Bowdoin College
Pumpkin Tofu Crumble (VE)

Yield: 12”x 9”x 2” pan

Pumpkin Mixture:
2-15 oz. cans Canned Pumpkin
or
1-5 lb. Fresh Pumpkin, seeded, roasted and chopped
1 lb. Silken Tofu
1 c. Rice or Soy Milk
1 c. Brown Sugar
¼ c. Maple Syrup
1 Tbsp. Pumpkin Pie Spice

1. Mix together and blend until smooth.
2. Spray pan with non-stick spray and spread mixture on bottom of baking pan.
3. Top with crumble topping (see below).
4. Bake at 400 degrees for 20 minutes, until set.

Crumble:
1 c. All Purpose Flour
1 c. Rolled Oats
1 c. Brown Sugar
1 t. Salt
1 t. Baking Soda
1 t. Baking Powder
1 c. Smart Balance or other vegan spread

1. Combine dry ingredients.
2. Add Smart Balance and combine. Mix with fingers or use paddle attachment in mixer. Texture should be crumbly.