

## Easy Homemade Pumpkin Pie Delight Recipe: Your Go-To for Fall Baking

Homemade Pumpkin Pie Delight: The Creamiest, Most Perfect Classic Dessert



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

Pie Ingredients:

Swaps and Notes:

Spices: If you have pumpkin pie spice, you can substitute the cinnamon, ginger, and nutmeg with 1 ½ teaspoons of the blend.

Milk: While evaporated milk is highly recommended for its richness and low water content, you can substitute it with heavy cream for an even richer filling.

Crust: If you're short on time, a good quality store-bought crust works perfectly. If you want to make it ahead, consider making [These Pecan Pie Bars](#) are my favorite make-ahead holiday dessert instead!

? [How to Make Homemade Pumpkin Pie Delight:](#)

Step-by-Step Instructions:

Preheat & Prep: Preheat your oven to 375°F (190°C). Place your unbaked pie crust in a 9-inch pie plate.

Combine Wet Ingredients & Sugars: In a large mixing bowl, combine the pumpkin purée, brown sugar, and granulated sugar. Whisk vigorously until the mixture is smooth and the sugars are mostly dissolved.

Add Spices and Eggs: Whisk in the ground cinnamon, ground ginger, nutmeg, and salt. Once the spices are mixed, add the two large eggs and whisk until they are fully incorporated into the pumpkin mixture.

**Finish the Filling:** Slowly pour in the evaporated milk while continuously whisking until the entire filling is silky smooth and uniform in color. Do not overmix at this stage; just mix until combined.

**Pour and Bake:** Carefully pour the pumpkin filling into the prepared pie crust. Place the pie on the center rack of the preheated oven.

**Check for Doneness:** Bake for 50-60 minutes. The pie is done when the edges look set and the center is set but still slightly jiggly (like a very soft Jell-O).

**Cool Completely:** Remove the pie from the oven and let it cool completely on a wire rack for at least 2 hours. Crucially, let it cool completely before slicing. For the best flavor and firmest texture, chill overnight.

? Tips for Success:

**Mind the Oven Temperature:** Some recipes start high and drop the temp, but I find a steady 375°F is perfect. However, if your crust starts browning too quickly, cover the edges with aluminum foil.

**Use Pure PurØ:** I cannot stress this enough-use pure canned pumpkin purØe, not pumpkin pie filling, which already has sugars and spices added.

**The "Jiggle Test":** The biggest mistake is overbaking. The center should still have a small wobble when you gently shake the pie. It will continue to cook and set as it cools.

**Chill Time is Key:** This pie is a custard pie. It must be chilled for several hours, ideally overnight, to achieve that perfect, firm, yet creamy sliceable texture.

**Serving Suggestions and Pairings:**

**Classic Toppings:** A generous dollop of fresh, lightly sweetened whipped cream is mandatory. A sprinkle of extra cinnamon or a tiny shaving of fresh nutmeg on top adds an aromatic flourish.

**Sauces:** Drizzle a little caramel sauce or even a hint of maple syrup over the top before serving.

**Drinks:** Pair it with a steaming hot cup of coffee, a bold black tea, or even a classic holiday drink like eggnog. For a non-alcoholic treat, try this [This Blueberry Lemonade](#) is my favorite refreshing drink for sunny days.

? Nutritional Information Per Serving:

? Storage and Leftover Tips:

**Countertop:** Do not store pumpkin pie at room temperature for more than two hours, as it is a custard (egg-based) dessert.

**Refrigerator:** Cover the cooled pie loosely with plastic wrap or aluminum foil and store it in the refrigerator for up to 3-4 days. The flavor often improves on the second day!

**Freezing:** You can freeze pumpkin pie! Bake and cool the pie completely. Wrap it tightly in plastic

wrap, followed by a layer of aluminum foil. Freeze for up to 1 month. Thaw overnight in the refrigerator before serving.

More Recipes You Will Love:

For a simple, hearty dessert to feed a crowd, try my recipe for This Big Family Banana Pudding is my favorite classic dessert to feed a crowd.

If you have overripe fruit that needs saving, you can't beat this This Chocolate Chip Banana Bread is my favorite way to use up overripe bananas.

Final Thoughts:

## DIRECTIONS

1. Prep : Time: 15 minutes Bake Time: 50-60 minutes Total Time: 1 hour 10 minutes Yields: 8 slices
2. Step-by-Step Instructions: Preheat & Prep: Preheat your oven to 375°F (190°C). Place your unbaked pie crust in a 9-inch pie plate.
3. Combine : Wet Ingredients & Sugars: In a large mixing bowl, combine the pumpkin purée, brown sugar, and granulated sugar. Whisk vigorously until the mixture is smooth and the sugars are mostly dissolved.
4. Add : Spices and Eggs: Whisk in the ground cinnamon, ground ginger, nutmeg, and salt. Once the spices are mixed, add the two large eggs and whisk until they are fully incorporated into the pumpkin mixture.
5. Finish the : Filling: Slowly pour in the evaporated milk while continuously whisking until the entire filling is silky smooth and uniform in color. Do not overmix at this stage; just mix until combined.
6. Pour and : Bake: Carefully pour the pumpkin filling into the prepared pie crust. Place the pie on the center rack of the preheated oven.
7. Check for : Doneness: Bake for 50-60 minutes. The pie is done when the edges look set and the center is set but still slightly jiggle (like a very soft Jell-O).
8. Cool : Completely: Remove the pie from the oven and let it cool completely on a wire rack for at least 2 hours. Crucially, let it cool completely before slicing. For the best flavor and firmest texture, chill overnight.
9. ? Tips for Success: Mind the Oven Temperature: Some recipes start high and drop the temp, but I find a steady 375°F is perfect. However, if your crust

starts browning too quickly, cover the edges with aluminum foil.

10. Use : Pure PurØe: I cannot stress this enough-use pure canned pumpkin purØe, not pumpkin pie filling, which already has sugars and spices added.
11. The "Jiggle Test": The biggest mistake is overbaking. The center should still have a small wobble when you gently shake the pie. It will continue to cook and set as it cools.
12. Chill : Time is Key: This pie is a custard pie. It must be chilled for several hours, ideally overnight, to achieve that perfect, firm, yet creamy sliceable texture.
13. Serving Suggestions and Pairings: This Homemade Pumpkin Pie Delight is a star all on its own, but a few additions can take the experience to the next level.
14. Classic : Toppings: A generous dollop of fresh, lightly sweetened whipped cream is mandatory. A sprinkle of extra cinnamon or a tiny shaving of fresh nutmeg on top adds an aromatic flourish.
15. Sauces: Drizzle a little caramel sauce or even a hint of maple syrup over the top before serving.
16. Drinks: Pair it with a steaming hot cup of coffee, a bold black tea, or even a classic holiday drink like eggnog. For a non-alcoholic treat, try this This Blueberry Lemonade is my favorite refreshing drink for sunny days.
17. ? Nutritional Information Per Serving: (Based on 8 servings for a 9-inch pie using standard ingredients)
18. Export to : Sheets
19. Note: This is an estimated value and can vary based on the specific ingredients, especially the pie crust.
20. ? Storage and Leftover Tips: This pie stores beautifully!
21. Countertop: Do not store pumpkin pie at room temperature for more than two hours, as it is a custard (egg-based) dessert.
22. Refrigerator: Cover the cooled pie loosely with plastic wrap or aluminum foil and store it in the refrigerator for up to 3-4 days. The flavor often improves on the second day!
23. Freezing: You can freeze pumpkin pie! Bake and cool the pie completely. Wrap it tightly in plastic wrap, followed by a layer of aluminum foil. Freeze for up to 1 month. Thaw overnight in the refrigerator before serving.
24. More Recipes You Will Love: If you're catering for a crowd or just enjoying a cozy baking day, here are a few other favorites to try:
25. For a simple, hearty dessert to feed a crowd, try my recipe for This Big Family Banana Pudding is my favorite classic dessert to feed a crowd.

## SWAPS & NOTES

Pumpkin PurØe 2 cups (450g) Crucial: Use pure pumpkin purØe, not pumpkin pie filling.

Brown Sugar (packed)  $\frac{3}{4}$  cup (150g) Adds a deep, caramel-like sweetness.

Granulated Sugar ... cup (50g) Helps balance the sweetness and contributes to the custard texture.

Large Eggs 2 The binding agent for the custard filling.

## TIPS FOR SUCCESS

Mind the Oven Temperature: Some recipes start high and drop the temp, but I find a steady 375°F is perfect.

However, if your crust starts browning too quickly, cover the edges with aluminum foil.

Use Pure PurØe: I cannot stress this enough- use pure canned pumpkin purØe , not pumpkin pie filling, which already has sugars and spices added.

The "Jiggle Test": The biggest mistake is overbaking.

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

Original recipe: <https://chefmaniac.com/easy-homemade-pumpkin-pie-delight-recipe-your-go-to-for-fall-baking/>