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BYRON TOWNSHIP COMMUNITY CENTER

MONDAY | SEPTEMBER 5

Labor Day
*Facility Closed

THURSDAY | SEPTEMBER 8

Lunch & Learn
*Register by September 5

THURSDAY | SEPTEMBER 15

Craft Time with Railside
*Call to Register

MONDAY | SEPTEMBER 19

Luncheon at Noon
*Register by September 16

TUESDAY | SEPTEMBER 27

Versiti Blood Drive
*Register on www.versiti.org

WEDNESDAY | SEPTEMBER 28

Pizza & Bingo
*Register by September 26

Pumpkin Pie Bites

Ingredients

- 15 oz pumpkin puree, 1 can
- 12 oz evaporated milk, 1 can
- $\frac{3}{4}$ cup sugar
- 1 teaspoon cinnamon, extra for taste
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon salt
- 2 eggs
- 2 pie crusts, refrigerated
- whipped cream
- ice cream

Instructions

1. In a bowl, mix the dry ingredients thoroughly.
2. Add the eggs and pumpkin, and mix.
3. Gradually add the evaporated milk, mixing constantly.
4. Preheat oven to 350°F (180°C).
5. With a jar lid, cut 12 4-inch (10 cm) circles out of the pie crust. Press into each of the cups of a greased muffin tin.
6. Pierce the bottoms of the crust gently with a fork.
7. Fill each pie crust to the top with filling.
8. Bake for 20-30 minutes, until top of crust becomes golden brown.
9. Add your favorite ice cream or whipped cream with a pinch of cinnamon powder.
10. Enjoy!

