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FUN IDEA FOR NOVEMBER 2019 by [huflixPrime](https://www.huflixprime.com) Editors **OUR FAMOUS PUMPKIN PIE RECIPE!**

(Actually its a combination of a few recipes)

Welcome to November! Hey, who doesn't love Pumpkin Pie? OK, maybe there are a few people out there that are not fans, but we sure love it. You may not know this, but pumpkin pie is the easiest pie to make. The recipe is right on the back of the can of pumpkin!

But never mind that, we've found that while the formula is readily available, it's the actual preparation and cooking that may require some experience. That's where our crack team of chefs comes in! **(No, we don't really have a crack team of chefs!)** Anywho, what we do have, is an abundance of experience making pumpkin pie! Once you've learned a few essential safety tips and tricks to get you to the baking stage, it's elementary

Here's the recipe:

A) Get a can of Libby's 100% Pure Pumpkin, read the recipe on the back of the can.

Or,

B) Follow this recipe, which is even easier and has less sugar!

OUR RECIPE:

- 1/2 cup Granulated Sugar
- 1 Tablespoon McCormick Pumpkin Pie Spice **(Amazing yes? put a dash in your coffee!)**
- 2 Large Eggs
- 1 can (15 oz.) Libby's 100% Pure Pumpkin
- 1 can (12 fl oz.) Nestlé Carnation Evaporated Milk
- 1 teaspoon Pure Vanilla Extract
- 1 Unbaked 9-inch (4-cup volume) Deep-Dish Pie Shell **(we recommend Pillsbury Pet-Ritz Deep Dish Pie Crusts)**

DIRECTIONS:

1. Preheat your oven to 425° F. Place the pumpkin, eggs, sugar, vanilla extract, pumpkin pie spice, and evaporated milk in the blender **(Obviously crack the eggs and discard the shells before placing eggs in blender. I know right? It's incredible what you have to tell some people!)**
2. Place the lid on the blender and set to blend. Blend the mixture until it is mixed well, about a minute should do it. Pour the mixture into the pie crust.
3. Bake for 15. Reduce the oven temperature to 350° F. Bake for another 40 minutes or until a knife inserted 1 inch from the crust comes out clean. Cool completely on a wire rack before serving.

TIPS FROM OUR EXPERIENCE

- **EASY MIX & CLEAN:** Use a blender to mix the ingredients; the pumpkin pie mix results in a thick liquid. It blends well, and you can pour it right into your pie crust. Bonus, a blender is easier to clean than a mixer.
- **PAN TRICK:** Get yourself a large flat baking pan, set your pie crust on the pan, pour your pumpkin pie mixture into the crust and very gently move the whole baking pan into the oven when ready to bake. Doing this makes it easier to move the pie, and also prevents the pie from spilling over into the oven during baking.
- **AVOID THE BURN:** During baking, gently place a sheet of aluminum foil over the pie for the first 25 minutes, then use a set of cooking tongs to remove that foil for the last 30 minutes of baking, this will give you a nice brown crust rather than a potentially burnt crust.
- **FINAL TOUCH:** Let your pie cool for a good hour or two before serving, or store in the fridge overnight and serve when ready.