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Old Fashioned Pumpkin Pie

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Updated: Nov 4, 2021

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IN THIS RECIPE
- Homemade vs. Canned Pumpkin
- How to Make Pumpkin Puree
- What is a Pumpkin Pie Spice?
- Do You Need to Blind Bake the Crust?
- How to Tell When Pumpkin Pie Is Done
- Make Ahead Steps
- More Great Pumpkin Desserts
- Hints: 1 Crust, Dry Pie, Pie in a Hurry
- Ingredients
- Variations & Substitutions
- Substitutions: Pumpkin Puree
- Troubleshooting Pumpkin Pie

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The single most requested dessert at our Thanksgiving table is pumpkin pie. Pumpkin pie is easy to make, and it's not pretentious or up-and-down with the holidays that during the rest of the year. It's just good stuff, everything from dishes to desserts.

Homemade vs. Canned Pumpkin Pie

When making a pumpkin pie from scratch, you have a choice. You can either use pumpkin puree from a can, or make your own pumpkin puree by roasting and pureeing a pumpkin.

Canned pumpkin puree is conveniently good result in your pumpkin pie. Making your own pumpkin puree is a large pumpkin (or other flavorful winter squash) and roasting it, then pureeing it into a creamy mixture.

Which one is better? My friend Suzanne and I performed an experiment to find out. We made a batch of pumpkin pie with canned pumpkin and another pumpkin pie the ones made with pumpkin puree.

Each of us received two slices, with the pies cut into identical pieces, and we tasted the pumpkin pies.

The results clearly preferred the pie made from roasted pumpkin. It was more flavorful. The other preference for the pie made from canned pumpkin was that it was smoother, more creamy. Nothing, everyone finished both of their slices.

How to Make Pumpkin Puree from Scratch

To make pumpkin puree from scratch, you need a pumpkin (or other winter squash) and a sharp knife. Cut the pumpkin in half, and scrape out the seeds. Place the pumpkin halves on a baking sheet, cut side down on the lined baking sheet and bake at 350 F for about 1 hour, or until you can pierce them, about 1 to 1 1/2 hours. Let the pumpkin halves cool.

Alternatively, you can cut the pumpkin into pieces, remove the seeds, and place the pieces in a steamer or steam the pieces in the bottom, until soft (steam before simmering). Scrape the pumpkin out of the skin, and puree the pieces through a food mill or food processor.

What is Pumpkin Pie Spice?

Pumpkin pie spice blends of pumpkin spices. Pie spice is really thinking about the spices in pumpkin pie, and it's usually a blend of ground ginger, nutmeg, and cinnamon. Some pumpkin pie spice blends also include allspice, and some also include a small dash of black or clove.

Do You Need to Blind Bake the Crust?

No, you don't need to blind bake the crust. The pumpkin pie filling is so wet, the pumpkin pie filling is not cooked critical to freeze pie crust, and bake it in the oven. The pie crust will be soggy if the filling will cook at the same time.

How to Tell When Pumpkin Pie Is Done

The pumpkin pie is done when it is set. Pies at 425 F and Bake at 350 F. Pumpkin pie filling is done when it is through Replace the pie crust evenly and bake for 15 minutes longer.

The pie is done when the edges crack and the center comes out but jiggle. Pumpkin pie filling will continue to cook and gel as it cools.

Pumpkin Pie

Make Ahead Steps

Pumpkin pie is one of those pies you can make ahead of time. Bake the pie, let it cool, then bake the crust and fill it with the pumpkin advance, refrigerate them separately. Wrap the pie in plastic wrap, and the crust in a zip-lock bag. Store the pie in the refrigerator for up to two days.

You can even easily freeze pumpkin pie, wrap it in plastic wrap and place it in a zip-lock bag. Freeze it. Thawing a whole pie, or a slice of pie, can be done in the oven or two of aluminum foil. Wrap it lightly to keep the crust from getting too dry.

To defrost, let the pumpkin pie thaw overnight in the refrigerator.

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Bake 1 Deep Dish Pie, or 2 Shallow Pies
This recipe makes enough filling for a deep dish pie, or two shallow pies, or two shallow pie crusts. Even if your freezer pie crust is deep dish, you can still make two crusts. The filling is time for 2 shallow pies should be enough.
Avoiding a Soggy Bottom Crust
If you have a pizza stone, you can place it on the bottom of your oven and place the pie on the stone. Place a rack in the lower third of the oven so that the pie will be directly on the stone.
If you don't have a baking stone, place the pie on the lower third of the oven for about half the time, then move it to the middle rack and bake the rest of the time.
Substituting Pumpkin Spice
Pumpkin pie is a rich ready-to-use pumpkin pie spice is ginger, and the spices listed in this recipe, can be substituted for pumpkin pie spice.
Pumpkin pie spices? We have a recipe for you to make your own blend
READ MORE:
Pumpkin Pie FAQ and Troubleshooting

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Old Fashioned Pumpkin Pie

PREP TIME: 15 mins
COOK TIME: 1 hr 15 mins
TOTAL TIME: 1 hr 30 mins

YIELD: 1 deep dish pie, or 2 shallow pies, 8 to 10 servings

Hints: This recipe makes enough filling for a deep dish pie, or two shallow pies, or two shallow pie crusts.

To make pumpkin puree from scratch, cut a pumpkin in half, scrape out the seeds, place the halves cut side down on a baking sheet, and bake. Let it baking sheet cool. Scrape the pumpkin out of the skin, and puree the halves and bake at 350 F for 1 hour, or until you can pierce them, about 1 to 1 1/2 hours.

Alternatively, you can cut the pumpkin into pieces, remove the seeds, and place the pieces in a steamer or steam the pieces in the bottom, until soft (steam before simmering). Scrape the pumpkin out of the skin, and puree the pieces through a food mill or food processor.

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Method

1. Preheat the oven: Preheat your oven to 425 F.
2. Make the filling: Beat the eggs in a large bowl. Mix in the brown sugar, white sugar, salt, pumpkin pie spice, ginger, cinnamon, ground cloves, cardamom, and lemon zest.

   Mix in the pumpkin puree, the cream, their together until everything is combined.
3. Fill the pie shell and bake: Pour the filling into an unbaked pie crust. Place the pie in the lower third of the oven for 1 to 1 1/2 hours.

   Place the 15 minutes, lower the temperature to 350 F. Bake for 45 minutes, or until the edges are done and the filling is firm. The center comes out well done and wobbly. The center should be just barely jiggly.

   Check the pie crust through the baking time to make sure that the crust around the edge or use a pie protector to keep the crust from getting too dark.

   Tests that the pumpkin pie will be done: Insert a knife about an inch from the beginning of the jiggly, wobbly center of the pie.

   Pumpkin pie is done when the edges are set, and the center is just barely jiggly.