

You Are My Little Pumpkin Pie
Bite-size Pies
by Amy E. Sklansky



Ingredients for the crust:

2 cups all-purpose flour
4 tbsp sugar
¼ tsp kosher salt
2 sticks (½ lb) unsalted butter, diced
4 tbsp ice water

Ingredients for the filling:

1 (15 oz) can pumpkin puree
1 egg
3 egg yolks
1 (14 oz) can sweetened condensed milk
1 tsp cinnamon
½ tsp ground ginger
¼ tsp grated nutmeg
¼ tsp ground cloves
¼ tsp salt

Directions:

Combine flour, sugar, and salt in food processor. Add diced butter and pulse about 10 times or until the butter chunks are pea-sized. While processor is running, add the water and continue pulsing. Stop just before the dough comes together. Scoop the dough onto a floured surface and form it into two discs. Cover the discs with plastic wrap and refrigerate for an hour or more. (Note: Dough can also be mixed by hand using two kitchen knives to help combine and chop up the butter.)

Preheat oven to 425°.

Using a whisk, combine the pumpkin puree and eggs in a large bowl. Add rest of ingredients and whisk until thoroughly combined.

Using a floured rolling pin, roll out one disc of dough at a time onto a lightly floured surface. Use a small round cookie cutter to cut out small circles of dough. Using your fingers, press circles of dough into mini-muffin tins.

Pour filling into pie crusts.

Bake mini-pies at 425° for 7 minutes. Then reduce heat to 350° and bake for 20 more minutes. Pies are done when a toothpick inserted into the center comes out clean. Cool. Top with whipped cream. Serve.

Makes about 40 bite-size pies. (Note: Two refrigerated, store bought crusts can be substituted if desired. Also, this recipe can easily be halved.)