

# Homemade Pumpkin Pie

**Makes:** 1 pie, 8-10 servings

**Total Time:** 5 hours

## Ingredients

- 1 homemade or store-bought pie crust
- 1 (15-oz.) can pumpkin puree
- 3 large eggs
- 1 ¼ cups packed dark brown sugar
- 1 tablespoon cornstarch
- ½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 cup heavy cream
- 1 large egg, lightly beaten
- 1 tablespoon water

## Directions

Whisk the pumpkin, eggs, and brown sugar together until combined. Add the cornstarch, salt, cinnamon, ginger, nutmeg, cloves, and cream. Whisk until everything is well combined.

Preheat the oven to 375°F.

On a lightly floured surface, roll dough (store-bought or homemade) into a 12-inch circle, making sure to give it a quarter turn every few rolls to ensure consistent thickness. Once large enough, carefully ease into a 9-inch pie dish. Trim the overhang and discard then crimp the edges with your fingers as desired. Combine the lightly beaten egg with 1 tablespoon of water and gently brush over the entire crust.

Fill with pie weights, or cover with parchment paper and fill with dried beans. Poke the crust several times with a fork then pre-bake in the oven for 10 minutes.

After removing the crust from the oven, pour the pumpkin filling into the warm pre-baked crust, only filling about ¾ of the way up the crust. Bake the pie until the center is almost set, about 55-60 minutes, checking every 5 minutes starting at 50 minutes. A small part of the center will be somewhat jiggly, but that's ok. After 25 minutes of baking, cover the edges of the crust with a pie crust shield or aluminum foil.

Transfer pie to a wire rack and allow to cool completely for at least 3 hours. Decorate with pecans and pumpkin seeds if desired then serve with whipped cream if desired. Cover leftovers and store in refrigerator for up to 3 days.