

Fresh Pumpkin Pie

Made with homemade pumpkin puree

This recipe will fill 1 medium Harvest Right Tray and make 1 Pumpkin Pie

[Adventures in Freeze Drying: Pumpkin Pie Filling Freeze Dried, Reconstituted, and Baked!](#)

Ingredients:

2 C Pumpkin Puree
1~ 12 oz can
Evaporated Milk
2 large Eggs, beaten
¾ C packed Brown
Sugar
½ tsp Cinnamon
½ tsp ground Ginger
½ tsp ground Nutmeg
¼ tsp Cloves
½ tsp Salt



Directions:

1. You may choose to wait to add the spices, (or to cut them back) until you reconstitute and bake, they get a little strong when this is baked
2. Combine all ingredients in a bowl until well combined
3. Pour onto a parchment lined tray, add dividers set to 40 portions, helps with removal from tray, and cover with a lid
4. Pre freeze until solid 24-48 hours
5. Remove lid and Freeze Dry
6. Powder in a food processor or with a rolling pin
7. Store Appropriately (See Tips and Tricks for storage help)

THIS IS STILL RAW, with raw eggs, make sure to clean your freeze dryer and handle appropriately

Cycle Time: 36 hours in a mixed load

Rehydration: 1 Pie will reconstitute with about 2¼ - 2½ cups of cool water.
Bake in your favorite pie crust at 400°F for 45-60 minutes



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray