

Sugar-Free Pumpkin Pie Recipe

3/4 cup Stevia or Splenda sweetener
1/2 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
2 large eggs
1 can (15 oz.) 100% pure pumpkin
1 can (12 fl. oz.) evaporated milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell

Mix sweetener, salt, cinnamon, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.

Bake in preheated 425 degree F. oven for 15 minutes. Reduce temperature to 350 degrees F; bake 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate.

NOTE: Do not freeze pie as this will cause the crust to separate from the filling. 1 3/4 tsp. pumpkin pie spice may be substituted for the cinnamon, ginger and cloves; however, the taste will be slightly different.