

# Read Free Pumpkin Pie

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~~Pumpkin Pie~~  
Preheat oven to 425 degrees  
F. Whisk pumpkin, sweetened  
condensed milk, eggs, spices  
and salt in medium bowl  
until smooth.

~~Perfect Pumpkin Pie Recipe |~~  
~~Allrecipes~~

Heat oven to 425°F. In

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medium bowl, mix flour, 1/2 teaspoon salt and the oil with fork until all flour is moistened. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all water is absorbed. Shape pastry into a ball.

~~Pumpkin Pie Recipe~~

~~BettyCrocker.com~~

Pumpkin pie can be keto friendly when the crust is made of pecans and the filling is primarily pumpkin, eggs, and autumn spices.

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In a large bowl, whisk together the pumpkin, brown

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sugar, eggs, half-and-half, spices, and salt until smooth. Return the pie shell to the baking sheet and pour in the filling. Bake on the lower...

~~How to Make Homemade Pumpkin Pie | Classic Pumpkin Pie~~  
...

Make the filling: Gently whisk the pumpkin, cream, granulated sugar, 2 eggs, the cinnamon, nutmeg, vanilla and salt (do not overmix). Beat the remaining egg and brush on the crust edge; sprinkle...

~~The Best Pumpkin Pie Recipe | Food Network Kitchen | Food~~...

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Pumpkin Pie Be the first to rate & review! For the best flavor, use a sugar pumpkin to make a homemade Pumpkin Puree. This variety of pumpkin, also known as "New England Pie" and "Sugar Pie" weighs from five to eight pounds and is known for its sweet, fine-grained flesh.

~~Pumpkin Pie | Martha Stewart~~  
This is the traditional holiday pumpkin pie. This classic recipe has been on LIBBY'S® Pumpkin labels since 1950. This pie is easy to prepare and even easier to enjoy. Just mix, pour, bake for a delicious homemade tradition.

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~~LIBBY'S® Famous Pumpkin Pie~~

~~—Very Best Baking~~

DIRECTIONS Combine pumpkin and remaining ingredients in a large bowl; beat at medium speed with an electric mixer 2 minutes. Pour into prepared piecrust. Bake at 425 degrees for 15 minutes.

~~Best Ever Pumpkin Pie Recipe~~

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Pumpkin pie is one of those pies you can easily make a day or two ahead. You can make both the crust and the filling in advance, refrigerate them separately, and then bake them the day of. Or you can make the pie, loosely wrap it in plastic



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wrap and keep it chilled in the refrigerator for up to two days.

~~Homemade Pumpkin Pie |  
SimplyRecipes.com~~

For the pumpkin pie filling:

Whisk the pumpkin, 3 eggs, and brown sugar together until combined. Add the cornstarch, salt, cinnamon, ginger, nutmeg, cloves, pepper, cream, and milk.

Vigorously whisk until everything is combined.

Preheat oven to 375°F (190°C).

~~The Great Pumpkin Pie Recipe  
| Sally's Baking Addiction~~

Note: Substitute 1-3/4 teaspoons pumpkin pie spice

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instead of cinnamon, ginger, and cloves; the taste will be slightly different.

Preheat oven to 425 degrees Fahrenheit. Mix sugar, salt, cinnamon, ginger, and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

~~Libby's Famous Pumpkin Pie Recipe — Food.com~~

Directions. Cut pumpkin in half lengthwise; discard seeds. Place cut side down in a microwave-safe dish; add 1 in. of water. Cover and microwave on high for 15-18 minutes or until very tender.

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~~Fresh Pumpkin Pie Recipe | Taste of Home~~

From traditional pumpkin pie recipes to elegant and creative variations (such as pumpkin pie pudding, cheesecake, and cupcakes), these scrumptious pumpkin pies will make your Thanksgiving holiday dessert a smashing success.

~~Pumpkin Pie Recipes | Better Homes & Gardens~~

Part of the challenge with pumpkin pie is that there are a lot of variables. First, there's the type of pan you use: ceramic, glass and metal all behave differently. Second, no

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homemade pie crust is ever the same – plus, crust by nature is finicky. And, finally, pumpkin pie filling is a custard, which makes it difficult to gauge doneness.

~~Perfect Pumpkin Pie — Once Upon a Chef~~

Pumpkin pie may be a Thanksgiving classic, but there are plenty of other times to enjoy this popular fall dessert. Whether it's quick and easy or with cinnamon, apple or pecans, look no further for the best homemade pumpkin pie recipes.

~~Pumpkin Pie Recipes | Taste of Home~~

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Preheat the oven to 350 °F. Place 1 piece of pre-made pie dough down into a (9-inch) pie pan and press down along the bottom and all sides. Pinch and crimp the edges together to make a pretty pattern. Put the pie shell back into the freezer for 1 hour to firm up.

~~Traditional Thanksgiving  
Pumpkin Pie Recipe — Paula  
Deen~~

This traditional pumpkin pie recipe from Gourmet keeps things simple: A blind-baked crust, an easy pumpkin filling with a mix of eggs, cream and whole milk, and just the right balance of spices. Be...

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~~Pumpkin Pie recipe |  
Epicurious.com~~

Push the cooled pumpkin through a sieve into a large bowl. In a separate bowl, combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten eggs, melted butter and milk, then add to the pumpkin purée and stir to combine. Pour into the tart shell and cook for 10 mins, then reduce the temperature to 180C/160C fan/gas 4.

~~Pumpkin pie recipe — BBC  
Good Food~~

A standard (i.e., non-vegan) pumpkin pie filling reliably contains dairy and egg—two

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ingredients that, per the  
FDA, require cool,  
refrigerator temperatures of  
40°F or below to prevent  
the...

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