

Signature Pumpkin Pie:

Ingredients:

- 1 frozen unbaked deep dish pie crust, 9-inch or try our *Homemade Vanilla Pie Crust*
- 1 can (15 ounces) pumpkin, or try our *Homemade Pumpkin Puree*
- 1 can (14 ounces) sweetened condensed milk
- 2 eggs
- 1 tablespoon McCormick® Pumpkin Pie Spice
- 1 teaspoon McCormick® All Natural Pure Vanilla Extract

Instructions

- To make this signature pumpkin pie recipe, start by preheating the oven to 425°F. Place frozen pie crust on large foil-lined baking sheet.
- Mix pumpkin, milk, eggs, pumpkin pie spice and vanilla in large bowl until smooth. Pour into crust.
- Bake 15 minutes. Reduce oven temperature to 350°F. Bake 40 minutes longer or until knife inserted 1 inch from the crust comes out clean. Cool completely on wire rack. Serve with Vanilla Whipped Cream, if desired.
- **Does pumpkin pie need to be refrigerated?** Yes, pumpkin pie should be refrigerated if you are not enjoying it right after it's been baked. Cover it loosely with plastic wrap to keep from drying out.

Can you freeze pumpkin pie? Yes, you can freeze pumpkin pie. To save any leftovers, wrap the pie with plastic wrap and then with foil. Place on a flat surface in your freezer for up to 1 month, then thaw in the refrigerator when you're ready to serve

Homemade Vanilla Pie Crust

Ingredients:

- 2 cups flour
- 1/2 teaspoon salt
- 3/4 cup (1 1/2 sticks) cold unsalted butter, cut into pieces
- 1 tablespoon McCormick® All Natural Pure Vanilla Extract
- 2 to 4 tablespoons ice water

Instructions:

- Mix flour and salt in large bowl. Cut in butter with pastry blender or 2 knives until mixture resembles pea-size crumbs. Add vanilla extract and ice water, 1 tablespoon at a time, tossing dough with fork after each addition. Add just enough water so that dough comes together. Gather dough into a ball. Flatten into a disk. Wrap in plastic wrap. Refrigerate 30 minutes
- Roll dough on lightly floured surface from center to edges into a 14-inch circle, about 1/8-inch thick. For easier rolling without additional flour, place dough between 2 sheets of wax paper before rolling.
- Carefully place pie crust on rolling pin and transfer to 9-inch deep dish pie pan. If using wax paper, carefully peel back 1 sheet of wax paper. Flip crust onto pie pan. Carefully peel off remaining wax paper. Gently press the pie crust onto bottom and up sides of pan. Trim pie crust so that it extends 1/2-inch beyond edge of pie pan. (Reserve any remaining dough to make pie crust decorations, if desired.) Fold under excess pie crust. Flute the edges of the pie crust or press with tines of a fork.
- **Test Kitchen Tip:** To blind bake crust (pre-bake an empty crust) to use for a custard pie or an unbaked filling, cover crust with parchment paper and fill with pie weights or dry beans (about 1 1/2 pounds). The weights will hold the parchment in place and keep the crust from

puffing up or the sides from falling in while baking. Bake crust in preheated 375°F oven 25 minutes. Remove weights and parchment; bake 5 minutes longer or until lightly browned.

Homemade Pumpkin Puree

Ingredients:

- 1 small baking pumpkin, washed (about 2 1/2 pounds)
- 1/8 teaspoon McCormick® Sea Salt Grinder
- 1/4 cup water
- 1/2 teaspoon McCormick® Ground Cinnamon

Instructions

- Preheat oven to 400°F. Remove pumpkin stem. Cut pumpkin in half from top to bottom. Scoop out seeds and discard (or save to make your own roasted pumpkin seeds). Cut each piece in half again, so you have 4 quarters. Sprinkle flesh with salt. Place cut-side down on large parchment-lined shallow baking pan.
- Roast about 40 minutes, or until skin is soft and flesh is very tender when pierced with a fork. Cool completely on wire rack
- Scoop flesh from skin and transfer to food processor. Process about 3 to 5 minutes, gradually adding water and scraping sides as needed, until smooth. Add cinnamon; pulse until well blended.
- Use pumpkin puree for baking, just as you would canned pumpkin. Store in airtight container in refrigerator up to 1 week.