

## Crustless Pumpkin Pie: The Light, Creamy, & Easy Gluten-Free Holiday Dessert

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**TIME**  
**55 min**

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**ChefManiac**

### INGREDIENTS

This simple ingredient list focuses purely on the filling, ensuring a rich and authentic pumpkin flavor. IngredientQuantity

### DIRECTIONS

1. Instructions: The Easiest Pie You'll Ever Bake
2. It only takes three simple steps to get this delicious pie into the oven.
3. Prep the : Oven and Pan:
4. Preheat your oven to 175°C (350°F). Lightly grease a 9-inch pie dish with butter or non-stick spray. This prevents any sticking and ensures easy serving.
5. Mix the : Filling:
6. In a large bowl, combine the
7. pumpkin purée
8. brown sugar
9. evaporated milk
10. vanilla extract
11. pumpkin pie spice
12. . Whisk all the ingredients together vigorously until the mixture is completely smooth and uniform in color.
13. Bake : Until Set:
14. Pour the pumpkin mixture directly into your prepared dish. Bake for 45-55 minutes. The pie is done when the edges look firm and slightly puffed, but the very center is still
15. slightly wobbly
16. when you gently shake the dish.
17. Cool and : Serve:
18. Remove the pie from the oven and let it cool completely on a wire rack. This is arguably the hardest step-cooling is essential for the custard to finish setting properly. I recommend chilling it for at least 3 hours before slicing. Serve chilled or at room temperature.

## SWAPS & NOTES

Pumpkin Purée 1 can (15 oz / 425 g) Not pumpkin pie filling.

Large Eggs 2 Essential for structure and setting the custard.

Brown Sugar  $\frac{3}{4}$  cup Adds depth and a lovely molasses flavor that white sugar lacks.

Evaporated Milk 1 cup The key to the creamy texture.

### TIPS FOR SUCCESS

Don't Overbake: The center will continue to set as it cools.

Overbaking leads to a dry, cracked pie.

The "slight wobble" is your key indicator.

Tackling the Cracks: If your pie develops a crack as it cools, don't worry!

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

Original recipe: <https://chefmaniac.com/crustless-pumpkin-pie-the-light-creamy-easy-gluten-free-holiday-dessert/>