

## MINI PUMPKIN PIES

Make your Thanksgiving dollar go further by using simple pantry staples to make these adorable and affordable Mini Pumpkin Pies!

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**SERVINGS** 12 *mini pies*

**PREP** 30 mins

**COOK** 35 mins

**TOTAL** 1 hr 5 mins

### INGREDIENTS

#### Crust

- 8 Tbsp Countryside Creamery Salted **Butter**, room temperature (\$0.80)
- 4 oz. Happy Farms **Cream Cheese**, room temperature (\$0.58)
- 1 cup + 2 Tbsp Baker's Corner **All Purpose Flour** (\$0.07)
- 1 Tbsp Baker's Corner **Granulated Sugar** (\$0.01)

#### Filling

- 1/2 15oz. can Baker's Corner 100% Pure **Canned Pumpkin** (2/3 cup) (\$0.48)
- 3/4 cup Baker's Corner **Evaporated Milk** (\$0.40)
- 1 large Simply Nature Grade A Organic Cage Free Brown **Eggs** (\$0.29)
- 1/4 cup Baker's Corner **Granulated Sugar** (\$0.04)
- 2 Tbsp Baker's Corner **Brown Sugar** (\$0.08)
- 1/2 tsp Stonemill **Ground Cinnamon** (\$0.05)
- 1/4 tsp Stonemill **Ground Ginger** (\$0.02)
- 1/4 tsp Stonemill **Ground Nutmeg** (\$0.02)
- 1/4 tsp Stonemill **Salt** (\$0.02)

### INSTRUCTIONS

1. Preheat the oven to 350°F. Make the pie crust first. Add the butter and cream cheese to a bowl and use a mixer to beat them together until light and fluffy.



2. Beat 1 Tbsp sugar into the butter and cream cheese, then begin to beat in the flour, about ¼ cup at a time, until all of it has been incorporated. The result will be a very soft dough.
3. Divide the dough into four equal pieces, then divide each piece into three so you have 12 equal-sized pieces total. Roll each piece of dough into a ball, then drop each one into the well of a muffin tin. Use your fingers to press the dough down into the center and up the sides of the wells (see step by step photos below for more help).
4. Next, make the pie filling. In a large bowl, whisk together the pumpkin purée, evaporated milk, egg, sugar, brown sugar, cinnamon, ginger, nutmeg, and salt.
5. Divide the filling between the twelve pie shells (about 3 Tbsp each).
6. Bake the pies for 35 minutes, or until the edges of the pie crusts are golden and the filling is slightly cracked on top.
7. Remove the muffin tin from the oven and allow the pies to cool in the tin for about 10 minutes. After about 10 minutes they should be solid enough to safely remove. Slide a knife around the outer edge of each one until they pop out. Finish cooling the pies on a wire rack.
8. Serve the pies at room temperature, or transfer them to the refrigerator once cooled for longer storage (up to four days).

#### NUTRITION

Serving: 1 mini pie

Calories: 202kcal

Carbohydrates: 19g

Protein: 4g

Fat: 13g

Sodium: 170mg

Fiber: 1g

*Nutritional values are estimates only.*

*Source: Mini Pumpkin Pies. (n.d.) Budget Bytes. Retrieved October 19, 2022 from <https://www.budgetbytes.com/mini-pumpkin-pies/>*