

Mini No-Bake Pumpkin Pies

Ingredients:

- .25 oz. package of unflavored gelatin (about a tablespoon)
- 1 tsp. ground cinnamon
- 1/2 tsp. ground ginger
- 1/2 tsp. ground nutmeg
- 1/2 tsp. salt
- 1, 14 oz. can sweetened condensed milk
- 2 eggs, beaten
- 1, 15 oz. can pure pumpkin
- 9 mini Keebler graham cracker pie crusts

Add gelatin, cinnamon, ginger, nutmeg, and salt to a sauce pan. Stir in milk and eggs, and let set one minute. Place pan over low to medium heat and stir constantly for 10 minutes until gelatin dissolves and mixture thickens. Remove from heat. Stir in pumpkin and spoon into pie crusts. Chill for 3 hours or more before serving. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Autumn is a second spring where every leaf
is a flower." - Anonymous***