

Profit Potential		
Food Cost	Menu Price	Profit
\$2.99 (whole pie)	\$7.99 (whole pie)	\$5.00

Soy Milk Pumpkin Pie



Item Description	Amount	Cost
Sugar Foods 3/4 cup Sugar	1/2 tsp Salt	\$0.15
McCormick Ground Cinnamon	1 1/4 tsp	\$0.10
McCormick Ground Ginger	1/4 tsp	\$0.10
McCormick Ground Nutmeg	1/8 tsp	\$0.05
McCormick Ground Cloves	1/8 tsp	\$0.05
Pumpkin	15 oz (1 can)	\$1.49
Kikkoman Pearl Original Soy Milk	1 1/4 cup	\$0.25
Primera Liquid Whole Eggs	4 tbsp	\$0.50
Prepared 9" Pie Crust	1 each	\$0.30

In a large bowl mix sugar, cinnamon, salt, ginger, nutmeg and cloves. Add pumpkin, soy milk and eggs, whisk until well blended. Pour mixture into unbaked pie crust. Bake at 425 regular or convection oven. Bake for 15 minutes, then reduce temperature to 350 and continue baking until center of pie is set and a knife inserted in the middle comes out clean, about 45 minutes longer. Cool and serve with Rich's On Top Non Dairy Whipped Topping.

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