

Crustless Pumpkin Pie



Prep time:
30 min



Cook time:
60 min



Yield:
8 Servings



Serving
Size:
1 Slice

Ingredients

¾ cup sugar
2 eggs
½ cup Master Mix or baking mix*
1 can (15 ounce) pumpkin
1 can (12 ounce) non-fat evaporated milk
3 ½ teaspoons pumpkin pie spice
2 teaspoons vanilla

Directions

1. Preheat oven to 350 degrees F. Lightly oil or spray a 9-10" pie plate.
2. Combine all ingredients in a medium bowl or a blender.
3. Beat 2 minutes with mixer until smooth or blend one minute on high.
4. Pour into pie plate.
5. Bake 55-65 minutes, or until knife inserted into center comes out clean.
6. Cool slightly and refrigerate. Serve cold.
7. Refrigerate leftovers within 2 hours.

Notes

- If you don't have baking mix on hand, substitute 1/2 cup flour, 3/4 teaspoon baking powder, 1/4 teaspoon salt and 1 1/2 teaspoons oil.
- No pumpkin pie spice? Use 2 teaspoons cinnamon, 1 teaspoon ground ginger and 1/2 teaspoon nutmeg.
- Serve with whipped topping or low fat vanilla yogurt.