

# Pumpkin Pie

## Ingredients:

### Crust

- 2 1/2 cups pecans
- 1/4 teaspoon sea salt
- 1/4 cup raisins, soaked
- 2 tablespoons raw cane sugar
- 1/2 teaspoon cinnamon

### Filing

- 1 3/4 cup water
- 2 carrots, chopped (about 1 1/2 cups)
- 1 avocado, mashed (about 1/2 cup)
- 1/2 cup raw cane sugar
- 1/4 cup raw honey
- 1/4 teaspoon sea salt
- 2 teaspoons lemon juice
- 2 teaspoons pumpkin pie spice
- 1 tablespoon agar flakes



**Directions:**

To make the crust, place all the ingredients in a food processor fitted with the S blade and process until the mixture resembles coarse crumbs and begins to stick together. Scoop the crust into a pie plate. Use a light circular motion with your palm and fingers to distribute the crumbs uniformly along the bottom and up the sides of the pan. Press the crust firmly into the pie plate.

To make the filling, place 1 cup of water in a small saucepan and add the agar. Bring to a boil, stirring

occasionally with a whisk, and simmer for 2 minutes. Turn off the heat and allow the dissolved agar mixture to cool.

Place the carrots, raw cane sugar, maple syrup, sea salt, lemon juice, pumpkin pie spice, and remaining

3/4 cup water in a Vita-Mix or high-speed blender and process until smooth. Add the avocado and the

agar mixture and process until smooth. Pour the filling into the crust. Chill the pie for at least 2 hours

before serving. Covered with plastic wrap, Mock Pumpkin Pie will keep for five days. Serve with Cashew Cream.