

Pumpkin Hand Pies

Yield: 24 Servings **Author:** Lauren

Pumpkin filling with a 3 ingredient pie crust, baked and covered in a sweet glaze

INGREDIENTS

- 1 can Pumpkin Puree
- 2 cups Self Rising Flour
- 2 cups Fat Free Greek Yogurt
- 6 Tbsp Powdered Sugar
- 2 Tbsp Brown Sugar
- 1/4 cup Sugar Free Maple Syrup
- 1 Tbsp Pumpkin Pie Spice
- 1 tsp Cinnamon
- 2 tsp Water

INSTRUCTIONS

1. Preheat the oven to 350
2. In a medium bowl, mix flour, Greek yogurt, and 4 Tbsp of the powdered sugar until dough forms. Break the dough into 24 balls and set aside
3. In a small bowl, mix the pumpkin, brown sugar, maple syrup, pumpkin pie spice and cinnamon
4. Flatten each dough ball into 5 inch circles and place 1 heaping tablespoon of pumpkin min in the center of the dough. Fold the dough over and pinch ends together with a fork
5. Place pies on baking sheet with parchment paper and bake for 22 minutes
6. In a small bowl mix water and 2 Tbsp of powdered sugar until glaze forms. Brush the glaze over the pies and let pies cool
7. Serve and Enjoy!

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