



Pumpkin Deviled Eggs Recipe for Fall

A Little Twist on an Old Friend

I have always loved deviled eggs. They are a happy memory from my childhood. But I like to give old recipes a little nudge.

Adding pumpkin might sound strange. But it makes the filling so creamy and rich. It tastes like a cozy fall day in your mouth. Doesn't that sound nice?

The Secret is in the Mixing

My grandson once tried to mix the yolks with a spoon. It was a bit lumpy. We laughed so hard.

Now I use a mixer for a smooth filling. This matters because a smooth filling feels elegant. It shows you care about the little things. Do you have a favorite kitchen tool for mixing?

Why We Add the Pumpkin

The pumpkin does more than add flavor. It makes the filling a beautiful orange color. It reminds me of the leaves outside my window.

This is a small way to celebrate the season. Food can connect us to the world around us. That is a wonderful thing, I think. What is your favorite sign that fall is here?

The Sage Leaf Surprise

Frying the sage leaves is the best part. The smell fills my whole kitchen. It smells like earth and warmth.

Fun fact: Frying sage makes it crispy and takes away its bitter taste. It turns into a little flavor chip on top of your egg. I still laugh at how something so simple can be so special.

Let's Talk About Patience

You must chill the filling before piping it. I know, waiting is hard. But it makes the filling firm and easy to handle.

This matters because good food often asks for a little patience. The result is always worth it. Do you find it difficult to wait for a treat to be ready?

Your Turn to Create

Now it is your turn. This recipe is a fun place to start. You can make it your own.

Maybe you will use a different herb. Or add a tiny bit of maple syrup. Cooking is about sharing and creating. I would love to hear what you think of these eggs.



Pumpkin Deviled Eggs Recipe for Fall

Ingredients:

Ingredient	Amount	Notes
Hard boiled eggs	12	cooled and peeled
Cream cheese	2 ounces	softened
Pumpkin puree	1/3 cup	
Mayonnaise	1/4 cup	
Dijon mustard	1 tablespoon	
Smoked paprika	1 tablespoon	
Apple cider vinegar	1 tablespoon	
Coarse Kosher salt	1/2 teaspoon	
Ground white pepper	1/4 teaspoon	
Fresh sage leaves	24 small or 12 large	large leaves hand torn in half
Olive oil	2 tablespoons	divided
Smoked paprika	for sprinkling	for topping

Pumpkin Deviled Eggs: A Cozy Fall Surprise

Hello, my dear. Come sit with me for a moment. The air is getting crisp outside. I always think that means it's time for something special in the kitchen. These pumpkin deviled eggs are just that. They look so fancy, but they are really quite simple. My granddaughter helped me make them last year. She loved piping the filling. It was a little messy, but so much fun. I still laugh at that.

See also [Baked Ham and Cheese Party Sliders](#)

Let's get our eggs ready. You will need a big bowl for all the mixing. Doesn't that smell amazing? The pumpkin and paprika together make the whole kitchen smell like autumn.

Step 1: First, carefully cut all your hard-boiled eggs in half. Gently pop the yolks out into your mixing bowl. Arrange the empty white halves on your prettiest plate. I like to use the platter my mother gave me. It makes everything taste better, I think.

Step 2: Now, let's make the filling super smooth. Mash those yolks with a fork until they're like sand. (A hard-learned tip: Don't skip mashing the yolks first. Otherwise, you might get lumpy filling. Nobody wants a lumpy egg!).

Step 3: Add the soft cream cheese to the yolks. Mix them together until they're one. Then, stir in the pumpkin, mayonnaise, and mustard. Finally, add the paprika, vinegar, salt, and pepper. Watch the color change to a lovely orange.

Step 4: Scoop all that beautiful filling into a plastic bag. Pop it in the fridge for a little while. This helps it get firm so it's easier to pipe. This is a good time to wash a few dishes.

Step 5: Let's fry our sage leaves. Heat a little oil in a small pan. Fry just a few leaves at a time for about 30 seconds. They cook so fast! Take them out before they get brown and curly. They should be dark green and crisp.

Step 6: Time for the final touch! Snip a tiny corner off your filling bag. Now, pipe the filling into each egg white. Top each one with a crispy sage leaf and a sprinkle of paprika. They look so pretty, don't they?

What's your favorite part of making deviled eggs? Share below!

Cook Time: 10 mins

Total Time: 25 mins

Yield: 24 pieces

Category: Appetizer, Snack

Three Fun Twists to Try

Once you know the basic recipe, you can play with it. I love adding little changes. It keeps things exciting. Here are a few ideas I've tried myself. They are all wonderful in their own way.

The Bacon Lover's: Crumble some crispy, cooked bacon right into the filling. It adds a lovely salty crunch.

The Sweet & Savory: Add a tiny drizzle of maple syrup on top. It goes perfectly with the pumpkin and sage.

See also [Creamy Lemon Salmon Pasta in 20 Minutes](#)

The Extra Smoky: Use a pinch of cayenne pepper along with the paprika. It gives the eggs a little warm kick.

Which one would you try first? Comment below!

Serving Your Pumpkin Deviled Eggs

Now, how shall we serve our beautiful eggs? I think they deserve a lovely setting. Place them on a wooden board for a rustic feel. Or use a white platter to make the orange color pop. They are perfect for a party.

For a full snack, serve them with some sharp cheddar cheese cubes. A bowl of spiced nuts would be nice too. For a drink, a glass of chilled apple cider is wonderful. The grown-ups might like a crisp, cold beer with theirs. It cuts through the richness nicely.



Pumpkin Deviled Eggs Recipe for Fall | 8

Which would you choose tonight?



Pumpkin Deviled Eggs Recipe for Fall

Keeping Your Pumpkin Deviled Eggs Fresh

These eggs are best eaten the day you make them. Keep them in the fridge until your guests arrive. Place them on a platter and cover them with plastic wrap. This keeps the filling from drying out.

I do not recommend freezing these deviled eggs. The filling will become watery. The egg whites will get tough and rubbery. It is just not a nice texture.

You can batch-cook the parts, though. Boil and peel the eggs a day ahead. Make the filling and keep it in its bag in the fridge. I once made the filling two days early. It saved me so much time on Thanksgiving day.

This little bit of planning matters. It makes hosting feel less stressful. You get to enjoy your own party. **Have you ever tried storing it this way? Share below!**

Fixing Common Deviled Egg Troubles

Sometimes, boiled eggs are hard to peel. The shells stick to the egg. Use older eggs, not super fresh ones. They peel much more easily.

Is your filling a bit lumpy? Make sure your cream cheese is soft. I remember once mine was too cold. My filling had little white lumps in it. A potato ricer makes the yolks perfectly smooth.

Be careful when frying the sage leaves. They burn in a blink. Watch them closely in the pan. Pull them out as soon as they get crisp.

Getting a smooth filling builds your kitchen confidence. A pretty, crisp sage leaf makes the flavor pop. **Which of these problems have you run into before?**

Your Pumpkin Deviled Egg Questions

Q: Can I make this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your labels to be sure.

Q: How far ahead can I make them? A: You can assemble them up to one day ahead. Keep them covered in the fridge.

See also Pineapple Fluff No-Bake Dessert Delight

Q: What can I use instead of Dijon mustard? A: A teaspoon of yellow mustard works just fine. The flavor will be a little different.

Q: Can I double this recipe for a big crowd? A: Absolutely! Just use a very large bowl for mixing.

Q: Is the pumpkin taste very strong? A: No, it adds a lovely fall color and a hint of flavor. *Fun fact: The pumpkin also makes the filling extra creamy!

Which tip will you try first?

A Final Word From My Kitchen

I hope you love making these special eggs. They always remind me of crisp autumn days. Sharing good food is one of life's great joys.

I would be so happy to see your creations. Your pictures inspire me and other readers too. **Have you tried this recipe? Tag us on Pinterest!**



Pumpkin Deviled Eggs Recipe for Fall | 12

Happy cooking! —Elowen Thorn.

You need to try !

Pumpkin Deviled Eggs Recipe for Fall





Pumpkin Deviled Eggs Recipe for Fall | 14

Pumpkin Deviled Eggs Recipe for Fall





Pumpkin Deviled Eggs Recipe for Fall | 16

[Print Recipe](#)

Pumpkin Deviled Eggs Recipe for Fall

Author: Elowen Thorn



Pumpkin Deviled Eggs Recipe for Fall | 18

Cooking Method:[No Cook Stovetop](#)



Pumpkin Deviled Eggs Recipe for Fall | 19

Cuisine:[American](#)



Pumpkin Deviled Eggs Recipe for Fall | 20

Courses: [Appetizer Snack](#)



Pumpkin Deviled Eggs Recipe for Fall | 21

Difficulty: **Beginner**



Pumpkin Deviled Eggs Recipe for Fall | 22

Prep time: **20 minutes**



Pumpkin Deviled Eggs Recipe for Fall | 23

Cook time: **10 minutes**



Pumpkin Deviled Eggs Recipe for Fall | 24

Rest time:



Pumpkin Deviled Eggs Recipe for Fall | 25

Total time: **25 minutes**



Pumpkin Deviled Eggs Recipe for Fall | 26

Servings: **24 servings**



Pumpkin Deviled Eggs Recipe for Fall | 27

Calories: **18 kcal**

Best Season: Summer

Description

These chewy butterscotch bars mix rich brown sugar with sweet chips

for the perfect homemade treat. Bake them fast with simple pantry ingredients.

Ingredients

- 12 hard boiled eggs (, cooled and peeled)
- 2 ounces cream cheese (, softened)
- 1/3 cup pumpkin puree
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon smoked paprika
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon coarse Kosher salt
- 1/4 teaspoon ground white pepper
- 24 small fresh sage leaves or 12 large sage leaves hand torn in half
- 2 tablespoons olive oil (, divided)
- smoked paprika (, for sprinkling)

Instructions

1. Cut each egg in half and pop out the yolk into a large mixing bowl or bowl of a stand mixer fitted with a paddle attachment, setting aside the whites on a serving platter.
2. Optional: Mash the yolks with a fork or run them through a potato ricer for super smooth texture.
3. Add the cream cheese, blending until smooth. Stir in the pumpkin puree, mayonnaise, Dijon mustard, paprika, apple cider vinegar, salt and pepper. Blend until smooth and tinged orange.
4. Transfer the mixture to a large plastic bag or piping bag. Chill for at least 30 minutes before filling the egg white shells.

5. When assembling, snip the corner of the plastic bag and fill each egg white well with the filling. Top each with one fried sage leaf and a hefty sprinkle of smoked paprika.
6. Heat 1 tablespoon of the olive oil in a small frying pan over medium heat. Fry 4-5 leaves at a time, about 30 seconds per leaf. Do not wait until the edges start to brown or curl. Remove to a paper towel lined plate.
7. Continue with remaining leaves. Store in an airtight container at room temperature until ready to assemble.
8. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Pumpkin, Deviled Eggs, Fall, Appetizer, Snack