

## How This Creamy Pinto Bean Pie Became My Favorite Hidden Gem Dessert

I know what you're thinking-



**OVEN**  
**375°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 (15.5 oz) can pinto beans, rinsed and drained
- $\frac{3}{4}$  cup evaporated milk
- $\frac{3}{4}$  cup white sugar
- ... cup brown sugar
- 2 large eggs, lightly beaten
- 2 tablespoons unsalted butter, melted
- 1 tablespoon molasses
- $\frac{1}{8}$  teaspoon ground cinnamon
- ... teaspoon ground nutmeg
- ... teaspoon salt
- 1 (9-inch) prepared pie crust (store-bought or homemade)

### DIRECTIONS

- 1.** Preheat the Oven: I start by setting the oven to 375°F so it's nice and hot by the time the filling is ready.
- 2.** Blend the Filling: Into my blender goes everything: the pinto beans, evaporated milk, white and brown sugars, eggs, melted butter, molasses, cinnamon, nutmeg, and salt.
- 3.** I blend it for about 40 seconds-just until it's completely smooth and creamy. You want no visible bits of bean or sugar granules.
- 4.** Fill the Pie Shell: I pour the blended mixture straight into a 9-inch prepared pie crust. If you're using a store-bought crust, make sure it's thawed and ready to go. I like to give the crust edge a gentle crimp for that homemade look.
- 5.** Bake Until Set: Into the oven it goes for 35 to 40 minutes. I check it around the 35-minute mark-the center should look set and not too jiggly when I gently nudge the pan. If the edges of the crust are browning too fast, I'll lay a bit of foil over the outer rim.
- 6.** Cool Before Slicing: Once it's out of the oven, I let the pie cool at room temperature for at least an hour. This helps it firm up fully and makes slicing a whole lot easier.

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

Original recipe: <https://chefmaniac.com/how-this-creamy-pinto-bean-pie-became-my-favorite-hidden-gem-dessert/>