

Classic Pumpkin Crisp: Easy, Warm & Comforting Fall Dessert

creamy, spiced pumpkin filling



OVEN
375°F

TIME
45-55 min

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INGREDIENTS

For the Pumpkin Filling: 1 (15 oz) can pure pumpkin puree (not pumpkin pie filling)

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{2}$ cup packed light brown sugar

1 large egg

1 cup evaporated milk or heavy cream

2 tsp pumpkin pie spice (or 1 tsp cinnamon, $\frac{1}{2}$ tsp ginger, ... tsp nutmeg, ... tsp cloves)

$\frac{1}{2}$ tsp salt

1 tsp vanilla extract

For the Crisp Topping: 1 $\frac{3}{4}$ cups all-purpose flour

1 cup packed light brown sugar

$\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into small pieces

1 cup chopped pecans (optional, but highly recommended)

Optional: $\frac{1}{2}$ tsp ground cinnamon (for topping)

DIRECTIONS

1. Preheat Oven & Prepare Baking Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. Make the Pumpkin Filling: In a large mixing bowl, whisk together the 1 (15 oz) can pure pumpkin puree, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup packed light brown sugar, and 1 large egg. Whisk until well combined and smooth. Stir in the 1 cup evaporated milk or heavy cream, 2 teaspoons pumpkin pie spice, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon vanilla extract. Whisk until the filling is thoroughly combined and smooth.
3. Prepare the Crisp Topping: In a separate medium mixing bowl, combine the 1 $\frac{3}{4}$ cups all-purpose flour, 1 cup packed light brown sugar, and optional $\frac{1}{2}$ teaspoon ground cinnamon. Whisk briefly to combine. Add the $\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into small pieces. Using a pastry blender, your fingertips, or two forks, cut the butter into the flour mixture until it resembles coarse crumbs. Stir in the 1 cup chopped pecans (optional) until evenly distributed.
4. Assemble the Crisp: Pour the prepared pumpkin filling evenly into the greased 9x13-inch baking dish. Evenly sprinkle the crisp topping mixture over the entire surface of the pumpkin filling, ensuring good coverage.
5. Bake to Golden Perfection: Place the baking dish in the preheated oven. Bake for 45-55 minutes, or until the pumpkin filling is set (a slight jiggle in the center is okay, it will set more as it cools) and the crisp topping is beautifully golden brown and crunchy.

6. **Cool & Serve:** Remove the Pumpkin Crisp from the oven. Allow it to cool slightly for at least 10-15 minutes before serving. This allows the filling to set further and makes for easier scooping. Serve warm, ideally with a generous scoop of vanilla ice cream or a dollop of fresh whipped cream. Enjoy your ultimate fall comfort!

SWAPS & NOTES

Pumpkin Puree: Ensure you use 100% pure pumpkin puree, not pumpkin pie filling, which is already sweetened and spiced.

Evaporated Milk/Heavy Cream: Both work well.

Evaporated milk is traditional and gives a slightly denser, creamy texture.

Heavy cream makes it richer and more decadent.

TIPS FOR SUCCESS

Pure Pumpkin Puree: Double-check your can to ensure it's pure pumpkin puree, not pumpkin pie filling.

Proper Crisp Topping: Use cold butter and cut it into the flour mixture until it forms coarse crumbs.

This creates that delightful crispy texture.

Don't Overmix Filling: Whisk the pumpkin filling until just smooth; overmixing is not an issue here.

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

Original recipe: <https://chefmaniac.com/classic-pumpkin-crisp-easy-warm-comforting-fall-dessert/>