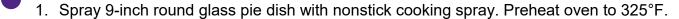


## **Crustless Pumpkin Pie**

Makes 8 servings.

- ¾ cup granulated sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- · 2 large eggs
- 1 can (15 ounces) pumpkin (not pumpkin pie filling)
- 1 can (12 ounces) evaporated fat-free milk
- · Reduced-fat whipped topping, optional



- 2. Mix sugar, cinnamon, salt, ginger, and cloves in small bowl.
- 3. Beat eggs in large mixing bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie dish.
  - 4. Bake for 55 to 60 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or cover and refrigerate. Top with whipped topping if desired.

Source: www.verybestbaking.com.

Research and Extension



**Nutrition Facts** 

(128g)

160

3%

5%

% Daily Value\*

8 servings per container Serving size

Amount per serving

Calories

Saturated Fat 1g

Total Fat 2g

