

Pumpkin Icebox Cake

Makes 6 servings

Prep Time: 15 minutes

Refrigeration Time: 3-4 hours

Ingredients:

1 15 oz can pure pureed pumpkin
9 oz tofu, any variety, drained and patted dry
 $\frac{3}{4}$ c sugar
 $\frac{1}{4}$ t salt
1 t ground cinnamon
 $\frac{1}{2}$ t ground ginger
 $\frac{1}{4}$ t ground nutmeg
 $\frac{1}{8}$ t ground cloves
 $\frac{1}{8}$ t ground cardamom

12 sheets graham crackers

Pumpkin pie spice and whipped cream (such as Soyatoo Soy Whip), for garnish

Directions:

1. Blend the first 9 ingredients in a blender until smooth.
2. Layer graham crackers and pumpkin mixture in a 8"x8" baking dish, approximately 4 layers of each.
3. Refrigerate for 3-4 hours until graham crackers soften. Sprinkle with pumpkin pie spice and serve with whipped cream, if desired.

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Nutrition Facts	
Servings 6.0	
Amount Per Serving	
calories 238	
% Daily Value *	
Total Fat 4 g	6 %
Saturated Fat 1 g	3 %
Monounsaturated Fat 0 g	
Polyunsaturated Fat 0 g	
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 145 mg	6 %
Potassium 16 mg	0 %
Total Carbohydrate 43 g	14 %
Dietary Fiber 5 g	18 %
Sugars 30 g	
Protein 10 g	19 %
Vitamin A	327 %
Vitamin C	9 %
Calcium	9 %
Iron	14 %
* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.	