



WHATSheATE



## Bourbon-Pumpkin Pie Bites

READY IN



55 min.

SERVINGS



12

CALORIES



188 kcal

DESSERT

### Ingredients

- ☐ 2 tablespoons bourbon
- ☐ 15 oz pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 2 eggs
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground cloves
- ☐ 0.5 teaspoon ground ginger
- ☐ 0.3 teaspoon kosher salt (coarse)
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 pie crust dough refrigerated softened

- ☐ 0.5 teaspoon vanilla
- ☐ 0.5 cup whipping cream

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ toothpicks
- ☐ cookie cutter
- ☐ muffin liners
- ☐ rolling pin
- ☐ cutting board

## Directions

- ☐ Heat oven to 350F. Unroll pie crust on cutting board. Using rolling pin, roll out crust until slighter thinner. With 4-inch round cookie cutter, cut crust into 12 rounds, gathering scraps and rolling out in order to cut last 3 rounds.
- ☐ Gently press rounds into 12 ungreased regular-size muffin cups, pressing folds of dough inside cups around sides to make smooth surface.
- ☐ In large bowl, beat remaining ingredients until smooth. Fill each cup to top of dough.
- ☐ Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes.
- ☐ Run knife around edges of cups to loosen. Turn mini pies out onto cooling rack; turn pies over. If desired, top each with whipped cream.
- ☐ Serve immediately. Store in airtight container in refrigerator.

## Nutrition Facts



 PROTEIN **5.38%**  FAT **38.95%**  CARBS **55.67%**

Properties

Glycemic Index:1.67, Glycemic Load:0, Inflammation Score:-9, Nutrition Score:6.9352173494256%

Nutrients (% of daily need)

Calories: 187.81kcal (9.39%), Fat: 8.03g (12.36%), Saturated Fat: 3.7g (23.1%), Carbohydrates: 25.84g (8.61%), Net Carbohydrates: 22.41g (8.15%), Sugar: 9.24g (10.26%), Cholesterol: 38.49mg (12.83%), Sodium: 196.07mg (8.52%), Alcohol: 0.89g (100%), Alcohol %: 1.43% (100%), Protein: 2.49g (4.99%), Vitamin A: 3126.72IU (62.53%), Manganese: 0.32mg (16.03%), Fiber: 3.42g (13.7%), Vitamin B2: 0.12mg (6.98%), Folate: 26.3µg (6.57%), Vitamin B5: 0.61mg (6.12%), Selenium: 3.91µg (5.59%), Iron: 0.99mg (5.5%), Phosphorus: 47.23mg (4.72%), Vitamin B6: 0.08mg (4.22%), Calcium: 36.4mg (3.64%), Vitamin B1: 0.05mg (3.33%), Potassium: 97.35mg (2.78%), Vitamin B3: 0.55mg (2.75%), Magnesium: 10.71mg (2.68%), Copper: 0.05mg (2.37%), Vitamin D: 0.31µg (2.04%), Zinc: 0.29mg (1.93%), Vitamin E: 0.24mg (1.63%), Vitamin C: 1.31mg (1.58%), Vitamin K: 1.54µg (1.47%), Vitamin B12: 0.08µg (1.35%)