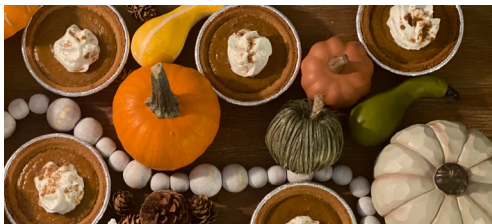


Dessert

DANIELLE'S MOUTHWATERING **TINY PUMPKIN PIES**



YIELDS: 6 TINY PUMPKIN PIES

INGREDIENTS

- 6 MINI PREMADE CRUSTS
- ½ CUP PURE PUMPKIN PUREE
- ¼ CUP CONDENSED MILK
- ¼ CUP BROWN SUGAR
- 1 TSP PUMPKIN SPICE BLEND
- ¼ TSP SALT
- 1 EGG
- WHIPPED CREAM

INSTRUCTIONS

1. Preheat oven to 375°F.
2. In a large mixing bowl, whisk together pumpkin puree, condensed milk, brown sugar, pumpkin spice, and salt. Add egg and whisk into smooth and even mixture.
3. Assemble the pumpkin pies. Add about 1½ tablespoons of pumpkin filling into each pie crust, filling it about ¾ of the way up to the top of the crust. Do not overfill, as the filling will expand while baking.
4. Transfer the muffin pan to the oven and bake for 20 minutes until the crust is lightly golden brown and the pumpkin filling is set.
5. Once cooled (at least 20 minutes), add whipped topping and sprinkle pumpkin spice on each pie.

**Sommelier Shannon's Wine Pairing:*
SWEET RIESLING OR KORBEL

