

No-Crust Pumpkin Pie

- 3/4 cup sugar**
- 1/2 cup Bisquick**
- 2 tablespoons melted butter**
- 12-ounce can evaporated milk**
- 2 eggs**
- 16-ounce can solid-pack pumpkin puree**
- 2 teaspoons vanilla**
- 2 1/2 teaspoons pumpkin pie spice or 1 teaspoon cinnamon, 1/2 teaspoon ginger and 1/4 teaspoon cloves**

1. Preheat oven to 350 degrees. Lightly grease a 9-inch pie pan.

2. In a large bowl, combine sugar and baking mix. Stir in butter, milk and eggs. Beat in pumpkin, vanilla and spices until mixture is smooth. Pour into pie pan.

3. Bake for 50 to 55 minutes or until knife inserted in center comes out clean. Refrigerate any remaining pie.

— *Barbara Siggins*

isn't too concerned with the