

Mini Pumpkin Pies

2 refrigerated ready-to roll pie crusts OR my "Nanny's Pies Crust" (In my cook book on page 64!) :

5 cups flour

2 cups Crisco

1 egg

Put egg into 1 cup measuring cup. Fill the rest with luke warm water. Mix all ingredients together. Makes a delicious flaky pie crust! You can put any extra in the freezer.

Mixture:

8 oz. cream cheese, room temperature

1/2 cup sugar

1 cup canned pumpkin

3 eggs

1 teaspoon vanilla

1 teaspoon pumpkin pie spice

Pumpkin-shaped cookie cutter

Jack O Lantern Face is optional:

1/2 cup chocolate morsels

vegetable oil

re-sealable plastic bags

Preheat oven to 350 degrees.

Use cookie cutter to cut 12-15 pumpkin shapes from each pie crust. You will need to roll the dough thinner than it comes out of the box.

Press dough shapes into a mini muffin tray. Just make sure your stems don't touch each other. Apply egg whites from one egg to the top edges of each pie.

Mix cream cheese, sugar, canned pumpkin, remaining 2 eggs, vanilla and pumpkin pie spice together until thoroughly combined.

Spoon mixture into each pumpkin-shaped pie crust.

Bake for 15-18 minutes.

Remove pies to cool and repeat with second pie crust. Makes 25-30 pies. Keep refrigerated.

To decorate, melt chocolate in a heat-proof bowl in the microwave on medium. Heat in 30 second intervals, stirring in between until melted. Add a little vegetable oil to make the chocolate more fluid. Transfer to a resealable plastic bag and cut the corner off. (Just at the very tip, you don't want your hole to big so it's easier to draw the faces on.) Draw faces on pies or drizzle chocolate over them. What ever you choose. I'm no artist...lol.

NOTE: The cutter I used was 3 3/4 inches wide, but if you don't have one, not to worry. Just use a round cutter around that size or slightly smaller to cut circle shapes out of the dough. Then make stems with the scraps. Press each stem over the edge and down the side of the dough before filling.