

# Classic Pumpkin Pie

- Prep Time: 15 minutes
- Cook Time: 1 hour, 5 minutes
- Total Time: 1 hour, 20 minutes
- Servings: 8



## Ingredients:

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- 2 Golden Large Eggs
- 1/2 cup Baker's Corner Granulated Sugar
- 1/2 cup packed Baker's Corner Brown Sugar
- 1 tablespoon Stonemill Pumpkin Pie Spice\*
- 1/2 teaspoon Stonemill Iodized Salt
- 15 ounces Baker's Corner 100% Pure Canned Pumpkin
- 6 ounces Baker's Corner Evaporated Milk
- 1 Belmont 12" Deep Dish Pie Crust

## Topping:

- 1 cup Countryside Creamery Heavy Whipping Cream
  - 1/4 cup Baker's Corner Powdered Sugar
  - 1/2 teaspoon Stonemill Pumpkin Pie Spice\*
- \*These are Seasonal items that are only in stores for a limited time and may no longer be available.**
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## Directions:

1. Preheat oven to 400°.
2. In a large bowl combine eggs, sugars, pumpkin pie spice, salt and canned pumpkin. Slowly stir in evaporated milk until fully incorporated. Place pie crust with tin on baking sheet and pour mixture into crust.
3. Bake for 20 minutes. Reduce temperature to 350° and bake for an additional 45 minutes or until the center is set.
4. For the topping: Chill a medium-sized bowl for 5 minutes if desired. Pour cream into bowl. Whip on medium speed, slowly add in sugar and pumpkin pie spice. Whip until stiff peaks form. Cover and refrigerate. Enjoy pie with a large dollop on top of each slice of pie.

**Tip: Adding chopped nuts on the topping adds a great crunch.**



Recipe Courtesy of:  
ALDI Test Kitchen