

Maple Pumpkin Pie



If you love pumpkin pie then you'll want to make this maple pumpkin pie that's sweetened with pure maple syrup. Top off a slice with the pumpkin spiced homemade whipped cream. It's a fun twist to the classic pumpkin pie.

Course	Dessert
Cuisine	American
Keyword	pumpkin pie, pumpkin pie recipe, thanksgiving
Prep Time	10 minutes
Cook Time	1 hour
Cooling/Fridge Time	9 hours
Total Time	1 hour 10 minutes
Calories	479kcal
Author	Jessica - Together as Family

Ingredients

Maple Pumpkin Pie

- 1 uncooked 9" pie crust (homemade or store-bought)
- 1 can (15 oz) pure pumpkin
- 1 cup evaporated milk
- 2 large eggs
- 3/4 cup granulated sugar
- 1/2 cup pure maple syrup (NOT pancake syrup)
- 1 teaspoon pumpkin pie spice
- 1/4 teaspoon salt

Maple Whipped Cream

- 1 cup heavy whipping cream
- 3 tablespoons powdered sugar
- 1 tablespoon pure maple syrup
- chopped pecans, optional

Instructions

1. Heat oven to 425 degrees.
2. Line your pie pastry into a 9" pie plate or thaw a frozen pie crust according to package instructions (usually it needs to be left out at room temperature for 10 minutes).
3. Combine the pumpkin, evaporated milk, eggs, granulated sugar, pure maple syrup, pumpkin pie spice, and salt in a large mixing bowl. Beat with a hand mixer or use a whisk to combine until mixed together and smooth.
4. Pour the pumpkin pie filling into the uncooked pie crust. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 45-55 minutes longer, or until the edges are set but

the middle is still slightly jiggly, not wet, just almost set.

5. If wanted, place the pie crust protector ring on the pie during the last 30 minutes of cook time.
6. When done cooking, take pie out and let cool at room temperature on a cooling rack for 1 hour. Then let it refrigerate overnight to get set and chilled.

Make the maple whipped cream

1. In a small bowl combine heavy whipping cream, powdered sugar, and maple syrup. Use a hand mixer, or a stand mixer, and beat until stiff peaks form. This can take several minutes. Pipe onto the pie or dollop onto each piece when serving. Sprinkle with chopped pecans if wanted.

Nutrition

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