



STOVE & PRESET PROGRAM

Pumpkin Pie

A classic Thanksgiving staple that you can make using one of June's preset baking programs. You can make a homemade pie shell or just pick up a frozen one from the store.



PREP TIME
15 minutes

COOK TIME
50 minutes

SERVINGS
8

SHELF POSITION
Bottom

Ingredients

- 2 large eggs
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 1 15-oz can pumpkin puree
- 1 can (12 fl. oz) evaporated milk
- 1 store-bought tart shell

Tools

- Measuring spoons
- Whisk
- Mixing bowl
- Aluminum foil

Method

- 1** In a large bowl beat the eggs and vanilla extract. Add the sugar, salt and spices and whisk to combine.
- 2** Add the pumpkin puree and evaporated milk and mix to combine.
- 3** With a fork, prick the bottom of the pie crust creating three concentric circles.
- 4** Pour the mixture into the frozen pie shell and place on the June Pan.
- 5** Use the Baked Good Preset for Pumpkin Pie and follow the on-screen instructions:



Presets



Baked Goods



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- 6** Allow to cool for 1 hour before serving.