cutter make 24 cuts in the dough. You may have to re-roll our the scraps to make all 24 rounds.
5. Using a mini tart pan press each round into the given well.
**If not using the dough immediately go ahead and store in plastic wrap in the fridge for 1 day.

Pumpkin Filling

Ingredients

1 15oz Can of Good Pumpkin Puree
1 Cup Full Fat Coconut Milk
1 Cup Brown Sugar
1Tsp Cinnamon
1 Tsp Ginger
1/2 Tsp Nutmeg
1/2 Tsp Cloves
Pinch of Salt
3 tbsp Corn Starch

Steps

1. Preheat oven to 350
2. Add all ingredients except for the whipped topping in a bowl and whisk until fully incorporated
3. Pour into individual tart pan filling each one about 3/4 of the way full
4. Bake for 35 minutes
5. Remove from oven and allow pies to cool for 10 minutes before removing them from the pan. Chill in the fridge for a few hours or until ready to serve.
6. Top with a dollop of none dairy coconut whipped topping
** If preparing the day before omit the non dairy topping until ready to serve

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Quick Tip!

If preparing the day before omit the non dairy topping until ready to serve