



Makes 9-inch pie
Preparation Time: 45 minutes
Cook Time: 4 hours

INGREDIENTS:

CRUST

2 cups rolled oats

½ cup [date paste](#)

¼ cup raw cashews

1 tablespoon unsweetened cocoa powder

1 tablespoon ground flaxseed

1 tablespoon pure vanilla extract

½ teaspoon sea salt (optional)

FILLING & GARNISH

4 cups 1-inch acorn squash cubes (1¼ pounds peeled and seeded)

½ cup unsweetened cocoa powder

1 cup [date paste](#)

1 tablespoon pure vanilla extract

1½ teaspoons tahini

Fresh strawberries or raspberries (garnish)

Chocolate Mousse Pie

See who at the table can guess the secret ingredient of this heavenly vegan mousse pie: acorn squash. For best results, give the pie plenty of time to chill in the refrigerator so that it has time to set.

Tip: To make this pie gluten-free, be sure to use certified gluten-free rolled oats.

By Darshana Thacker Wendel

- 1 To prepare crust: In a food processor, combine the oats, date paste, and cashews; pulse a couple of times to break down the mixture. Add cocoa powder, flaxseed, vanilla, and salt, if using. Process until dough becomes crumbly. (It's fine if dough doesn't completely bind together; do not add water.) Transfer to a 9-inch tart pan with a removable bottom. Press the mixture into the base and all the way up the sides of the pan.
- 2 To prepare filling: Steam the squash in a steamer insert set over boiling water, covered, until tender when pierced with a fork, about 20 minutes. Remove from steamer; transfer to a bowl to cool.
- 3 In a blender, combine the squash, cocoa powder, date paste, vanilla, and tahini; blend until smooth and creamy.
- 4 Pour the filling into the pie dish. Chill overnight, or at least 4 hours, covered.
- 5 Garnish with berries just before serving.