

Libby's Pumpkin Pie with Homemade Pie Crust

The Libby's Pumpkin Pie recipe appears on the label of a can of Libby's pumpkin. It is called the Famous Libby's Pumpkin Pie. I've eaten this pie just about every Thanksgiving since childhood. I love the creamy custardy filling that is spiced just right. .Make it special by making your own pie crust. A homemade buttery and flaky pie crust makes this the best Thanksgiving or autumn pie. Follow the steps of my Easy 15 minute Pie Crust recipe. It makes 4 pie crusts that you make in advance and can refrigerate or freeze, so they are ready when you need one. Serve this delicious pie with fresh whipped cream for a real splurge.

¾ cup	sugar	2 large	eggs
½ tsp	salt	1 15 oz can	Libby's pumpkin
1 tsp	ground cinnamon	1 12 oz can	Carnation Evaporated milk
½ tsp	ground ginger	1	homemade chilled pie crust disc
¼ tsp	ground cloves	1 pint	whipping cream

- 1 Mix sugar, salt, cinnamon, ginger and cloves in small bowl. Beat eggs in large bowl, stir in pumpkin and gradually stir in evaporated milk. Add dry ingredients to the wet ingredients and mix just until combined. Set filling aside.
- 2 Roll out your pie crust. I thawed my homemade frozen pie crust disc in the refrigerator. Open the plastic wrap, dust the pastry disc with flour on all sides. Roll it out right on the plastic wrap. Keep the rolling pin in the center of the dough and roll without going off the edge. Turn the plastic wrap and dough ¼ turn. Repeat as disc size increases, fixing the cracks each time. When the edges crack, fix them with the side of your hand, while the cracks are still small" before continuing. That way you end up with a nice circle of dough without cracks. Place your pie plate on top of the dough to measure that it is slightly overlapping in size.
- 3 When you have rolled out the dough to a slightly larger size than the pie plate, invert the pie plate onto the dough. Place your hands under the plastic wrap and in one swift move, flip the pie plate over with the dough onto it. Peel off the plastic wrap and fit the pastry into the pie plate. You can repair the dough circle in the pan by piecing together dough where needed. You can create a fancy edge or just cut it around the edge of the pie plate.
- 4 Pour the pumpkin filling into pie shell.
- 5 Bake in preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees and bake for another 40-50 minutes or until knife inserted near center comes out clean. Cool on wire rack and chill in refrigerator for at least 2 hours before serving.
- 6 Whip the cream and serve with the Libby's Pumpkin Pie.

Servings: 8

Preparation Time: 25 minutes

Cooking Time: 55 minutes

Inactive Time: 2 hours

Total Time: 3 hours and 20 minutes

Oven Temperature: 425°F

Nutrition Facts

Nutrition (per serving): 492 calories, 305 calories from fat, 34.5g total fat, 148.1mg cholesterol, 355.3mg sodium, 332.4mg potassium, 40.2g carbohydrates, 2.6g fiber, 25.4g sugar, 8g protein.

Recipe Type: Cakes, Pastries, and Desserts

Tips

Note: Do not freeze pie, as this will cause the crust to separate from the filling.

Source

Source: Libby's Pumpkin label

