



Libby39s Famous Pumpkin Pie

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

8

Description

Libbys pumpkin pie is a true classic This recipe for traditional pumpkin pie in a deepdish crust is so easy to make just mix pour and bake Enjoy this nofail dessert for the holidays or at any casual gettogether with friends or family

Ingredients

— - 1 (9 inch) unbaked deep-dish pie crust - $\frac{3}{4}$ cup white sugar - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon ground ginger - $\frac{1}{4}$ teaspoon ground cloves - 2 large eggs - 1 (15 ounce) can Libby's 100% Pure Pumpkin - 1 (12 fluid ounce) can Nestle Carnation Evaporated Milk

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Combine sugar
2. cinnamon
3. salt
4. ginger
5. and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell. Bake in the preheated oven for 15 minutes. Reduce temperature to 350 degrees F (175 degrees C) and continue to bake until a knife inserted near the center comes out clean
6. 40 to 50 more minutes. Remove from the oven and set on a wire rack to cool to room temperature. Serve cooled pie immediately or refrigerate until ready to serve. (Do not freeze as this will cause the crust to separate from the filling.)