

How to Break Down a Whole Pumpkin to Puree/Pumpkin Pie

8 Servings
5 Cups Pumpkin Puree

Ingredients

Total Time: 1 hour 55 minutes

For pumpkin puree:

- 2 small pumpkins, such as sugar pumpkins

For pie:

- 1 (9-inch) refrigerated pie crust, or homemade pie crust
- 2 cups pumpkin puree
- 1 (12-ounce) can evaporated milk
- 1/2 cup sugar
- 2 large eggs
- 2 1/2 teaspoons pumpkin pie spice, or cinnamon

Directions

1. For pumpkin: Preheat oven to 350 degrees. Cut pumpkin in half. Using a large spoon, scrape seeds and pulp from the center. Place pumpkin halves, cut-side-down on aluminum foil lined rimmed baking sheet.
2. Bake until pumpkin is fork-tender, about 45 to 55 minutes. Let pumpkin cool for 15 minutes before handling.
3. Carefully peel skin from flesh of pumpkin. Place pumpkin in a large bowl. Using a large fork or potato masher, mash pumpkin until smooth. Store refrigerated, or freeze in a resealable plastic bag until ready to use.
4. For pie: Preheat oven to 375 degrees. Put pie crust in pie dish. Press crust into pie dish and crimp edges.
5. Mix pumpkin (2 cups), milk, sugar, eggs and pumpkin pie spice together in large bowl until smooth.
6. Pour pumpkin mixture into pie crust. Bake until crust is golden-brown and filling is set, about 35 to 45 minutes. Allow to cool for at least 1 hour before slicing and serving. There will be leftover pumpkin puree.

Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock

