

BAKE AT HOME PUMPKIN PIE FILLING

Keep the pumpkin pie filling frozen until 2 days before you are ready to bake your pie. Two days before baking your pie move your filling from the freezer to the refrigerator. You can either make your own pie shell or buy a frozen 9” or 10” shell from the store.

NOTE: Most store-bought shells are 9”, so you may have some extra filling. It is a great gluten free option if you bake the extra filling in ramekins.

I prefer to bake my pies on the middle rack. Pre-heat your oven to 350F with a baking sheet or pizza stone in it. Pour the pie filling from the quart container into your own mixing bowl to give the pumpkin pie filling a good mix. Fill the unbaked pie shells with the filling and carefully load the pie into the oven, as it is a very loose filling, on the heated baking pan or stone. Bake for 1 hour to 1 hour and 15 minutes. If you need to turn the pie for more even baking wait at least 50 minutes before moving the pie, as you want the pie to be somewhat set in the center. Let the pie cool for at least an hour before enjoying. The pie can be served at room temperature or chilled from the refrigerator.