



Crustless Pumpkin Pie

Ingredients:

Non-stick cooking spray
4 eggs
15 ounces pumpkin, canned
8 ounces evaporated milk
1/2 teaspoon salt
3 teaspoons pumpkin pie
spice
1 teaspoon vanilla
2/3 cup sugar

Equipment:

9" pie pan Mixing bowl Wire whisk Measuring cups Measuring spoons Can opener

Number of Servings: 8 Preparation Time: 10 min Total time: 1 hour and 10

min

Directions

- 1. Preheat oven to 400F. Spray a 9" pie pan with non-stick cooking spray.
- To crack an egg, tap it in several places on a hard surface until the shell is broken, and pull apart with your fingers. Pour the egg into a glass and check for shells and bad smells. if it is OK, add to mixing bowl. Repeat for other eggs. Be sure to wash hands after handling eggs.
- 3. Using a mixer, beat eggs together. Add canned pumpkin, evaporated milk, salt, pumpkin pie spice, vanilla and sugar. Mix until smooth.
- 4. Pour into pie pan and bake at 4002F for 15 minutes
- 5. Turn oven down to 3252F and bake for another 45 minutes. Pie is done when knife inserted in center comes out clean.

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Nutrition Facts

Serving Size: 1 slice

Amount Per Serving	I	
Calories 162	Calories from	Fat 45
	%Daily	Value*
Total Fat 5g		7%
Saturated Fat 2g Cholesterol 114mg Sodium 201mg Total Carbohydrate 25g Dietary Fiber 2g		11%
		38%
		8%
		8%
		7%
Protein 6g		11%
Vitamin A 239°	% Vitamin C	5%
Iron 8°	6 Calcium	11%

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