

Vegan Chocolate Pumpkin Pie

Prep time

10 mins

Cook time

15 mins

Total time

25 mins

This Chocolate Pumpkin Pie is dreamy with loads of pumpkin or sweet potato and melted dark chocolate and pumpkin pie spice. It is perfect for the holidays! Free of Dairy, egg, corn, soy, gluten.

Author: Vegan Richa

Recipe type: Dessert

Cuisine: American

Serves: 1



Ingredients

- ¼ cup coconut milk or other non dairy milk
- 1.5 Tbsp starch, like cornstarch or arrowroot starch
- 1.5 cups pumpkin puree like this or sweet potato puree, 1 15 oz can
- ¼ cup coconut sugar or ground raw sugar (use less if using semi sweet chocolate instead of dark chocolate)
- 1 tsp [pumpkin pie spice](#) or (3/4 tsp cinnamon, ¼ tsp ginger, generous pinch of cloves and nutmeg)
- 3 oz Theo 70% dark chocolate (2/3 cup dark chocolate)
- ½ cup vegan semi sweet chocolate like Enjoy Life Semi Sweet Mega Chunks
- 2 tsp vanilla extract
- Prepared Almond Crust from above or other Pie Crust ([see no bake crust options on the blog](#))

Instructions

1. In a saucepan over medium heat, add milk and starch and mix well. Add pumpkin, sugar and spices and mix well. Cook to bring to a boil. 5 minutes.
2. Take off heat. Add dark and semi sweet chocolate and let sit for 2 minutes. Then mix well until the chocolate is melted and the mixture is smooth.
3. Add in the vanilla extract and mix in. Taste and adjust sweet if needed.
4. Pour in baked crust like the Almond crust above or any other pie/tart crust. Even it out using a spatula.
5. Chill 2 to 3 hours and serve. For clean slices, Put it in the freezer for half an hour to an hour. then slice. Serve as is or with whipped coconut cream or a drizzle of salted caramel.

Notes

Variations: add in liquor of choice when you add vanilla extract.

*This is a bittersweet Dark Chocolate Pumpkin Pie. Use all Semi Sweet chocolate make regular Chocolate Pumpkin Pie.

Recipe by Vegan Richa at <http://www.veganricha.com/2014/11/vegan-chocolate-pumpkin-pie-with-almond-crust-gluten-free.html>