

# PERFECT PUMPKIN PIE

Yield: 8 Servings



**TOTAL TIME:** 1 hour 15 minutes

## INGREDIENTS

- 2 cups graham crackers (crushed)
- 3 Tbsp. butter or low calorie margarine
- 2 Tbsp. brown sugar
- 2 tsp. cinnamon
- 2 cups canned pumpkin puree
- 1 (12 oz.) can of evaporated milk
- 2 eggs (beaten)
- ½ tsp. nutmeg
- ½ tsp. allspice

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## PREPARATION

Preheat oven to 425 degrees.

1. Combine the graham crackers, margarine, sugar and cinnamon. Press mixture into the bottom and sides of a 9-inch pie plate. Bake for 5 min., remove and set aside.
2. Beat together all remaining ingredients in order.
3. Pour mixture into the pie crust and bake for 15 min.
4. Lower temperature to 350 degrees and bake for 15 min., until set.
5. Allow to cool slightly, or chill before serving.

## NUTRITION

**Per serving:** Calories: 218; Fat: 8 g (3 g saturated fat); Cholesterol: 58 mg; Carbohydrates: 31 g; Protein: 7 g; Fiber: 4 g

Recipe courtesy of Taste of Home