

Pumpkin Pie

Preheat oven to 375 degrees

Ingredients:

- 1 (15oz) Pumpkin purée
- 1 (14oz.) can sweetened condensed milk
- 1 cup whipped cream cheese
- 2 eggs
- 1/4 cup evaporated milk
- 1 TBSP pumpkin spices
- 9" graham cracker pie shell (there will be extra to make an additional pie)

Instructions:

- 1. In a small bowl whisk eggs
- 2. In a separate bowl mix pumpkin, milks and spices
- 3. Fold eggs into pumpkin mixture until combined
- 4. Pour mixture into pie shell
- 5. Bake on cookie sheet for 15 minutes, then reduce heat to 350 for 20-30 minutes
- 6. Use toothpick to check if filling is done
- 7. Remove from oven and let cool
- 8. Enjoy with whipped cream!

