



# ONCE UPON A PUMPKIN

*with Vava Vanilla*



Servings: 2 Mini Pies 🕒 35 minutes

## HOT HOT HOT

**Inside Tips:** To check doneness, insert a wooden toothpick near the center of the pie. If the toothpick comes out clean, your mini pie is done and ready for you!

## WHAT YOU NEED

### Ingredients

- 1 Cup Vava Vanilla Dilettoso Mix
- 1/3 Organic Pumpkin Puree
- 1 Egg
- 1/4 Milk of Choice
- 1 Teaspoon Oil of choice (we used MCT oil)
- 1/4 Sugar-free Chocolate Chips

## HOW TO DO IT

1. **PREHEAT** the oven to 375 degrees Fahrenheit.
2. **USE** a very sturdy knife—and caution—to cut a cap out of the top of the pumpkin.
3. **CLEAR** away the seeds and strings from the cap and from inside the pumpkin.
4. **WHISK** the egg, oil, milk of choice, and pumpkin puree, in a medium bowl.
5. **ADD** your Vava Vanilla Dilettoso mix, sugar-free chocolate chips, and stir to combine.
6. **POUR** the batter into the pumpkin cups and bake without the pumpkin "lid".
7. **BAKE** for 25-30 minutes.
8. **ENJOY** warm!

*Buon Appetito!*