



Marshmallow Pumpkin Pie



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Introduction

Marshmallow Pumpkin Pie is a delightful twist on the classic pumpkin pie, perfect for fall gatherings or holiday celebrations. This dessert combines the rich flavors of pumpkin with the light, fluffy sweetness of marshmallows, creating a unique and satisfying treat. Whether you are hosting a festive dinner or simply craving something sweet, this pie will surely impress your guests and family.

Detailed Ingredients with measures

- 1 pre-made graham cracker crust
- 1 can (15 oz) pumpkin puree
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup marshmallow fluff
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1 cup mini marshmallows (for topping)

Prep Time

The prep time for making the Marshmallow Pumpkin Pie is approximately 15 minutes. This includes gathering your ingredients and mixing them together.

Cook Time, Total Time, Yield

The cook time for this pie is about 50 minutes. The total time, including prep and cook time, is approximately 1 hour and 5 minutes. This recipe yields one delicious pie, ideal for serving 8 portions. Enjoy this delightful dessert during your fall celebrations!



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Detailed Directions and Instructions

Prepare the Crust

Preheat your oven to 350°F (175°C). In a mixing bowl, combine the crushed graham crackers, melted butter, and sugar. Mix well until the crumbs are fully coated with butter.

Form the Crust

Press the mixture firmly into the bottom and up the sides of a pie dish to form an even layer. Bake the crust in the preheated oven for about 8-10 minutes or until lightly golden. Allow it to cool completely.

See also [Creme Brulee Cheesecake Cupcakes](#)

Make the Pumpkin Filling

In a large mixing bowl, combine the pumpkin puree, sweetened condensed milk, eggs, pumpkin spice, and vanilla extract. Whisk the ingredients together until smooth and well blended.

Combine with Marshmallows

Fold in the mini marshmallows gently into the pumpkin mixture, ensuring they are evenly distributed.

Fill the Pie Crust

Pour the pumpkin and marshmallow mixture into the cooled pie crust, spreading it evenly.

Bake the Pie

Return the pie to the oven and bake at 350°F (175°C) for about 30-35 minutes. The filling should set but might still have a slight jiggle in the center.

Cool the Pie

Once baked, remove the pie from the oven and let it cool to room temperature before refrigerating it for at least 2 hours to set properly.

Prepare Topping (Optional)

If desired, whip some heavy cream to soft peaks and add powdered sugar and vanilla extract to taste.

Serve

Slice the chilled pie and top each slice with whipped cream before serving.

Notes**Variation Suggestions**

You can use homemade pie crust if preferred or opt for different flavor variations by adding chocolate chips or nuts.

Storage

Leftover pie can be stored in the refrigerator, covered, for up to 4 days.

Serving Suggestions

This pie pairs wonderfully with coffee or chai, making it a great dessert for gatherings.

Allergy Information

Ensure that the ingredients used do not contain allergens for you or your guests, especially in the whipped cream topping or crust alternatives.



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Cook techniques

Mixing

Incorporate the ingredients thoroughly to ensure an even distribution of flavors and textures in the pie.

See also Caramel Pecan Tart

Baking

Properly bake the pie at the right temperature to achieve a golden crust and set filling.

Chilling

Allow the pie to cool in the fridge for the recommended time to enhance the flavors and improve set.

FAQ

Can I use a different type of pumpkin?

Yes, you can substitute canned pumpkin with fresh pumpkin puree or other varieties, but be aware that the flavor and texture may vary.

How long does the pumpkin pie last in the fridge?

The pumpkin pie can last for about 3 to 5 days in the refrigerator when stored properly.

Can I freeze the pumpkin pie?

Yes, you can freeze the pumpkin pie. Make sure it's wrapped tightly to

prevent freezer burn, and it can last for up to a month in the freezer.

What can I substitute for eggs in this recipe?

You can use unsweetened applesauce, mashed banana, or a commercial egg replacer as substitutes for eggs in this recipe.



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Conclusion

Marshmallow pumpkin pie is a delightful twist on a classic dessert, combining the warm flavors of pumpkin with the light, fluffy texture of marshmallows. It's perfect for fall gatherings and holidays, offering a sweet treat that appeals to both traditionalists and those looking for something new. Whether served at Thanksgiving or any autumn celebration, this pie brings joy to every table.

More recipes suggestions and combination

Chocolate Pumpkin Swirl Brownies

Indulge in rich, fudgy brownies with a swirl of creamy pumpkin batter. This combination adds a seasonal touch to a beloved dessert.

Pumpkin Spice Cupcakes with Cream Cheese Frosting

Light and fluffy pumpkin spice cupcakes topped with rich cream cheese frosting are a perfect treat for any occasion, bringing festive flavors to life.

See also [Air Fryer Grilled Cheese](#)

Apple Crisp with Oat Topping

A warm apple crisp featuring a crunchy oat topping pairs wonderfully with vanilla ice cream, making it an ideal dessert for fall festivities.

Pecan Pie Bars

These bars offer all the classic flavors of pecan pie in a portable format. They're perfect for shared gatherings and are sure to please a crowd.

Sweet Potato Casserole with Marshmallow Topping

Elevate your holiday table with a creamy sweet potato casserole topped with toasted marshmallows, harmonizing beautifully with the flavors of pumpkin pie.

Caramel Apple Nachos

Slice apples thinly and top them with caramel sauce and crunchy toppings for a fun and interactive dessert that highlights autumn's bounty.



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