**Mini Pumpkin Pies in a Muffin Tin**

**Ingredients:**

2 pre-made pie crusts

1 can (15 oz.) pumpkin

1 can (14 oz.) sweetened condensed milk

2 eggs

1 tablespoon Pumpkin Pie Spice

For Whipped Cream:

½ cup heavy cream

**Directions:**

Preheat oven to 425°F.

1. Prep your dough. Using a bowl or 4 inch round cookie cutter, cut out 12 circles from your 2 9-inch pie crust doughs.
2. Place each circle into a pre-greased muffin tin. Press them in, letting the sides come up for a fun look. Score the bottom of your dough with a fork to keep the crust from bubbling up as it cooks.
3. Meanwhile, mix pumpkin, sweetened condensed milk, eggs and pumpkin pie spice in large bowl until smooth.
4. Pour into pastry lined muffin cups to the top. Top with a pastry leaf if desired.
5. Bake 15 minutes. Reduce oven temperature to 350°F. Bake 20 – 25 minutes longer or until knife inserted comes out clean. Allow to cool 30 minutes in pan and remove to wire rack to cool for another hour for pumpkin filling to set completely. Top with whipped cream (see below).

**For whipped cream:**

Pour heavy cream into bowl or bowl of KitchenAid mixer and whip until cream becomes light and fluffy. Be careful not to over whip because this could lead to butter.