

Pumpkin Pie - Bulk Recipe (8 Pies)

Yields: 8 pies

Ingredients:

- 8 sugar pumpkins, halved and seeded
- 16 eggs, beaten
- 4 cups heavy whipping cream
- 4 cups sour cream
- 8 cups demerara sugar
- 8 tablespoons all-purpose flour
- 8 tablespoons pumpkin pie spice = 2 of the small 1-ounce McCormick pumpkin pie spice containers -OR-
 - 8 teaspoons cinnamon
 - 4 teaspoons ground ginger
 - 4 teaspoons ground nutmeg
 - 1 teaspoon ground cloves
- 4 teaspoons salt
- 8 (9 inch) unbaked deep dish pie crusts

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Line a baking sheet with aluminum foil; lightly oil the foil.
2. Arrange pumpkin halves onto the prepared baking sheet, cut sides down.
3. Bake in preheated oven until flesh is tender throughout, about 40 minutes. Set aside until cool enough to handle.
4. Increase oven heat to 425 degrees F (220 degrees C).
5. Scrape pumpkin flesh into a large mixing bowl. Add eggs, heavy cream, sour cream, demerara sugar, flour, pumpkin pie spice, and salt; beat until smooth. Pour the pumpkin mixture into pie crusts.
6. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes.

Pumpkin Pie - Original Yield

Yields: 2 pies

Ingredients:

- 2 sugar pumpkins, halved and seeded
- 4 eggs, beaten
- 1 cup heavy whipping cream
- 1 cup sour cream
- 2 cups demerara sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons pumpkin pie spice -OR-
 - 2 teaspoons cinnamon
 - 1 teaspoon ground ginger
 - 1 teaspoon ground nutmeg
 - 1/4 teaspoon ground cloves
- 1 teaspoon salt
- 2 (9 inch) unbaked deep dish pie crusts

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Line a baking sheet with aluminum foil; lightly oil the foil.
2. Arrange pumpkin halves onto the prepared baking sheet, cut sides down.
3. Bake in preheated oven until flesh is tender throughout, about 40 minutes. Set aside until cool enough to handle.
4. Increase oven heat to 425 degrees F (220 degrees C).
5. Scrape pumpkin flesh into a large mixing bowl. Add eggs, heavy cream, sour cream, demerara sugar, flour, pumpkin pie spice, and salt; beat until smooth. Pour the pumpkin mixture into pie crusts.
6. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes.

Vegan Pumpkin Pie - Bulk Recipe

Yield: 6 pies

Ingredients:

10.5 cups fresh pumpkin puree
4.5 cups full fat coconut milk
3 cups brown sugar
1.5 cups cornstarch
1.5 cups maple sugar or molasses
4 teaspoons vanilla extract
8 teaspoons pumpkin pie spice
3 teaspoons cinnamon
3 teaspoons salt
4 vegan pie crusts
Coconut whipped cream (optional)

Directions:

1. Preheat your oven to 350F (180C). Have your unbaked 9" pie shell ready.
2. Add the pumpkin, coconut milk, brown sugar, cornstarch, maple syrup, vanilla extract, pumpkin pie spice, cinnamon and salt to a blender or a large bowl. Mix well.
3. Pour the pumpkin mixture into the pie crust. Use a spatula to spread the pumpkin evenly and smooth out the top. Bake for 60 minutes. When you remove it from the oven, the edges might be slightly cracked and the middle will still look wobbly. Let cool, and then chill in the fridge for a minimum of 4 hours or overnight until completely set. Serve plain or with *coconut whipped cream*.

Recipe Notes*Nutrition is based on 1 slice of pie with crust ($\frac{1}{8}$ th of the pie). This does not include the coconut whipped cream.

*The pie will keep fresh in the fridge for 3 - 4 days.

<https://itdoesnttastelikechicken.com/easy-vegan-pumpkin-pie/>