

PUMPKIN PIE

Ingredients:

1½ c. White Mountain Foods Bulgarian Yogurt
3 eggs, beaten or egg substitute
2 c. cooked pumpkin
¾ c. maple syrup
2 Tbsp. Myer's dark rum
1 tsp. pumpkin pie spice
½ tsp. vanilla
pinch of salt
one 8" pie crust

Directions:

If using fresh pumpkin, drain in cheesecloth to remove excess liquid. In the bowl of an electric mixer, combine ingredients. Pour filling into pie crust. Bake at 425°F for 15 minutes. Reduce heat to 350°F and allow to bake until custard sets (about 1 hour more).