

once upon a chef

WITH JENN SEGAL

Perfect Pumpkin Pie

For such a seemingly simple dessert, pumpkin pie can be tricky to make. This recipe promises a tender, flaky crust and gently spiced pumpkin filling that won't crack as it cools.

Servings: 8 to 10 (Makes one 9-inch deep-dish pie)

Prep Time: 30 Minutes

Cook Time: 1 Hour 45 Minutes

Total Time: 2 Hours 15 Minutes, plus time to chill the dough and cool the pie

INGREDIENTS

1 (9-inch) [Homemade Pie Crust](#) or deep-dish frozen pie crust shell (thawed)

1 (15-oz) can pure pumpkin (about 1 $\frac{3}{4}$ cups)

1 large egg

3 large eggs yolks

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup light brown sugar, packed

2 tablespoons all-purpose flour

$\frac{1}{2}$ teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon ground ginger

$\frac{1}{2}$ teaspoon ground nutmeg

$\frac{1}{8}$ teaspoon ground cloves

$\frac{1}{8}$ teaspoon ground black pepper

1 $\frac{1}{4}$ cups evaporated milk (you'll need one 12-oz can but you won't use all of it)



INSTRUCTIONS

Preheat the oven to 375°F and set an oven rack in the middle position.

If using a homemade crust: Cover the chilled crust with a piece of parchment paper. Fill the crust about three-quarters full with dried beans or pie weights. Bake for 20 minutes. Take the crust out of the oven; remove the parchment paper and beans/pie weights and tent the edges with a few strips of foil folded in half lengthwise (this will protect the edges from getting too dark). Bake for another 20 minutes, until the dough is dry and golden. Don't worry if the bottom puffs up; just press it down gently

with a flat spatula, such as a pancake turner, taking care not to puncture it. Remove the foil but don't throw it away; you may need it again.

If using a frozen crust: Follow the instructions for blind-baking on the package.

After blind-baking the crust, reduce the oven temperature to 325°F.

Make the Pumpkin Pie Filling: In a large bowl, combine the pumpkin, egg, egg yolks, granulated sugar, brown sugar, flour, salt, cinnamon, ginger, nutmeg, cloves, pepper, and evaporated milk. Whisk until smooth, then pour the filling into the pre-baked crust.

Bake the pie for 50 to 60 minutes, until the filling is just set. It should look dry around the edges, but the center should jiggle just slightly if you nudge the pan. Keep a close eye on the pie as it bakes; if ever the crust looks like it's browning too quickly, tent the edges again with the foil strips. Let the pie cool on a rack (leave it on the baking sheet) to room temperature, a few hours. Slice or refrigerate until ready to serve.

Make Ahead: Pumpkin pie can be made one day ahead of time and refrigerated.

Freezer-Friendly Instructions: The dough can be made ahead, wrapped in plastic, and refrigerated for up to 2 days, or frozen for up to 1 month. If you freeze it, thaw it overnight in the refrigerator. The pie can be frozen after baking for up to 1 month. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight in the refrigerator before serving.

NUTRITION INFORMATION

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Per serving (10 servings)

Calories:	335
Fat:	15g
Saturated fat:	8g
Carbohydrates:	45g
Sugar:	27g
Fiber:	2g
Protein:	6g
Sodium:	287mg
Cholesterol:	103mg

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