

Recipe Pumpkin Pie Bob Evans



Recipe Pumpkin Pie Bob Evans is a delightful dessert that brings the flavors of fall into your home. This classic dish is a staple during Thanksgiving and other festive occasions, offering a creamy filling spiced with warm autumn flavors, all encased in a buttery crust. Bob Evans, renowned for its comforting homestyle cooking, has popularized a recipe that many families cherish. In this article, we will delve into the ingredients, step-by-step preparation, and some tips to enhance your pumpkin pie-making experience.

Ingredients for Bob Evans Pumpkin Pie

To create a delicious pumpkin pie reminiscent of the one served at Bob Evans, you will need the following

ingredients:

- 1 (9-inch) unbaked pie crust
- 1 can (15 ounces) pure pumpkin (not pumpkin pie filling)
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 3 large eggs
- 1 can (12 ounces) evaporated milk

These ingredients will yield a pie that serves approximately eight people—perfect for sharing with family and friends.

Preparation Steps for Bob Evans Pumpkin Pie

Creating the perfect pumpkin pie involves a few simple steps. Follow this detailed guide to ensure your pie turns out beautifully:

Step 1: Preheat the Oven

Begin by preheating your oven to 425°F (220°C). This initial high temperature is crucial for setting the crust.

Step 2: Prepare the Pie Crust

If using a store-bought pie crust, follow the package instructions. If you prefer to make your own, combine flour, salt, and butter in a bowl until crumbly, then add ice water until the dough forms. Roll it out and fit it into a 9-inch pie plate. Crimp the edges for a decorative touch.

Step 3: Mix the Filling

In a large mixing bowl, combine the following ingredients:

- Pure pumpkin
- Granulated sugar
- Cinnamon
- Ginger
- Nutmeg
- Cloves
- Salt

Whisk together until well blended.

Next, add the eggs one at a time, mixing well after each addition. Finally, gradually pour in the evaporated milk while stirring until the mixture is smooth and creamy.

Step 4: Pour and Bake

Carefully pour the pumpkin filling into the prepared pie crust. Place the pie in the preheated oven and bake at 425°F for 15 minutes. After that, reduce the oven temperature to 350°F (175°C) and continue baking for an additional 40 to 50 minutes. The pie is done when the filling is set and a knife inserted in the center comes out clean.

Step 5: Cool and Serve

Once baked, remove the pie from the oven and let it cool on a wire rack for at least two hours. This cooling period allows the filling to firm up. After it cools, serve with whipped cream or a scoop of vanilla ice cream for an extra indulgent treat.

Tips for the Perfect Pumpkin Pie

Here are some tips to ensure your Bob Evans-style pumpkin pie turns out perfectly every time:

1. **Use Fresh Pumpkin:** While canned pumpkin is convenient, using fresh pumpkin can enhance flavor. Roast or steam your pumpkin, then puree it for a richer taste.
2. **Spice It Up:** Experiment with the spice blend to suit your taste. Add a pinch of allspice or cardamom for a unique twist.
3. **Crust Considerations:** Blind bake the crust for 10 minutes before adding the filling to prevent it from getting soggy.
4. **Storage:** Store leftover pie in the refrigerator, covered, for up to four days. You can also freeze it for up to two months; just be sure to wrap it tightly.
5. **Presentation:** To elevate the presentation, sprinkle some cinnamon on top of the whipped cream before serving.

Conclusion

The **recipe pumpkin pie Bob Evans** is a timeless classic that embodies the essence of home-cooked comfort. With its creamy filling and aromatic spices, it's a dessert that brings joy to any gathering. By following the steps outlined above and incorporating a few of the tips provided, you can create a pie that not only tastes delicious but also evokes fond memories of family gatherings and festive celebrations.

Whether it's Thanksgiving or just a cozy autumn evening, this pumpkin pie will surely become a beloved recipe in your household. So roll up your sleeves, gather your ingredients, and get ready to bake a pie that's sure to impress. Happy baking!

Frequently Asked Questions

What are the key ingredients in Bob Evans' pumpkin pie recipe?

The key ingredients in Bob Evans' pumpkin pie recipe typically include pumpkin puree, sugar, eggs, evaporated milk, cinnamon, nutmeg, and a pre-made pie crust.

How long does it take to bake a pumpkin pie using Bob Evans' recipe?

Using Bob Evans' recipe, the pumpkin pie usually takes about 45 to 50 minutes to bake at 425°F, followed by cooling for at least 2 hours before serving.

Can I make Bob Evans' pumpkin pie recipe ahead of time?

Yes, you can make Bob Evans' pumpkin pie ahead of time. It can be baked a day in advance and stored in the refrigerator, or you can freeze the unbaked pie to enjoy later.

What is the best way to serve Bob Evans' pumpkin pie?

Bob Evans' pumpkin pie is best served chilled or at room temperature, and you can enhance it with a dollop of whipped cream or a scoop of vanilla ice cream.

Are there any variations to Bob Evans' pumpkin pie recipe?

Yes, variations to Bob Evans' pumpkin pie recipe can include adding cream cheese for a richer filling, incorporating different spices like ginger or cloves, or using a homemade crust for a personal touch.

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