

How To Make The Best Pumpkin Pie From Scratch

Prep: 20 minutes • Cook: 1 hour

Silky, warmly spiced pumpkin custard nestled in a flaky, buttery homemade crust—classic fall comfort with balanced sweetness and cozy aromatics.

Ingredients

- 3 large eggs
- 2 cups pumpkin purée (from one medium pie pumpkin)
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 3/4 cup brown sugar
- 1/2 teaspoon sea salt
- 1 teaspoon cinnamon
- 2 teaspoons pumpkin pie spice
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup butter (cold and cubed)
- 1/4 cup ice water (plus more if needed to bring dough together)

Instructions

1. Stir the flour and salt together in a bowl.
2. Cut the cold, cubed butter into the flour mixture with a fork or pastry blender until pea-sized crumbs form.
3. Drizzle in ice water and mix just until the dough comes together.
4. Turn dough onto a lightly floured surface, form into a ball, flatten into a disc, wrap tightly in plastic, and refrigerate for at least 1 hour.
5. Preheat oven to 350°F (175°C).
6. In a large bowl, whisk together all filling ingredients (eggs, pumpkin purée, heavy cream, vanilla, brown sugar, sea salt, cinnamon, and pumpkin pie spice) until smooth.
7. Roll the chilled pie dough to about 1/4 inch thickness and drape it over a pie dish. Trim excess and crimp or pinch edges.
8. Pour the pumpkin filling into the prepared crust.
9. Bake for about 1 hour, until the crust edges are golden and the filling is set.

10. Cool on a wire rack for at least 1 hour before slicing. Serve with whipped cream or ice cream.

Tags: Dessert, Pumpkin, Thanksgiving, Pie, Fall Baking, Homemade

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