

Warm Cinnamon Pumpkin Crisp: The Ultimate Fall Comfort Dessert

The Best Cinnamon Pumpkin Crisp: Warm, Cozy, and Simple



OVEN
350°F

TIME
40 to 45 min

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INGREDIENTS

Pure Pumpkin Puree: 4 cups (Make sure it's pure pumpkin, not pie filling!).

Dark Brown Sugar: 1/2 cup, packed (for that deep molasses flavor).

Ground Cinnamon: 1 teaspoon.

Ground Nutmeg: 1/2 teaspoon.

Ground Ginger: 1/4 teaspoon.

Fine Sea Salt: 1/2 teaspoon.

Old-Fashioned Rolled Oats: 1 cup (provides the best chew).

All-Purpose Flour: 1/2 cup.

Unsalted Butter: 1/4 cup, melted and slightly cooled.

Chopped Pecans: 1/4 cup (adds a premium, nutty crunch).

Granulated Sugar: 2 tablespoons.

Ground Cinnamon: 1/4 teaspoon.

Swaps and Notes:

The Nuts: If you aren't a fan of pecans, walnuts are a classic alternative. For a nut-free version, simply add an extra 1/4 cup of oats.

Gluten-Free: This recipe is very easy to adapt. Use a 1:1 gluten-free flour blend and ensure your oats are certified GF.

The Sugar: If you want a slightly more "rustic" sweetness, you can swap the granulated sugar in the topping for maple sugar.

Flavor Boosters: A teaspoon of vanilla extract or a tablespoon of bourbon in the pumpkin mixture adds a sophisticated, "grown-up" depth.

No-Bake Alternative: If you're craving pumpkin but don't want to turn on the oven, my No-Bake Pumpkin Delight is a fantastic option.

Step-by-Step Instructions:

1. Preheat and Prep:
2. Create the Pumpkin Base:
3. Layer the Filling:
4. Mix the Topping:
5. Assemble the Crisp:
6. Bake to Golden Perfection:
7. The Important Rest:

Tips for Success:

Check Your Oats: Use old-fashioned rolled oats rather than "quick" or "instant" oats. Quick oats disappear into the topping, while rolled oats maintain their shape and provide that signature crisp texture.

Don't Over-Butter: Measure your melted butter carefully. Too much butter will make the topping greasy; too little will make it dry and sandy.

Fresh Spices: Spices lose their potency after six months. If your cinnamon has been in the back of the pantry since three Christmases ago, it's time for a fresh jar!

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 320 kcal

Total Fat: 12g

Saturated Fat: 5g

DIRECTIONS

1. **Preheat and Prep:** Preheat your oven to 350°F (175°C). Lightly grease an 8x8-inch baking dish with butter or a non-stick spray.
2. **Create the Pumpkin Base:** In a large mixing bowl, whisk together the pumpkin puree, dark brown sugar, cinnamon, nutmeg, ginger, and sea salt. Stir vigorously until the mixture is smooth and the sugar has fully dissolved.
3. **Layer the Filling:** Pour the pumpkin mixture into your prepared baking dish. Use a spatula to spread it evenly into the corners.
4. **Mix the Topping:** In a separate bowl, combine the rolled oats, flour, melted butter, chopped pecans, granulated sugar, and the extra cinnamon. Stir until the butter is fully incorporated and you have a "pebbly," crumbly texture.
5. **Assemble the Crisp:** Sprinkle the oat mixture evenly over the top of the pumpkin filling. I like to leave a few larger "clumps" of topping for extra crunch.
6. **Bake to Golden Perfection:** Bake for 40 to 45 minutes. You are looking for the pumpkin filling to be set (it shouldn't jiggle like liquid) and the oat topping to be a deep golden brown.
7. **The Important Rest:** Let the crisp cool for at least 10-15 minutes before serving. This allows the filling to firm up slightly so it doesn't run when you scoop it out.
8. **Tips for Success:** **Check Your Oats:** Use old-fashioned rolled oats rather than "quick" or "instant" oats. Quick oats disappear into the topping, while rolled oats maintain their shape and provide that signature

crisp texture.

9. Don't : Over-Butter: Measure your melted butter carefully. Too much butter will make the topping greasy; too little will make it dry and sandy.
10. Fresh : Spices: Spices lose their potency after six months. If your cinnamon has been in the back of the pantry since three Christmases ago, it's time for a fresh jar!
11. Serving Suggestions and Pairings: This Cinnamon Pumpkin Crisp is practically screaming for a scoop of vanilla bean ice cream. The way the cold ice cream melts into the warm pumpkin and crunchy oats is pure bliss. If you're looking for something lighter, a dollop of fresh whipped cream with a pinch of cinnamon works beautifully.
12. For a holiday dessert spread, pair this with my Pecan Pie Bars or some Caramel Apple Pie Cookies. To drink, a hot spiced cider or a strong cup of dark roast coffee balances the sweetness of the crisp perfectly.
13. Nutritional Information (Per Serving): Calories: 320 kcal
14. Total : Fat: 12g
15. Saturated : Fat: 5g
16. Carbohydrates: 52g
17. Fiber: 6g
18. Sugar: 28g
19. Protein: 5g
20. Storage and Leftover Tips: Fridge: Store leftovers in an airtight container for up to 4 days.
21. The "Breakfast" Secret: Leftover pumpkin crisp is actually incredible the next morning served cold over a bowl of Greek yogurt. It's like a seasonal parfait!
22. Reheating: To maintain the crunch of the topping, reheat leftovers in a 325°F oven for 10 minutes rather than the microwave.
23. Freezing: You can freeze the baked crisp for up to 2 months. Thaw in the fridge overnight before reheating.
24. More Recipes You Will Love: If you're a fan of fall flavors and easy-to-make treats, check out these other hits from chefmaniac.com:
25. Pumpkin : Delight Dessert - Creamy, no-bake layered goodness.

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