

## Pumpkin Pie in A Pie Iron

### **INGREDIENTS**

- 2 pkg. crescent rolls
- 3/4 cup sugar
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 2 large eggs
- 1 can (15 oz.) Pumpkin (not the mix)
- 1 can (12 fl. oz.) Evaporated Milk
- 1 package mini marshmallows

### **EQUIPMENT**

- Pie Iron/Bush Pie Maker
- Small bowl
- Large bowl
- Mixing spoons



<http://50campfires.com/the-best-harvest-fall-camping-recipes/>

## **DIRECTIONS**

- Mix sugar, cinnamon, salt, ginger and cloves in small bowl.
- Beat eggs in large bowl.
- Stir in pumpkin and sugar-spice mixture.
- Gradually stir in evaporated milk.
- Grease one side of the pie iron and put in 2 of the crescent roll dough, covering the whole half.
- Put about a 1/2 cup of the pumpkin mixture on the dough.
- Add 5-6 small marshmallows.
- Cover the mixture with 2 more crescent roll dough, making sure to pinch all sides shut.
- Grease the other half of the pie iron and connect it to the bottom portion.
- Put the pie iron in the hot coals for 4-6 minutes, flipping once. It is always good to check the progress before you flip the pie iron.
- You can top with whipped cream as