

This recipe is for a regular sized cupcake/muffin pan. You can use any size muffin pan. Simply adjust the cooking time.

You Need

* 1 can pumpkin puree
* 1 cup brown sugar
* 1 cup cream
* 1/2 cup whole milk
* 2 eggs
* 1 teaspoon cinnamon
* 1/4 teaspoon salt
* 1/4 teaspoon ginger
* dash of clove
* dash of nutmeg
* 1 recipe for 2 pie crusts or 2 frozen pie crust thawed

Roll out your pie crust and cut into circles with a cookie cutter that is approximately 50% bigger than you muffin cavity. For a regular sized muffin pan, use a 3 inch cutter.



Gently take your pie circles and press them into the muffin pan. Flute the sides as you would for a standard pie.

In a large mixing bowl, mix remaining ingredients together. Fill crusts with pumpkin mixture until almost full.

Bake at 350 degrees for 25-30 minutes or until center of the custard is set.

Let cool and serve.