

Pumpkin Pie

Yields: 8 servings | **Cook Time:** 45 - 50 minutes



Ingredients

- 2/3 cup Stevia Bakers Bag
- ¼ cup sugar
- ½ teaspoon salt
- 1-½ teaspoons ground cinnamon
- ¾ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 (15 ounce) can pumpkin
- 1 teaspoon cornstarch
- 1 (12 fluid ounce) can low-fat 2% evaporated milk
- 1 unbaked 9-inch frozen prepared deep-dish pie shell

Directions

1. Preheat oven to 425° F.
2. In small bowl mix Stevia Bakers Bag, sugar, salt, cinnamon, ginger, and cloves.
3. In large bowl, beat eggs, add vanilla, and stir in stevia spice mixture.
4. In small bowl dissolve cornstarch in 2-3 tablespoons of evaporated milk. Blend in pumpkin mixture and stir in remaining evaporated milk. Blend well. Pour into frozen deep-dish pie crust. Set on cookie sheet and bake at 425° F for 15 minutes.
5. Reduce oven to 350° F and bake another 45-50 minutes or until filling is set. Remove from oven and cool on rack for 2 hours. Garnish with light whipped cream before serving.
6. Serve immediately or refrigerate up to 2-3 days.

Reprinted from The Calorie Control Council, [SteviaBenefits.org](https://steviabenefits.org/awesome-pumpkin-pie/)
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