

Pumpkin Pie Bites

- 2 store-bought or homemade pie crusts
 - 1 cup pumpkin puree
 - ½ cup heavy whipping cream or evaporated milk (room temperature)
 - 1 egg, room temperature
 - ¼ cup brown sugar
 - 3 tablespoons granulated sugar
 - 1 teaspoon pumpkin pie spice
 - ½ teaspoon cinnamon
 - ¼ teaspoon salt
 - ½ teaspoon vanilla extract
 - Whipped cream for topping
1. Preheat oven to 400 degrees.
 2. Roll out pie dough. Using a 2½ inch round or fluted cookie cutter, cut out 24 pieces. Gently press into the wells of a mini muffin pan. Use your thumb to press the dough down in the center and gently up the sides of each cup. Alternately, using a 3¾ to 4-inch round or fluted cookie cutter, cut out 12 pieces and gently press into the wells of a standard muffin pan. Place in the refrigerator to chill.
 3. Meanwhile, in a large mixing bowl, whisk the pumpkin puree, heavy cream, sugars, pumpkin pie spice, cinnamon, salt and vanilla.
 4. Remove the muffin pan(s) from the refrigerator. Fill each well of the mini muffin pans with 1½ tablespoons of filling. If using a standard pan, add the pumpkin filling about ¾ of the way full. Tap pan on the counter to create a smooth, even filling. Bake until crust edges are golden, and the center filling is set
 - Mini muffin pan: Bake at 400 degrees for 5 minutes, then reduce temperature to 350 degrees and bake an additional 15 minutes
 - Standard muffin pan: Bake at 400 degrees for 5 minutes and then reduce temperature to 350 degrees and bake for an additional 20-35 minutes

5. Let the pies cool in the pan for 5 minutes, then transfer to a cooling rack to cool completely.
6. Store in the refrigerator in an airtight container for up to 3 days or wrap in plastic and freeze in an airtight container for up to months.
7. Garnish with a dollop of whipped cream or as desired.