**Pumpkin Pie Recipe Makeover**

Serves 8

SmartPoints Per Serving: **① ① ①**

(SmartPoints for traditional Pumpkin Pie: 13)

¾ cup zero calorie sweetener

½ cup Heart Smart Bisquick baking mix

½ cup egg substitute

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

1½ cups unsweetened cashew or almond milk

1 tablespoon vanilla extract

1 tablespoon pumpkin pie spice

Non-stick cooking spray

Preheat oven to 350°.

In a large bowl, combine all ingredients and beat until smooth.

Spray a 9-inch pie pan with cooking spray; pour mixture into pan.

Bake for 1 hour. Pie is done when a knife inserted in the center comes out clean.

Remove from oven and let cool.

Serve cold or at room temperature.

Garnish with fat free whipped topping if desired (may affect SmartPoints).

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*From the Kitchen of Deanna Cichon*