

## Online Library Pumpkin Pie

# Pumpkin Pie

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### **Pumpkin Pie**

Make a perfect pumpkin pie, with over 130 recipes for homemade and pumpkin pie from scratch, or with the canned pumpkin everybody loves.

### **Pumpkin Pie Recipes** **| Allrecipes**

Preheat oven to 425 degrees F. Whisk pumpkin, sweetened

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condensed milk, eggs, spices and salt in medium bowl until smooth.

### **Perfect Pumpkin Pie Recipe - Allrecipes.com**

Heat oven to 425°F. In medium bowl, mix flour, 1/2 teaspoon salt and the oil with fork until all flour is moistened. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until

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all water is absorbed.  
Shape pastry into a ball.

### **Pumpkin Pie Recipe - BettyCrocker.com**

Pumpkin pie may be a Thanksgiving classic, but there are plenty of other times to enjoy this popular fall dessert. Whether it's quick and easy or with cinnamon, apple or pecans, look no further for the best homemade pumpkin pie recipes.

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### **Pumpkin Pie Recipes | Taste of Home**

In a large bowl, whisk together the pumpkin, brown sugar, eggs, half-and-half, spices, and salt until smooth.

Return the pie shell to the baking sheet and pour in the filling. Bake on the lower...

### **How to Make Homemade Pumpkin Pie | Classic Pumpkin Pie ...**

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Directions. Cut pumpkin in half lengthwise; discard seeds. Place cut side down in a microwave-safe dish; add 1 in. of water. Cover and microwave on high for 15-18 minutes or until very tender.

### **Fresh Pumpkin Pie Recipe | Taste of Home**

DIRECTIONS Combine pumpkin and remaining ingredients



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in a large bowl; beat at medium speed with an electric mixer 2 minutes. Pour into prepared piecrust. Bake at 425 degrees for 15 minutes.

### **Best Pumpkin Pie Recipe - Food.com**

Pumpkin pie is one of those pies you can easily make a day or two ahead. You can make both the crust and the filling in advance, refrigerate

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them separately, and then bake them the day of. Or you can make the pie, loosely wrap it in plastic wrap and keep it chilled in the refrigerator for up to two days.

### **Homemade Pumpkin Pie |**

### **SimplyRecipes.com**

From breads to cakes and cookies, there are a lot of delicious recipes you can make with your trusty box of

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Bisquick™ . Turns out, pumpkin pie is one of them! This easy, 8-ingredient, crustless pie comes together with just 10 short minutes of prep time. Make it the night before Thanksgiving or whip up a few hours before dinner. Either way, it's sure to earn a permanent spot on your holiday ...

### **Impossibly Easy Pumpkin Pie Recipe**

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### - **BettyCrocker.com**

MIX sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

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