

Mini Pumpkin Pies

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You may also print on regular paper and cut out the recipe card.*



1 cup canned pumpkin (not
pumpkin pie mix)
1/2 cup Original Bisquick™
1/2 cup sugar
3/4 cup evaporated milk
1 1/2 teaspoons pumpkin pie
spice
1 teaspoon vanilla
2 eggs
1 cup frozen (thawed) whipped
topping, if desired

DIRECTIONS

1. Heat oven to 375°F. Spray 12 regular size muffin cups with cooking spray.
2. In medium bowl, stir all ingredients except whipped topping until blended. Pour ¼ cup of mixture into each muffin cup.
3. Bake approximately 30 minutes or until muffin tops are golden brown and edges are starting to pull away from the sides of pan. Cool 10 minutes. With thin knife, loosen sides of pies from pan; remove from pan and place top sides up on cooling rack.
4. Cool 10 more minutes and serve with a generous tablespoonful of whipped topping.

