

Pumpkin Pie

Ingredients

Filling

- 1 16 oz. can pumpkin puree
- 1 14 oz. can sweetened condensed milk
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp pumpkin pie spice
- 1 tsp nutmeg
- 1 tsp cinnamon

Crust

- $1\frac{1}{2}$ cups graham crackers, finely ground
- $\frac{1}{3}$ cup granulated sugar
- 6 tbsp salted butter, melted
- $\frac{1}{2}$ tsp pumpkin pie spice
- $\frac{1}{2}$ tsp nutmeg
- $\frac{1}{2}$ tsp cinnamon

Garnish

- cool whip
- pumpkin pie spice

Instructions

Procure a 9 in. pie pan and plastic wrap.

1. Crush the graham crackers into fine crumbs and separately melt the butter.
2. In a medium mixing bowl, combine all the ingredients for the crust. Mix together until homogeneous.
3. Press the mixture into the pie pan by dropping a couple spoonfuls in at a time and pressing down firmly. Ensure the crust mixture covers the entire surface of the pie pan, including the walls.
4. Cover with plastic wrap and let chill in refrigerator for at least an hour and up to overnight.
5. Once the pie crust has finished chilling, preheat the oven to 425°F and **leave the pie crust in the fridge.**
6. In a medium mixing bowl mix together all the ingredients for the filling until homogeneous.
7. Remove pie crust from fridge and pour pie filling into the crust. Shake gently to level filling.
8. Bake at 425°F for 15 minutes.
9. Change the oven temperature to 350°F—do not remove the pie from the oven. Bake at this new temperature for 35 to 40 minutes, until the filling is set.[†]
10. Immediately after removing from the oven, garnish with additional pumpkin pie spice as desired.
11. Allow to cool completely. Set in fridge until chilled completely. Serve cold with cool whip.

[†]The filling will firm up as the pie cools, so it may still be soft—but **not** liquid.