



# Pumpkin Pie Recipe

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You will fall in love after taking one bite of this pie! This foolproof Pumpkin Pie recipe has a perfectly golden crust filled with a deliciously rich and creamy filling that will melt in your mouth.

**Course** Dessert

**Cuisine** American

**Prep Time** 35 minutes

**Cook Time** 55 minutes

**Total Time** 1 hour 30 minutes

**Servings** 8 servings

**Calories** 226kcal

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## Ingredients

- 1 (9-inch) [homemade pie crust or store-bought\\*](#)
- $\frac{3}{4}$  cup packed light brown sugar (165g)
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{8}$  teaspoon cloves
- $\frac{1}{2}$  teaspoon salt
- 1 (15-ounce/425g) can pumpkin puree
- 1 (12-ounce/354ml) can evaporated milk
- 3 large eggs **room temperature**

## Instructions

1. If using a homemade pie crust or sheets of store-bought crust, line a 9-inch pie dish with dough and crimp edges. Chill the crust until ready to use (see notes about blind baking).
2. Preheat the oven to 400F.
3. In a large mixing bowl, whisk together the sugar, spices, and salt. Add the pumpkin, milk, and eggs, and whisk until well combined. Pour into the pie shell. (You can brush the edges of the pie crust with an egg wash, if desired.)
4. Bake for 15 minutes. Reduce the oven temperature to 350F. Continue baking until the filling is puffed and jiggles slightly in the center when gently shaken, about 40 minutes. Remove from the oven and let cool completely on a wire rack. If making ahead, cover and refrigerate for up to 2 days before serving.

## Notes

- \* If using homemade pie dough, I recommend you can blind-bake the crust for a crisp and flaky shell. To blind bake, roll a disk of homemade dough into a 14-inch circle, line a 9-inch deep-dish pie pan, crimp the edges and freeze the crust for 20 minutes. Line with

parchment paper and fill with weights. Bake for 15 minutes at 425F. Remove parchment and weights and let cool before proceeding with the filling. Store-bought crusts like preshaped frozen pie shells or Pillsbury pie crust sheets do not need to be blind-baked.

- Not all canned pumpkin is the same. Libby's is my preferred brand as it is thick with rich color and taste. Different brands may be lighter in color and more watery in their consistency. You might have to blot the pumpkin to absorb the extra liquid if you use another brand of pumpkin purée.
- Canned pumpkin and homemade pumpkin puree are not created equal. Canned puree typically has more moisture than homemade puree, so keep that in mind when making recipes that call for pumpkin puree. It will also have a deeper color. Most homemade purees will be a very pale orange.
- The egg should be at room temperature to ensure they incorporate into your pie filling evenly. If you forgot to take your eggs out of the fridge ahead of time, you could quickly bring them to room temperature by placing them in a large bowl and covering it with warm tap water for 5 minutes.
- If you use [homemade pie dough](#), I recommend you blind-bake the crust for a crisp and flaky shell. Store-bought crusts like preshaped frozen pie shells or Pillsbury pie crust sheets do not require blind-baking.
- If following my homemade pie crust Recipe, you'll make two 9-inch pie crusts worth of dough. You can tightly wrap and freeze one disc of dough for up to 3 months. Just thaw the crust in the fridge for 24 hours before using. Roll out the pie dough, fill the pie pan and crimp the edge as desired.
- This recipe makes enough filling to fill a standard deep-dish (1.5-2" deep) pie. If using a shallow pan or pre-made frozen crust, you will have a bit extra, or you can fill two shallow pie crusts.
- This pie also tastes incredible with my [homemade whipped cream](#).
- For the ultimate pumpkin pie filling or if you have a few more minutes to spare, do a couple of my favorite tricks to create an even richer pie filling. In a small pot, combine the pumpkin, sugar, cinnamon, ginger, nutmeg, cloves, and salt. Place over medium-low heat, and cook, frequently stirring, until hot and bubbling. Remove from the heat. Swap the evaporated milk for heavy cream and warm the cream in the microwave for about 90 seconds, just until steaming. Whisk the eggs in a medium bowl until lightly beaten, then whisk in the cream. Whisk the egg mixture into the pumpkin mixture until well combined. Pour into your frozen or blind-baked crust and bake as directed.

## Nutrition

Calories: 226kcal | Carbohydrates: 32g | Protein: 6g | Fat: 9g | Saturated Fat: 4g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 0.01g | Cholesterol: 66mg | Sodium: 253mg | Potassium: 256mg | Fiber: 2g | Sugar: 21g | Vitamin A: 6780IU | Vitamin C: 2mg | Calcium: 130mg | Iron: 2mg

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