

# Vegan Pecan Pie

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## Ingredients:

1 frozen pie crust  
5 tablespoons vegan butter  
1 cup brown sugar  
3/4 cup corn syrup (dark)  
4 tablespoons cornstarch  
1/2 teaspoon salt  
1 tablespoon rum  
1 teaspoon vanilla  
1 cup silken tofu (regular, firm or extra firm)  
2 cups whole pecans  
Vegan whipped cream

## Directions:

Heat oven to 350°F

In a saucepan combine the vegan butter, brown sugar, corn syrup and cornstarch. Stir and cook over medium heat until it comes to a boil. Reduce to a simmer and cook for another minute. Add the salt, rum and vanilla and stir to combine.

In a food processor, (you can use a hand stick blender) add the silken tofu and pulse until smooth. Add the corn syrup mixture and mix again until everything is combined. Add the pecans (reserving about 50 to cover the top, or less if you want to create a pattern on top) and use a spatula to stir them into the filling. Put into pie crust. Arrange the reserved pecans on top of the pie.

Place a cookie sheet on the bottom rack of your oven and place the pie on the cookie sheet. Bake for about one hour, until the edges of the pie are set. The center might still be a little jiggly which is okay. Remove from the oven and allow to cool before serving.

Serve with vegan whipped cream & enjoy.

