Crustless Pumpkin Pie

Serving Size: 1/8 of pie
Yield: 8 servings

Ingredients:

- 3/4 cup sugar
- 1/2 cup biscuit mix
- 2 Tablespoons vegetable oil
- 1 can (13 ounce) evaporated nonfat milk
- 2 eggs
- 1 can (16 ounce) pumpkin
- 1 Tablespoon pumpkin pie spices
- 2 teaspoons vanilla extract

Instructions:

1. Wash hands and tops of the cans.
2. Preheat oven to 350 degrees. Lightly grease a 9 or 10 inch pie plate.
3. Combine all ingredients in a medium size mixing bowl or a blender.
4. Beat 4 minutes by hand or 2 minutes with a mixer until smooth, or blend on high for one minute.
5. Pour into the pie plate. Bake until a knife inserted in the center comes out clean (about 50-55 minutes).
6. Cool slightly and keep refrigerated.
7. Serve with whipped topping or ice cream.

Cost:

Per Recipe: $ 2.84
Per Serving: $ 0.36

Adapted from: Pictorial Recipes - Lynn Myers Steele, 2000 - Oregon Family Nutrition Program, Oregon State University Extension Service
Source - USDA at http://recipefinder.nal.usda.gov/