

Fern Valley Farm Easy Pumpkin Pie Bites

Fantastic, delicious, and easy!

Prep time: 30 minutes

Cook Time: 15 minutes

Total: 45 minutes

Here's what you need:

- 2 pie crusts
- 1 (8oz) cream cheese, softened to room temp.
- 1 cup pumpkin puree
- ½ cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. pumpkin pie spice
- Whipped Cream



Here's how you make it:

1. Preheat oven to 350 degrees
2. Oil a mini-muffin pan. Set aside.
3. Roll the pie crust out on a floured surface with a floured rolling pin. Using a round cookie cutter (3 inches in diameter) cut at least 24 rounds out.
4. Press each round into a mini-muffin pan.
5. Using an electric mixer, beat the cream cheese and sugar until smooth. Add eggs one at a time, beating each until combined. Add pumpkin puree, beat to combine. Add vanilla and pumpkin pie spice. Spoon mixture into each mini pie crust.
6. Bake for 15-20 mins or until golden brown. Cool
7. Top with whipped cream and sprinkle with more pumpkin pie spice or cinnamon. Refrigerate until serving.

Tips:

Make your own whipped cream. Whip one cup cream with ¼ cup sugar until stiff peaks form. Yum!

Try different fillings for this mini pie appetizer – Apples or cherries would be wonderful.