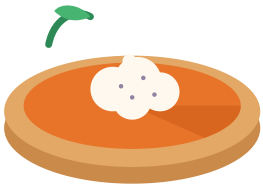
Mama Cheá Café
Vegan Juice & Market · Davie, Florida

FREE RECIPE

Madagascar Vanilla Pumpkin Pie

Mama Cheá's vegan pumpkin pie, made with our own Forage Earth & Ocean vanilla bean powder, coconut sugar, a hint of cardamom and orange zest for sunshine.



100% plant-based · No artificial colors or flavors · Kid-friendly kitchen jobs

15 min	About 1 hr	4 hours	8 slices
Prep	Bake	Chill	One 9-inch pie

CRUST

- **1** unbaked 9-inch vegan pie crust (store-bought or homemade)

FILLING

- **1 can (15 oz / 425 g)** 100% pure pumpkin purée
- **1 cup (240 ml)** coconut cream
- **½ cup (100 g)** light brown sugar
- **½ cup (80 g)** coconut sugar
- **3 tbsp** cornstarch
- **1 tsp** ground cinnamon
- **1 tsp** ground ginger
- **½ tsp** ground nutmeg
- **⅛ tsp** ground cloves
- **¼ tsp** ground cardamom
- **½ tsp** fine sea salt
- **1 tsp** pure vanilla extract
- **1 tsp** Forage Earth & Ocean vanilla bean powder
- **1 tsp** fresh orange zest

VANILLA COCONUT CREAM

- **1 can (13.5 oz)** full-fat coconut milk, chilled overnight (use the thick cream on top)
- **1 tbsp** pure maple syrup
- **½ tsp** Forage Earth & Ocean vanilla bean powder

LET'S BAKE

1. **Heat the oven** to 350°F (175°C). Set the crust on a baking sheet.
2. **Whisk the filling.** Add every filling ingredient to a big bowl (or a blender) and mix until completely smooth, with no lumps.
3. **Fill the crust.** Pour in the filling and smooth the top with a spatula.
4. **Bake about 1 hour,** until the edges are set and the center has just a little jiggle. After 30 minutes, cover the crust edges with foil if they're browning fast.
5. **Cool, then chill.** Cool on the counter for 30 minutes, then refrigerate at least 4 hours (overnight is best) so it sets and slices cleanly.
6. **Whip the topping.** Scoop the thick coconut cream into a cold bowl. Add the maple syrup and vanilla powder and whip until fluffy, 2 to 3 minutes.
7. **Slice, top and share!** Keep leftovers covered in the fridge for up to 4 days.

Mama Cheá's signature (in orange): coconut sugar, cardamom, orange zest, vanilla extract and our **Forage Earth & Ocean Extra Fine Ground Vanilla Bean Powder** (organic Madagascar & Uganda blend). Get it at forageearthocean.com. Base filling adapted from Nora Cooks' top-rated Vegan Pumpkin Pie.

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Bake it together

Kid chef jobs

Measure the spices, whisk the filling, zest the orange with a grown-up, and spread the topping.

Label detective

Your can should say **100% pure pumpkin**. "Pumpkin pie filling" already has sugar and spices added. Check your crust label for butter or milk too.

Remember Mr. Pumpkin?

All that Halloween candy turns him into pumpkin spice for holiday pies. This is where it goes!

Allergy note: contains coconut. Check your crust's label for wheat, soy and nuts. Ovens vary, so start checking at 50 minutes.

Two kinds of vanilla

Vanilla extract is vanilla soaked in liquid, so it mixes right into the filling. Our **Forage Earth & Ocean vanilla bean powder** is the whole vanilla bean ground extra fine, with tiny dark specks you can see. Using both gives the pie a deep, warm vanilla flavor.

My pie review

Baked by: _____

How many stars? ☆ ☆ ☆ ☆ ☆

My favorite part: _____

Draw your pie here!

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