



WHATSheATE



Impossibly Easy Pumpkin Pie

🤍 Popular

READY IN



260 min.

SERVINGS



6

CALORIES



252 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon butter softened
- ☐ 1 cup pumpkin pie filling/mix canned (not pumpkin pie mix)
- ☐ 2 eggs
- ☐ 1 cup evaporated milk
- ☐ 1.5 teaspoons pumpkin pie spice
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 0.5 cup baking mix original bisquick®

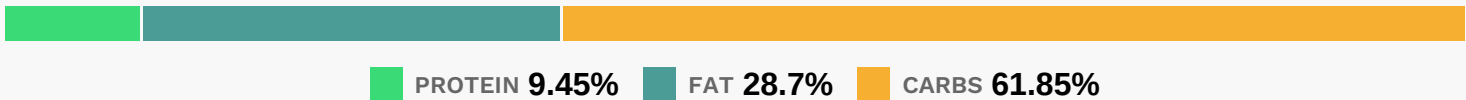
Equipment

- ☐ oven
- ☐ knife

Directions

- ☐ Heat oven to 350°F. Grease 9-inch pie plate.
- ☐ Stir all ingredients except whipped topping until blended.
- ☐ Pour into pie plate.
- ☐ Bake 35 to 40 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Refrigerate about 3 hours or until chilled.
- ☐ Serve with whipped topping. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:11.68, Glycemic Load:11.64, Inflammation Score:-10, Nutrition Score:10.866087084231%

Nutrients (% of daily need)

Calories: 251.85kcal (12.59%), Fat: 8.16g (12.56%), Saturated Fat: 3.24g (20.22%), Carbohydrates: 39.58g (13.19%), Net Carbohydrates: 35.56g (12.93%), Sugar: 22.19g (24.66%), Cholesterol: 66.94mg (22.31%), Sodium: 309.04mg (13.44%), Alcohol: 0.23g (100%), Alcohol %: 0.22% (100%), Protein: 6.05g (12.1%), Vitamin A: 3998.85IU (79.98%), Phosphorus: 194.22mg (19.42%), Vitamin B2: 0.3mg (17.76%), Fiber: 4.02g (16.08%), Calcium: 156.73mg (15.67%), Manganese: 0.3mg (15.12%), Vitamin B5: 1.1mg (10.95%), Selenium: 6.86µg (9.8%), Folate: 38.65µg (9.66%), Iron: 1.2mg (6.66%), Potassium: 231.51mg (6.61%), Vitamin B6: 0.13mg (6.37%), Vitamin B1: 0.09mg (6.08%), Magnesium: 22.37mg (5.59%), Zinc: 0.71mg (4.72%), Vitamin B12: 0.24µg (3.98%), Vitamin B3: 0.73mg (3.65%), Copper: 0.07mg (3.37%), Vitamin C: 2.52mg (3.06%), Vitamin D: 0.34µg (2.24%), Vitamin E: 0.32mg (2.11%), Vitamin K: 1.09µg (1.04%)