NO-CRUST PUMPKIN PIE

SERVES 16

Preparation time: 15 minutes
Cook time: 45-55 minutes

INGREDIENTS

2 large eggs
2 cups canned pumpkin
2/3 cup brown or white sugar
¼ teaspoon salt
1½ teaspoons pumpkin pie spice
¼ cup flour
1 cup nonfat dry milk
1 cup water
Oil or nonstick cooking spray

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix eggs, pumpkin, sugar, salt, spice, flour, and dry milk together.
3. Slowly stir in 1 cup water. Mix well.
4. Pour into 2 greased 8-inch pie plates.
5. Bake 45-55 minutes, or until a knife inserted near center comes out clean.
6. Cool 30 minutes before serving.
7. Refrigerate leftovers within 2 hours of cooking for up to 3 days.

MAKE YOUR OWN

PUMPKIN PIE SPICE

• 1 tablespoon ground cinnamon
• 1 teaspoon ground nutmeg
• 1 teaspoon ground ginger
• ¾ teaspoon ground allspice

Mix spices together and store in airtight container. Use whenever a recipe calls for pumpkin pie spice.

SIMPLY GOOD EATING