

Mini Pumpkin Pies



Ingredients

Premade Pie Crust
3 Tbsp + 1 tsp sugar
1 tsp cinnamon
¼ tsp ginger
¼ tsp nutmeg
Pinch of cloves
Pinch of salt
½ cup + 2 Tbsp pumpkin puree
2 Tbsp milk
2 eggs

Utensils

Oven
Oven Mitt
Muffin tin
Bowl
Whisk
Spoon or ice cream scoop



Recipe Instructions

Step 1: Prep

Cut your pie crust into small circles, big enough to fit into each spot of your muffin tin

Preheat oven to 400 degrees

Step 2: Stand Mixer

Place each circle of pie crust on top of each spot on the muffin tin.

Gently press down with only two fingers, to create a bowl shape with the dough inside of the tin.

Step 3: Combine

In a large bowl, whisk together all of the filling ingredients for your pies

Step 4: Scoop

Using a spoon or ice cream scoop, fill each mini pie with your pumpkin mixture

Step 5: Bake

Bake for 10 minutes

Turn down the oven to 325 degrees and bake for another 10 minutes

Step 6: Cool and Enjoy!

Let your mini pies cool for at least 10 minutes

Enjoy on its own, or add some whipped cream or ice cream!!

Store in an airtight container



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Kitchen Safety Tips:

Always use an oven mitt!