

# ICE CREAM PUMPKIN PIE

SERVES EIGHT



## INGREDIENTS

### BASE LAYER

- 1 1/2 cups walnuts
- 1 cup pitted dates
- 3 TBSP coconut oil, liquefied
- 3 TBSP warm water
- 1 TBSP pumpkin spice
- 2 tsp pure vanilla extract
- Dash of salt

### MIDDLE LAYER

- 2 pints of Organic Vanilla (or Maple Pecan), softened\*

### TOP LAYER

- 2 cups raw cashews, pre-soaked and strained\*\*
- 1 cup pure pumpkin purée

- 1/2 cup canned full-fat coconut milk, shaken
- 1/2 cup coconut oil, liquified (use refined coconut oil if you don't want to taste the coconut flavor)
- 1/2 cup maple syrup
- 1 1/2 TBSP pumpkin spice
- 2 tsp vanilla extract

### TOPPINGS

- Coconut whipped cream
- Cinnamon powder

## DIRECTIONS

1. In a food processor, combine all base layer ingredients. Mix until fully combined (the mixture will be sticky).
2. Grease a 9" pie plate with coconut oil or add parchment paper strips for easy removal. Spread the base mixture on the bottom of the dish, smoothing it





## DIRECTIONS (CONTINUED)

- into an even layer with a spoon or spatula. Let it sit in the freezer for an hour.
3. Add softened pints of Organic Vanilla on top of the base layer. Fill pie plate halfway and smooth with a spatula into an even layer. Place it in the freezer while working on the top layer, plus another hour.
  4. Using a high-speed blender or food processor, combine all of the top layer ingredients and blend until the mixture is silky smooth. It should look really creamy!
  5. Add the top layer mixture to the top of the ice cream layer, making sure to smooth out the top. Let it freeze overnight.
  6. Before serving, top it with coconut whipped cream and dust with cinnamon!  
\*Fifteen minutes before the hour is up, set out the two pints of NadaMoo! frozen dessert to thaw.  
\*\*To soak cashews: Add to a bowl and fill with water, soaking for 2-3 hours. Strain and discard the water.

## NOTES

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