

## The Best Cinnamon Pumpkin Crisp Recipe - Warm, Cozy, and Simple

Few desserts capture the cozy comfort of fall quite like a warm

OVEN  
350°F

TIME  
45 min

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### INGREDIENTS

Pumpkin Filling:

4 cups pure pumpkin puree

1/2 cup dark brown sugar, packed

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/2 teaspoon fine sea salt

Crisp Topping:

1 cup old-fashioned rolled oats

1/2 cup all-purpose flour

1/4 cup unsalted butter, melted and slightly cooled

1/4 cup chopped pecans

2 tablespoons granulated sugar

1/4 teaspoon ground cinnamon

### DIRECTIONS

1. Preheat the oven to 350°F (175°C) and lightly grease an 8x8-inch baking dish.
2. Prepare the pumpkin filling. In a large bowl, combine pumpkin puree, dark brown sugar, cinnamon, nutmeg, ginger, and sea salt. Stir until smooth and evenly blended.
3. Spread the filling. Pour the pumpkin mixture into the prepared baking dish and spread evenly.
4. Make the crisp topping. In a separate bowl, mix the rolled oats, flour, melted butter, chopped pecans, granulated sugar, and cinnamon until the mixture becomes crumbly.
5. Assemble the crisp. Sprinkle the topping evenly over the pumpkin layer.
6. Bake. Bake for 40-45 minutes, or until the topping is golden brown and the filling is set.
7. Cool slightly before serving. Let the crisp rest for about 10 minutes. This helps the filling set and makes it easier to scoop.

### SWAPS & NOTES

Pumpkin Puree: Use pure pumpkin puree, not pumpkin pie filling.

The latter contains added sugars and spices that can throw off the flavor balance.

Pecans: Walnuts work beautifully as a substitute if you don't have pecans.

Gluten-Free Option: Swap the all-purpose flour with a gluten-free flour blend and ensure your oats are certified gluten-free.

### TIPS FOR SUCCESS

Use quality pumpkin puree A good-quality puree gives the filling a smoother texture and richer flavor.

Don't overmix the topping You want a crumbly texture so it bakes into crispy clusters.

Bake until golden The topping should be nicely browned for the best crunch.

Serve warm This dessert tastes best slightly warm when the topping is crisp and the pumpkin filling is soft and creamy.

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

Original recipe: <https://chefmaniac.com/the-best-cinnamon-pumpkin-crisp-recipe-warm-cozy-and-simple/>