

- SKS -

Mini Pumpkin Pies

source: *Home is Where the Boat Is / Makes: 12 Mini Pies*

- 1 package refrigerated pie crusts
- 1 can (15 oz) pumpkin
- 1 can (14 oz) sweetened condensed milk
- 2 eggs
- 1 tablespoon Pumpkin Pie Spice
- Nonstick cooking spray

Note: You need a 4-inch round cookie cutter, a small leaf-shaped cookie cutter (optional) and a standard-size muffin tin.

- 1 Preheat oven to 425°F.
- 2 Spray muffin tin with cooking spray and insert 4-inch circles of dough.
- 3 In a large bowl, mix pumpkin, sweetened condensed milk, eggs and pumpkin pie spice until smooth and creamy.
- 4 Pour into pastry-lined muffin cups, almost to the top. (Top with a pastry leaf if desired.)
- 5 Bake 15 minutes. Reduce oven temperature to 350°F. Bake for 20 - 25 minutes longer or until knife inserted comes out clean.
- 6 Allow to cool 30 minutes in pan and remove to wire rack to cool for another hour for pumpkin filling to set completely.

*Note from Mary: You will have a little more filling than would fill the 12 muffin cups, bake in a ramekin and add some pastry leaves for a cook's treat!