



It's time for Made in a Mug again! Made In A Mug is a series of videos teaching teens how to make mug recipes. Mug recipes are great since they are simple and make just enough for one person. The mug recipe highlighted for November is pumpkin pie, which was a special suggestion from our Library Youth Ambassadors. Got extra pumpkin puree and aren't sure what to do with it? Or just have a hankering for pumpkin pie but don't want to buy a whole pie? This is the recipe for you!

**To make pumpkin pie in a mug, you will need:**

2 tbsp crushed cookies (e.g. graham crackers, gingersnap cookies, Biscotti)

For our recipe, we used four Biscotti cookies and saved ½ for garnish.

⅓ cup pumpkin puree

1 tbsp milk

2 tbsp brown sugar

1 tsp pumpkin pie spice (cinnamon, ginger, nutmeg, cloves)

1 pinch salt

1 egg

Optional: ½ tbsp heavy cream

You'll also want a microwave-safe mug, an oven mitt or towel, and a whisk, spoon, or fork.

## **Directions:**

Put 1/3 cup pumpkin puree in the bowl.

Pour in 1 tbsp milk (we used oat milk)

Crack in a whole egg (you can also use just the egg whites if you prefer a less eggy taste).

Whisk until smooth

Mix in 2 tbsp brown sugar

If you have heavy cream, pour your 1/2 tbsp heavy cream in.

Mix in 1/2 tsp vanilla extract

Mix in 1 pinch of salt

Sprinkle in your 1 tbsp pumpkin spice

Continue whisking until all ingredients are blended in. It will be pretty liquid.

Take your mug and pour the crushed cookies inside. If you'd like, save about 1 tsp for garnish.

Smooth the bottom out.

Pour your pumpkin pie mix over the cookies.

Place it in the microwave.

Cook it in 30-second increments until the top is mostly solid with a bit of runniness in the middle. We ended up cooking ours for 2 minutes, but the time may vary depending on your microwave wattage and power.

While it's cooling, do your dishes!

## **Completely optional but so delicious:**

Add whipped cream as desired

Garnish with any leftover cookie crumbs.

And that's it. Enjoy your pumpkin pie in a mug! If you enjoyed this recipe, check out our other Made in a Mug recipes on Facebook. And if you watched the Pumpkin Pie video, special thanks to Reid and UMBER for contributing clips.