

PUMPKIN SPICE LATTE PIE

Servings 12 | Prep Time 35 minutes | Total time 80 minutes

INGREDIENTS

1 can of pure pumpkin (15oz)

1 cup evaporated milk

1 $\frac{3}{4}$ cup sweetened condensed milk

Pinch of salt

1 tsp cinnamon

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1 tsp pumpkin spice powder

2 large eggs

1-3 tbsp instant coffee or coffee grounds

$\frac{1}{2}$ cup sugar (optional)

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DIRECTIONS

Preheat oven to 425F degrees.

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Beat eggs in large bowl. Stir in pumpkin and dry ingredients. When adding coffee, do one tablespoon at a time until taste desired. If you want it on the sweeter side, add $\frac{1}{2}$ cup of sugar. Gradually stir in milks

Pour pie batter into pie crust of choice.

Bake in oven at 425F degrees for 10 minutes. The reduce heat to 350F degrees.

At 350F degree bake for 35-45 minutes or until knife inserted near center comes out clean. Let cool down for 2 hours.

Serve there and then or store in refrigerator.