Classic Pumpkin Pie

A classic pumpkin pie with a silky spiced filling and flaky crust. A refrigerated pie crust keeps the preparation simple.



MAKES

8 slices

PREP

15 minutes

BAKE

50-60 minutes

ALSO ALLOW

Cool 2 hours; refrigerate at least 2 hours

PAN

9-inch deep-dish pie plate

Ingredients

1 unbaked 9-inch deep-dish pie crust, homemade or refrigerated

1 can (15 ounces) pumpkin puree, not pie filling

3/4 cup packed light brown sugar

2 large eggs

1 can (12 fluid ounces) evaporated milk

2 teaspoons pumpkin pie spice

1/2 teaspoon ground cinnamon

1/2 teaspoon fine salt

1 teaspoon vanilla extract

Optional: whipped cream for serving

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Method

1. Place a baking sheet on the lower-middle oven rack and heat the oven to 425 F. Fit the crust into a 9-inch deep-dish pie plate; crimp the edge. Keep chilled while mixing the filling.

2. Whisk pumpkin and brown sugar until blended. Whisk in eggs, evaporated milk, spices, salt and vanilla until smooth, without whipping in excess air.

3. Pour filling into the prepared crust. Do not fill above the bottom of the crimped edge; bake any excess separately in a small ovenproof ramekin.

4. Set the pie on the hot baking sheet. Bake 15 minutes at 425 F, then reduce the oven to 350 F without removing the pie. Bake another 35-45 minutes. Cover the crust edge with foil if it browns too quickly.

5. The outer filling should be set and the center should have a small gentle wobble, not a liquid ripple. Avoid baking until the entire center is rigid, which can cause cracking.

6. Cool on a rack for up to 2 hours, then refrigerate for at least 2 hours before slicing. Serve with whipped cream if desired.

Jane's Note

The center finishes setting as the pie cools. That small wobble is what helps keep the filling smooth instead of dry.

Make ahead

Bake one day before serving and refrigerate after cooling.

Storage

Refrigerate covered for up to 4 days. Freeze the fully cooled pie, tightly wrapped, for up to 1 month; thaw overnight in the refrigerator.