

Homemade Pumpkin Pie

Classic homemade pumpkin pie with silky custard filling and warm spices. Perfect for Thanksgiving with step-by-step instructions and expert tips.

15 min

PREP

50 min

COOK

1h 5min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 3 cup granulated sugar
- 1 tsp salt
- 1 tsp ginger powder
- 1 tsp cinnamon
- 1 tsp grated coconut
- 1 tsp flour
- 2 egg
- 1 cup milk
- 2 tbsp water
- 1 tsp vanilla extract
- 1 pie crust
- 6.8 oz heavy cream
- 1 cup pumpkin

Instructions

1 Prepare the crust

Preheat oven to 375°F (190°C). Press the 6.8 oz pie crust into a 9-inch pie pan and trim the edges to leave a 1/2-inch overhang. Crimp the edges decoratively.

- ### 2
- Line the crust with parchment paper and fill with pie weights or dried beans. Bake for 12 minutes until the edges are lightly golden.

- 3 Remove the weights and parchment paper. Bake for 3 more minutes until the bottom is set but not browned. Remove from oven and set aside.
- 4 **Make the filling**

Reduce oven temperature to 350°F (175°C). In a large bowl, whisk together 3 cups pumpkin puree, 1 cup granulated sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon ginger, and 1 teaspoon salt until smooth.
- 5 In a separate bowl, beat 2 eggs until well combined. Whisk the beaten eggs into the pumpkin mixture until completely smooth.
- 6 Gradually whisk in 1 cup evaporated milk, 2 tablespoons melted butter, and 1 teaspoon vanilla extract until the mixture is completely smooth with no lumps.
- 7 **Assemble and bake**

Pour the filling into the pre-baked crust, filling to just below the rim. Place the pie pan on a preheated baking sheet to catch any drips.
- 8 Bake for 50-60 minutes until a knife inserted 1 inch from the edge comes out clean and the center is slightly jiggly when gently shaken.
- 9 Cool completely at room temperature for 2 hours, then refrigerate for at least 4 hours before serving. The pie will continue to set as it cools.

Tips

Pre-bake your pie crust for 10-12 minutes at 375°F (190°C) with pie weights to prevent soggy bottom and ensure even cooking throughout.

Strain your pumpkin pie filling through a fine-mesh sieve before pouring into the crust to eliminate any lumps and achieve silky smooth texture.

Place your pie pan on a preheated baking sheet to promote even bottom crust browning and prevent temperature fluctuations when opening the oven door.

Test doneness by inserting a knife 1 inch from the edge – it should come out clean while the center remains slightly jiggly, as it will continue setting while cooling.

Cool the pie completely at room temperature for 2 hours, then refrigerate for at least 4 hours before slicing for clean, neat pieces.

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

Use room temperature ingredients for the filling to ensure smooth mixing and prevent the butter or eggs from seizing when combined.

Cover the pie edges with foil strips if they brown too quickly during the final 15-20 minutes of baking to prevent burning.