



Easy Pumpkin Pie Recipe for Beginners

A Pie for Everyone

I think everyone should know how to make a pumpkin pie. It feels like a hug from the inside. This recipe is very simple. You do not need to be a fancy baker. I promise you can do this.

My grandson made his first pie with this recipe. He was so proud. I still laugh at that. He had a little flour on his nose. What is the first dessert you ever tried to make?

The Magic of Pumpkin

Let's talk about the pumpkin. Do not use the stuff for your jack-o-

lantern. You need plain pumpkin puree from a can. It is smooth and ready to go.

Mixing it with the spices is my favorite part. Doesn't that smell amazing? That smell is the heart of autumn. This matters because cooking should please all your senses, not just your taste.

No Fancy Tricks Needed

Your filling will look very wet and soupy. Do not worry. This is normal. It will turn into a perfect pie in the oven. Just pour it carefully into the crust.

I use a frozen crust to make it easy. No one will know your secret. This is why the recipe matters. It helps you succeed and feel good about cooking.

The Waiting Game

The oven does most of the work. You start it hot, then turn it down. This helps the pie set just right. You are looking for a center that does not jiggle.

Then comes the hard part. You must let it cool slowly in the turned-off oven. Then it goes in the fridge. This patience gives you the perfect slice. Do you find it hard to wait for a dessert to be ready?

The Final Touch

A big dollop of whipped cream on top is a must. It makes the pie look so pretty. The cool cream with the spiced pie is just right.

Fun fact: The first pumpkin pies were made by cutting the top off a

pumpkin, filling it with milk and spices, and baking it whole!

Now it is your turn. Will you be making this for a special dinner or just for a fun Tuesday? Tell me all about it.



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Ingredients:

Ingredient	Amount	Notes
sugar	3/4 cup	
pumpkin pie spice	1 1/2 teaspoons	
Kosher salt	1/2 teaspoon	
pumpkin puree	15 ounces	
evaporated milk	1 1/4 cups	
eggs	2	lightly beaten
vanilla extract	1 teaspoon	
sour cream	2 tablespoons	
deep dish frozen pie crust 9-inch		
whipped cream		for serving

Easy Pumpkin Pie for Beginners

Hello, my dear. Come sit with me a while. I love this time of year. The air gets crisp and the leaves turn gold. It is the perfect time for baking. This pie is so simple and cozy. It fills the whole kitchen with a wonderful smell. Doesn't that smell amazing? It always reminds me of my grandson's first pie. He was so proud of his wobbly creation. I still laugh at that.

See also [Pumpkin-Shaped Sugar Cookies for Fall](#)

Let's get our hands busy. You will need a large bowl and a whisk. This recipe is very forgiving, I promise. Just follow these steps. You will have a beautiful pie before you know it.

Step 1: First, turn your oven on to 425°F. Move one rack to the lower part of the oven. This helps the bottom of the pie cook perfectly. My old oven runs a bit hot. So I always keep an eye on things. (A hard-learned tip: Put a baking sheet under your pie. It catches any drips!)

Step 2: Now, grab your big bowl. Put in the sugar and pumpkin pie spice. Add the salt and the pumpkin puree. Mix them gently until they are just combined. You do not need to beat it hard. I like to think of it as giving the ingredients a gentle hug.

Step 3: Next, pour in the evaporated milk. Add your lightly beaten eggs, vanilla, and the sour cream. The sour cream is my little secret. It makes the pie so silky. The mixture will look very loose and soupy. Do not worry, that is exactly how it should be.

Step 4: Carefully pour the filling into your pie crust. Do not fill it all the way to the top. You might have a little filling left over. It is better to be safe than to have a mess in your oven. I always pour the extra into a tiny dish. I bake it alongside the pie for a little cook's treat.

Step 5: Bake the pie for 15 minutes. Then, lower the heat to 350°F. Let it bake for another 40 to 50 minutes. The center should not jiggle when you move the pan. You will see little cracks near the crust. That is your signal to stop. **What's your favorite part of a pie, the flaky crust or the creamy filling? Share below!**

Step 6: This next part takes patience. Turn the oven off. Crack the door open. Let the pie sit inside for a whole hour or two. This slow cooling keeps it from cracking. Then, it must go into the fridge. Wait at least two more hours. I know, the waiting is the hardest part.

Cook Time: 50 mins

Total Time: 5 hrs 15 mins

Yield: 12 servings

Category: Dessert, Pie

My Favorite Twists on This Classic

A recipe is just a starting point, my dear. I love to play with my food. Here are a few fun ideas I have tried over the years. They always make the pie feel new and special.

See also [Sloppy Joe Cornbread Casserole](#)

Gingersnap Crust: Swap the plain crust for one made from crushed gingersnap cookies. It adds a lovely spicy crunch.

Chocolate Swirl: Melt some chocolate chips. Swirl it into the filling before baking for a marbled surprise.

Coconut Dream: Mix a handful of toasted coconut into the filling. Top the whipped cream with even more.

Which one would you try first? Comment below!

Serving Your Beautiful Pie

Now, for the best part. A slice of pie is a lovely thing all on its own. But you can make it even more special. A big dollop of fresh whipped cream is a must. A sprinkle of cinnamon on top looks so pretty. For a real treat, serve it with a small scoop of vanilla ice cream. The way it melts into the pie is just heavenly.

What should you drink with it? A hot cup of spiced chai tea is wonderful. It warms you right up. For the grown-ups, a small glass of sweet sherry is a nice match. It tastes like the holidays. **Which would you choose tonight?**



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Keeping Your Pumpkin Pie Perfect

Let's talk about keeping your pie tasty for days. First, always cool it completely. Then cover it tightly and put it in the fridge. It will stay fresh for about four days this way.

You can also freeze your pumpkin pie. I wrap mine in two layers of plastic wrap. I once forgot a pie in my freezer for a month. It tasted just fine when we thawed it later.

To reheat a slice, use a warm oven for a few minutes. This brings back that fresh-baked feeling. Batch cooking saves you time on busy days. It means you always have a treat ready for guests.

This matters because good food should never go to waste. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Pie Problems

Sometimes, a pie can crack on top. Do not worry. This happens if it bakes a little too long. I remember my first pie had a big crack. We just covered it with whipped cream.

Another problem is a soggy crust. To avoid this, bake on the lower oven rack. This helps the bottom get nice and crisp. A crisp crust makes the whole pie feel special.

Is your filling too jiggly? It needs more time in the oven. The center should be set before you take it out. Fixing small issues builds your cooking confidence. You learn that mistakes are just part of baking.

See also [Apple Cheesecake with Caramel Sauce](#)

Which of these problems have you run into before?

Your Quick Pumpkin Pie Questions

Q: Can I make this gluten-free? A: Yes. Just use your favorite gluten-free pie crust.

Q: Can I make it ahead? A: Absolutely. Make it the day before you need it.

Q: What if I don't have sour cream? A: Plain yogurt works just as well here.

Q: Can I double the recipe? A: You can make two pies. Just use two crusts.

Q: Any extra tips? A: A pinch of ginger adds a nice little zing. *Fun fact: Pumpkin is actually a fruit, not a vegetable!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this pumpkin pie. It is a simple joy to share. I would be so happy to see your creation.

Have you tried this recipe? Tag us on Pinterest! Your pictures make my day. Thank you for baking along with me today.

Happy cooking!
—Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn



Cooking Method: [Baking](#)

Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



Easy Pumpkin Pie Recipe for Beginners | 20

Prep time: **15 minutes**



Cook time: **50 minutes**

Rest time:

Total time: **1 hour 5 minutes**



Easy Pumpkin Pie Recipe for Beginners | 24

Servings: **12 servings**



Calories: **kcal**

Best Season: **Summer**

Description

Fruity pebble treats mix gooey marshmallows with crunchy cereal for a

fast and fun no-bake dessert. Kids and adults both love these bright and crispy bars.

Ingredients

- ☐ 3/4 cup sugar
- ☐ 1 1/2 teaspoons pumpkin pie spice
- ☐ 1/2 teaspoon Kosher salt
- ☐ 15 ounces pumpkin puree
- ☐ 1 1/4 cups evaporated milk
- ☐ 2 eggs (, lightly beaten)
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons sour cream
- ☐ 9- inch deep dish frozen pie crust
- ☐ whipped cream

Instructions

1. Preheat the oven to 425°F. Arrange the racks in the lower third of the oven.
2. In a large bowl or the bowl of a stand mixer fitted with the paddle attachment, combine the sugar, pumpkin pie spice, salt and pumpkin puree. Mix until just combined.
3. Add the evaporated milk, eggs, vanilla and sour cream. Mixture will be blended, but soupy. This is normal.
4. Pour the filling into the pie crust, being careful to not overfill. You might not use all of the pie filling. Discard the rest.
5. Place the pie on a rimmed baking sheet. Bake for 15 minutes.
6. Lower oven temperature to 350°F, cook for another 40-50 minutes or until the center no longer jiggles, but before it starts to crack. Cracks will start to appear around the edges next to the

crust, when this happens, immediately stop cooking and crack the door.

7. Leave the pie in the oven, turn off the heat and crack the door. Cool for 1-2 hours.
8. Cover and refrigerate for at least 2 hours before slicing and serving.
9. Top slice with fresh whipped cream and serve.
10. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Pumpkin, Pie, Dessert, Easy, Beginner