

Homemade Fresh Pumpkin Pie

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This homemade pumpkin pie made with mashed cooked pumpkin is my familys favorite Skip the canned pumpkin and storebought crust and make your holiday pumpkin pie from scratch with a flaky homemade pastry crust and a deliciously spiced pumpkin filling Hope you enjoy it as much as my family does

Ingredients

- - 1 ½ cups all-purpose flour - ½ teaspoon salt - ½ cup cold butter or shortening - 3 tablespoons cold water
- or more as needed - 2 cups mashed
- cooked pie pumpkin - 1 (12 fluid ounce) can evaporated milk - 2 large eggs
- beaten - ¾ cup packed brown sugar - ½ teaspoon ground cinnamon
- or more to taste - ½ teaspoon ground ginger
- or more to taste - ½ teaspoon ground nutmeg
- or more to taste - ½ teaspoon salt

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). To make the pastry crust: Mix flour and salt together in a bowl. Cut in butter with a pastry blender until mixture resembles coarse crumbs. Mix in 3 tablespoons water
2. one at a time
3. until dough is moist enough to hold together. Add up to 1 more tablespoon water if needed. Shape dough into a ball with lightly floured hands. Roll dough on a lightly floured surface to a thickness of 1/8 inch. Place a 9-inch pie pan upside-down on the dough; use a sharp knife to cut a circle of dough 1 ½ inches larger than the pie pan. Remove and discard dough scraps and set pie pan aside. Gently roll circular piece of dough around the rolling pin; transfer it right-side up over the pie pan. Unroll
4. easing dough into the bottom of the pan. Use two hands to flute the dough around the top edges. To make the filling: Beat pumpkin
5. evaporated milk
6. brown sugar
7. eggs
8. cinnamon
9. ginger
10. nutmeg
11. and salt in a large bowl with an electric mixer until well combined. Pour into the prepared crust. Bake in the preheated oven until a knife inserted into the filling 1 inch from the edge comes out clean
12. 40 to 60 minutes. Cover the edges with foil if needed to prevent from burning as the filling cooks. Remove from the oven and cool to room temperature before serving. Dotdash Meredith Food Studios To Prepare Mashed Pumpkin: Cut a fresh pie pumpkin in half. Scoop out and discard seeds and stringy portions. Leave skin on and cut pumpkin into chunks. Measure out 1 ½ pounds for this recipe to yield 2 cups of mashed
13. cooked pumpkin. If your pumpkin is larger
14. consider cooking 3 pounds and doubling the pie recipe above to make two pies. Place pumpkin chunks in saucepan over medium heat with 1 inch water; bring to a boil. Reduce the heat to low
15. cover
16. and simmer until tender
17. about 30 minutes. Drain and cool. Remove and discard peel. Return pumpkin to the saucepan and mash with a potato masher or use a food mill until smooth.