

Our Best Ever Pumpkin Pie Recipe Serves 6 to 8

Ingredients

- 1 can pumpkin (16 oz)
- 1 can evaporated milk (13 oz)
- 2 eggs
- 2 Tbsp butter, room temperature
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup baking mix (Bisquick or our recipe)
- $2\frac{1}{2}$ tsp pumpkin pie spice (fresh is best)
- 2 tsp of a good vanilla (our recipe)

Heat oven to 350°F. Grease a pie plate using Pam or our Pan Release.

Instructions

1. Place all ingredients in a blender in the order shown; blend on high for 1 minute, scraping down sides twice.
2. Pour into the prepared plate; bake on middle rack in oven until thin knife inserted in the center comes out clean, usually about 50 minutes to an hour. Cool on a rack; slice when cool. Cover and refrigerate to store.

Options

- Place pastry cutouts sprinkled with brown sugar (pie crust) on top of pie after about 45 minutes of baking. Or add baked cutouts on top of pie after baking.