

Betty's All-Time Favorite Pumpkin Pie Recipe



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In this video, Betty demonstrates how to make her All-Time Favorite Pumpkin Pie. With canned pumpkin, sweetened condensed milk, eggs, cinnamon, nutmeg, ginger, and salt, it's just the best! This is the version of pumpkin pie that I always make for Thanksgiving dinner!

Ingredients:

- 15 oz. can cooked pumpkin
- 14 oz. can sweetened condensed milk
- 2 eggs
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 (9-inch) unbaked pie crust

Preheat the oven to 425 degrees. Whisk pumpkin, sweetened condensed milk, eggs, spices, and salt in medium bowl until smooth. (I used an electric mixer.) Pour into crust. Bake 15 minutes. Reduce oven temperature to 350 degrees and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in the refrigerator. This recipe is from Eagle Brand; Thanks to Eagle Brand for this great recipe! I hope all of you will enjoy it as much as I do!

--Betty