

Graham Cracker Crust Pumpkin Pie

350 degrees

1 (16-ounce) can pureed pumpkin or 2 cups pureed fresh, cooked pumpkin
1/2 cup brown sugar (or ¼ splenda brown)
1 (12-ounce) package Mori-Nu silken soft tofu
3 tablespoons cornstarch (to firm up the pie filling)
4-8 oz chopped dates
1 tea ground allspice (optional)
2 tea ground cinnamon
1/2 tea each: ground ginger; ground nutmeg; salt
dash ground cloves
1 T vanilla
1 (9-inch) graham cracker crust

Puree mori-nu in blender until creamy. Put Mori-Nu with other ingredients in a bowl and thoroughly mix all ingredients other than pie shell. Pour mixture into pie shell and bake for 60 minutes. Toothpick will be almost clean when done. Firms up more when cool but great served hot or cold.