

Baking 101 Video Script - Perfect Pumpkin Pie

Thanksgiving wouldn't be the same without Libby's Famous Pumpkin Pie. It's so easy and delicious; I like to make it any time of the year.

Just follow the recipe that's on every can of Libby's Pumpkin. It's as easy as mix, pour, and bake.

Preheat the oven to 425°.

Mix sugar, salt, cinnamon, ginger and cloves in a small bowl.

Beat 2 eggs in large bowl. Stir in Libby's Pumpkin and sugar-spice mixture.

Gradually stir in Carnation Evaporated Milk.

Pour the filling into the pie shell.

Bake your pie at 425° for 15 minutes. Then reduce the oven temperature to 350°.

After 40 minutes, check to see if the pie is done. Stick a knife near the center of the pie. Don't stick the knife in the direct center. The pie will continue to bake after you take it out of the oven so you don't want the very center done while it's still in the oven.

If the knife comes out clean, it's done. If it's not done, bake for a little longer and then test again.

Let it cool for about 2 hours to really firm up. Then you can serve it warm, or refrigerate and serve chilled. If you want, you can add a dollop of whipped cream for a little extra touch.

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