

# Maple Pumpkin Pie

Recipe By Rivky Kleiman



Cooking and Prep:  1  
h 15 m

Serves:  16

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Sukkot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This was dubbed an all-time favorite by my daughter Sari after she graciously volunteered to be a taster the first time I served this pie, and it has remained her favorite.

## Ingredients (14)

### Main ingredients

- 2 **Glicks Graham Cracker Pie Crusts** or other graham cracker pie shells
- 1 tablespoon vinegar
- 1 cup coconut milk
- 1 (15-oz./425-g.) can pumpkin puree
- 1/2 cup maple syrup

- 1/3 cup parve whipping cream
- 1/4 cup sugar
- 2 whole eggs plus 2 yolks
- 2 tablespoons margarine, melted
- 1 teaspoon pumpkin spice

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### Crumb topping

- 1 cup flour
  - 1/2 cup packed dark brown sugar
  - 1 teaspoon cinnamon
  - 1/3 cup oil
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## Start Cooking

### Prepare the Pie

Yields 2 pies, 8 servings each

1. Preheat oven to 350°F (180°C).
2. Combine all crumble ingredients in a small bowl. Mix until combined and set aside.
3. Place vinegar in a measuring cup. Add the coconut milk until it measures one cup. Stir mixture and allow to sit for five minutes while it curdles and thickens.
4. Meanwhile, measure the remaining pie ingredients into a large mixing bowl, adding the curdled coconut milk mixture last. Whisk all the ingredients together until smooth. Divide evenly between the graham cracker pie shells.
5. Bake for 45 minutes until the centers are slightly set. Remove from the oven and sprinkle each pie with half of the crumb topping. Return pies to oven and bake uncovered for an additional 15–20 minutes or until centers are set.