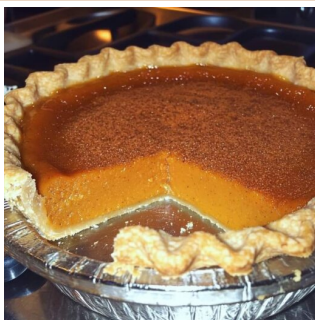


## Pumpkin Pie Extravaganza: Easy Classic Baked Pumpkin Pie

Get ready to bake the perfect centerpiece for your fall and holiday dessert table! This



**OVEN**  
**425°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 3/4 cups pumpkin puree (100% pumpkin, not pie filling)

1 can (14 oz) sweetened condensed milk

2 large eggs

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1 unbaked 9-inch pie crust (store-bought or homemade)

Swaps and Notes:

**Pumpkin Puree:** Ensure you're using 100% pure pumpkin puree, not pumpkin pie filling. Pie filling is already sweetened and spiced, and will throw off the recipe's balance.

**Sweetened Condensed Milk:** This provides both sweetness and creaminess, making the filling wonderfully smooth. Do not use evaporated milk as a substitute, as it's unsweetened.

**Eggs:** Large eggs are standard and act as a binder, helping the pie set.

**Spices:** The combination of cinnamon, ginger, and nutmeg creates the classic pumpkin pie spice blend. You can add a tiny pinch of ground cloves or allspice for extra depth, or use 1.5 teaspoons of a pre-made pumpkin pie spice blend in place of the individual spices.

Salt: Balances the sweetness and enhances the flavors of the spices.

Unbaked 9-inch Pie Crust: A store-bought refrigerated pie crust is a convenient shortcut. If you're feeling ambitious, your favorite homemade pie crust recipe will also work beautifully. Ensure it's unbaked.

Optional Topping: Whipped cream, cool whip, or a dusting of cinnamon are classic garnishes.

## DIRECTIONS

1. Let's get this delicious : Pumpkin Pie Extravaganza baking!
2. Preheat : Oven: Preheat your oven to 425°F (220°C).
3. Prepare : Filling: In a large mixing bowl, combine the 1 3/4 cups of pumpkin puree, 1 can (14 oz) of sweetened condensed milk, 2 large eggs, 1 teaspoon ground cinnamon, 1/2 teaspoon ground ginger, 1/2 teaspoon ground nutmeg, and 1/2 teaspoon salt. Whisk everything together until the mixture is completely smooth and well combined.
4. Pour into : Pie Crust: Carefully pour the pumpkin pie filling into the unbaked 9-inch pie crust. Smooth out the top gently with a spatula.
5. Bake (Two Stages): Place the pie in the preheated oven and bake for 15 minutes at 425°F (220°C). This initial high-heat bake helps set the crust.
6. After 15 minutes, reduce the oven heat to 350°F (175°C) without opening the oven door. Continue to bake for another 35-40 minutes, or until the center of the pie is mostly set. A knife inserted in the center (about 1 inch from the edge) should come out clean (it may have a few moist crumbs, but no wet batter). The center may still have a slight jiggle, which is fine, as it will continue to set as it cools.
7. Cool & : Serve: Remove the pie from the oven. Place it on a wire rack and let it cool completely to room temperature before slicing and serving. This allows the pie to fully set.

## SWAPS & NOTES

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### TIPS FOR SUCCESS

**100% Pumpkin Puree:** Double-check your can to ensure it's pure pumpkin puree and not pumpkin pie filling.

**Don't Overmix Filling:** Mix the filling just until smooth.

Overmixing can incorporate too much air, which might lead to cracks.

**Two-Stage Baking:** The initial high heat then lower heat helps set the crust and cook the filling evenly without over-browning the top or cracking.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-pie-extravaganza-easy-classic-baked-pumpkin-pie/>