

Libby's Pumpkin Pie

Classic Libby's Pumpkin Pie recipe - America's favorite Thanksgiving dessert since 1950. Smooth, spiced filling with step-by-step instructions.

15 min

PREP

55 min

COOK

1h 10min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 cup granulated sugar
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp ginger powder
- 1 tsp clove
- 2 egg
- 1 cup milk
- 1 pumpkin
- 1 cup whipped cream
- 1 pie crust

Instructions

1 Prepare for baking

Preheat oven to 425°F (220°C). Place unbaked 9-inch pie crust on a baking sheet to catch any spills.

2 Make spice mixture

Whisk together 3/4 cup sugar, 1 teaspoon cinnamon, 1/2 teaspoon salt, 1/2 teaspoon ground ginger, and 1/4 teaspoon ground cloves in a small bowl until evenly combined.

3 Prepare pumpkin base

Beat 2 large eggs lightly in a large bowl with a fork or whisk until just combined. Stir in 1 can (15 oz) pumpkin puree until smooth.

4 **Combine filling**

Add the spice mixture to the pumpkin and egg mixture, stirring until completely smooth. Gradually whisk in 1 can (12 fl oz) evaporated milk until the filling is uniform with no lumps.

5 **Fill pie crust**

Pour the pumpkin filling into the unbaked pie crust, filling to about 1/4 inch from the rim. Gently tap the pan to release any air bubbles.

6 **Initial high-heat bake**

Bake at 425°F (220°C) for exactly 15 minutes to set the crust edges and start cooking the filling.

7 **Finish baking**

Reduce oven temperature to 350°F (175°C) and continue baking for 40-50 minutes, until a knife inserted 1 inch from the center comes out clean and the filling is set but still slightly jiggly in the very center.

8 **Cool completely**

Cool pie on a wire rack for at least 2 hours at room temperature before slicing. Refrigerate for up to 3 days if not serving immediately.

Tips

Use a deep-dish pie crust to accommodate all the filling, or you may have leftover mixture that can be baked in ramekins as individual custards.

Bring all ingredients to room temperature before mixing to ensure a smooth, lump-free filling and even baking throughout.

Pre-bake your pie crust for 8-10 minutes before adding the filling to prevent a soggy bottom, especially if using a homemade crust.

Place the pie on a baking sheet to catch any potential spills and make it easier to move in and out of the oven safely.

Check for doneness by inserting a knife 1 inch from the edge rather than the center - it should come out clean while the center may still jiggle slightly.

Cool the pie completely at room temperature for at least 2 hours before refrigerating to prevent condensation from forming on the surface.

Brush the pre-baked crust with beaten egg white before adding the filling to create a moisture barrier and ensure a crisp crust.

For clean slices, dip your knife in warm water and wipe clean between each cut - this prevents the filling from sticking to the blade.

