

Impossible Pumpkin Pie by Lynn's Recipes



Lynn demonstrates how to make Impossible Pumpkin Pie! This is a super easy way to make a pumpkin pie for a Holiday dessert or for anytime. 8 servings.

Ingredients:

- 2 eggs
- 1 can evaporated milk, (12 ounces)
- 1 can solid-pack pumpkin, (15 ounces)
- 3/4 cup sugar
- 1/2 cup biscuit/baking mix
- 2 Tablespoons butter, melted
- 2-1/2 teaspoons pumpkin pie spice
- 2 teaspoons vanilla extract
- Whipped topping or whipped cream, optional

Preheat oven to 350°. Grease a 9" pie dish and set aside.

In a blender, combine the eggs, milk pumpkin, sugar biscuit/baking mix, butter, pumpkin pie spice and vanilla. Cover and process until smooth. Pour into a greased 9" pie dish, (it will be full).

Bake at 350° for 50-55 minutes or until a knife inserted near the center comes out clean. Serve with whipped topping or whipped cream if desired.

Link to [Homemade Pumpkin Pie Spice Recipe](#)

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*[Link to Vitamix Blender](#)

*Affiliate Link

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