



Pumpkin Pie Bites

2 Pillsbury Dough Crusts – store bought

8 oz. Cream Cheese

1 cup of canned pumpkin puree

½ cup of granulated sugar

3 large eggs

2 teaspoons of Pumpkin Pie Spice

1 teaspoon of Vanilla Extract

Cool Whip

Cinnamon for the top

1. Preheat oven to 350 degrees
2. Grease mini muffin tins with nonstick cooking spray
3. Gently roll out pie dough
4. Using a 2” cookie cutter, cut 24 rounds out of your dough
5. Using your fingers, gently transfer the cut dough to the mini muffin tin and gently press into shape
6. Crack one egg into a small bowl and beat with 1 tablespoon of water to create an egg wash. Brush the egg wash onto the top of each pie crust.
7. Using a hand mixer, beat the cream cheese and granulated sugar until smooth
8. add one egg and beat until combined followed by the second egg
9. add the pumpkin puree and beat to combine
10. Beat in the vanilla extract and pumpkin spice
11. Spoon pumpkin batter into each mini pie crust
12. Bake 15-18 minutes and cool for about 30 minutes prior to topping
13. Top with Cool Whip and add a pinch of cinnamon or pumpkin spice