



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.