**Pumpkin Pie**

Serves 8

SmartPoints Per Serving: 1

(SmartPoints for traditional Pumpkin Pie: about 11)

¾ cup granular Splenda

½ cup Heart Smart Bisquick

½ cup egg substitute

1 (15 ounce) can pumpkin (not pumpkin pie mix)

1½ cups unsweetened cashew or almond milk

2 teaspoons vanilla

2 teaspoons pumpkin pie spice

12 tablespoons fat-free whipped topping

Non-stick cooking spray

Preheat oven to 350°.

In a large bowl, combine all ingredients and mix thoroughly.

Spray a 9-inch pie pan with cooking spray; pour mixture into pan. Bake for 1 hour.

Remove from oven and let cool. Cut into 8 pieces and garnish with whipped topping.

Serve cold or at room temperature.

**Find more recipes at: deannathechef.com**

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