

Pumpkin Custard or Crustless Pumpkin Pie



Ingredients:

- 1 can (15 ounces) pumpkin or 15 oz Pumpkin Puree
- 2 eggs
- 1 cup half-and-half cream
- 2/3 cup brown sugar, packed
- 1-1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon salt

Prep: 10 min
Cook: 50 min

Instructions:

- In a large bowl, combine ingredients; beat until smooth. Pour into four greased 10-oz ramekins.
- Place in a 13x9 baking sheet and pour hot water around cups to a depth of 1 in. Bake, uncovered, at 350° for 50-55 minutes or until a knife inserted in the center comes out clean.
- Serve warm or chilled. Store in the refrigerator.

Other Ideas:

Try topping with whipped cream, cinnamon, and or chopped pecans

Try adding this topping: 1/4 cup packed brown sugar, 1 tablespoon melted butter, 1/4 cup chopped pecans, combine. Add to ramekins after first 20 minutes of baking. Finish baking 30-35 minutes until a knife inserted in the center comes out clean.

Nutritional Facts:

1 each: 422 calories, 17g fat (7g saturated fat), 144mg cholesterol, 410mg sodium, 61g carbohydrate (55g sugars, 5g fiber), 8g protein.