

YIELD: 10

## Mini Pumpkin Pies



*PREP TIME: 30 minutes*

*COOK TIME: 20 minutes*

### Ingredients

- Store-bought or homemade mini pie (or tart) shells

For the filling:

- 3 tablespoons + 1 teaspoon granulated sugar
- 1.5 teaspoons pumpkin pie spice
- a pinch of salt
- ½ cup + 2 tablespoons canned pumpkin puree
- 2 tablespoons milk or milk alternative
- 2 large eggs

## Instructions

1. Prepare your ingredients and preheat the oven to 400°F.
2. Carefully add your sugar, spices, and salt into a bowl
3. Measure your canned pumpkin and add it to the bowl
4. Gently stir to combine
5. Add your milk (or milk alternative) to the mixture
6. Carefully crack 2 large eggs into the bowl. Watch for any shells!
7. Stir together all filling ingredients with a whisk or fork. Set aside.
8. Set up your prepared pie/tart crusts
9. Divide the pumpkin filling mixture evenly between the cups.
10. Bake for 10 minutes at 400 F
11. Then, turn the oven down to 325° for another 10 minutes.
12. Let mini pies cool for 2 hours or up to overnight.
13. Enjoy!