

Pumpkin Meringue Pie

I love summer, I really do, but there is something about the chilly breeze in fall that makes my heart happy. I knew I was going to be hosting Thanksgiving and that I wanted to make several pumpkin-flavored desserts. Classic pumpkin pie has been a go-to favorite of mine since I was a little girl. But, I was looking for something extra. After trying out several recipes, I finally landed on this pumpkin pie with meringue, and it's out of this world scrumptious!



How To Make Pumpkin Meringue Pie

This pumpkin pie recipe beats all its competition with its fluffy meringue topping. I can't wait to share with you how to make it and hear all about what you thought of it.

First Step: The oven should be preheated to 425 degrees.

Second Step: Add sugar, cinnamon, salt, ginger, cloves, eggs, evaporated milk, and pumpkin in a medium-sized bowl.

Third Step: Pour the pie filling into the deep dish pie crust.

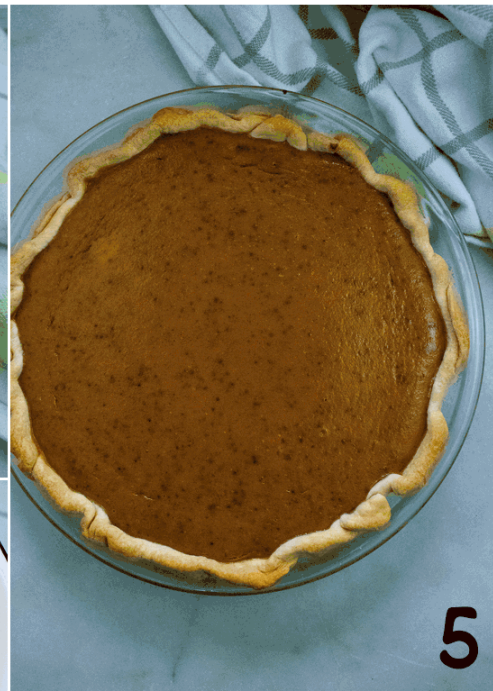
Fourth Step: Begin baking the pie for 15 minutes. Once 15 minutes is up, reduce the heat to 350 degrees F. Then bake for an additional 30 minutes.

Fifth Step: Start preparing the meringue. Add the egg whites, cream of tartar, and sugar together. Beat the ingredients until it becomes thick and you notice peaks forming.

Sixth Step: Add the meringue on top of the pie after it's baked. Make sure to put the meringue topping all the way up to the edge of the crust.

Seventh Step: Bake the pumpkin spice meringue pie for an additional 15 minutes. The top should be white with golden brown spots.

Eighth Step: Refrigerate the pumpkin pie then serve once cold.



What Is The Difference Between Pumpkin Puree And Pumpkin Pie Filling?

The main difference between pumpkin puree and pumpkin pie filling is the spices. When it comes to pumpkin puree, they literally take the inside of a pumpkin cook it, so it becomes soft and mash it until it's a smooth, creamy texture. They do not add any flavorings or spices to the puree. Just can it and it's ready to go.

Pumpkin pie filling, on the other hand, is pumpkin that has been cooked and pureed too. However, they add all those traditional flavors you associate with pumpkin pie. Cloves, cinnamon, and allspice are a few that they put in.

You can actually use either one with this recipe, but keep in mind if you use pumpkin pie filling you don't need to add the spices, or it may be too intense to enjoy. The texture and overall flavor will be basically the same if you omit the spices.

Why Is My Meringue Sticky?

Sometimes meringue topping does end up sticky. The reason this happens is because it has a lot of sugar in it. That sugar will attract moisture in the air. As this happens if you have a lot of moisture in your air, then your meringue is going to turn out sticky. Don't worry, though! There is an easy solution to this problem. After you have baked the easy pumpkin pie, then lightly touch the meringue. If it seems like it has a sticky texture, then reduce the oven temperature to 200 degrees F. Then continue to bake the pie for 10 -12 minutes longer. This should fix the problem up for you!

Why Did My Meringue Fall?

Unfortunately, a falling meringue does happen every once in a while. Make sure always to use fresh eggs when making the meringue because it can affect the texture of the topping and can cause it to fall – another reason why this happens is that the meringue may cool down too fast. You need to make sure you ease the temperature to prevent falling. I have found the best way to avoid this is to turn the oven after you are done baking, but leave the pie in there. This will allow it to cool down at a much slower rate, and this will prevent any cracks from forming.

How To Thicken My Meringue

If you follow this recipe but notice that the meringue still isn't thick enough, then go ahead and add a little bit more sugar. I would start with 1/8 – 1/4 of a cup at a time. Pour it in and continue beating for a while. If it thickens, then you are good to go, otherwise, add a little bit more. Just don't put too much extra sugar in because there isn't anything you can do if this happens.

Why Are My Meringues Hollow?

Making this pumpkin meringue pie can be a challenge if you haven't made meringue before. Once you get the hang of it, you will be an old pro! It's important not to over stir or overbeat the meringue topping, or it will end up hollow. While you are beating it, as soon as it stiffens and seems thick, then it's ready, and you don't need to keep beating.

How To Store Pumpkin Pie With

Meringue

You should always store any pumpkin pie with meringue in the refrigerator. It's not safe to sit out on the counter any longer than 2 hours at a time. Keep it on ice if you need to have it out longer than that 2-hour mark. Otherwise, you are going to need to toss it out. Make sure it's covered with plastic wrap or tin foil to keep it fresh longer.

Can I Freeze This Pumpkin Meringue Pie?

No, this pumpkin pie recipe will not freeze well. The meringue ends up getting hard, and it has an overall weird texture when it's frozen. You are way better off to whip up a new pumpkin dessert when you want one than to try to freeze it.



DESCRIPTION

Pumpkin Meringue Pie is a pumpkin pie topped with meringue. A traditional meringue pumpkin pie recipe.

INGREDIENTS

- 1 deep dish pie crust
- $\frac{3}{4}$ cups granulated sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cloves
- 2 eggs
- 12 ounces evaporated milk
- 15 ounces canned pumpkin

Meringue (use half for a shorter meringue)

- 6 egg whites (4 of the reserved egg whites plus 2 additional)
 - 2 teaspoon cream of tartar
 - $\frac{2}{3}$ cup sugar
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INSTRUCTIONS

1. Preheat oven to 425 degrees.
2. Combine ingredients for pie, and mix well. Pour into the pie crust.
3. Bake pie at 425 for 15 minutes. Reduce heat to 350 degrees and continue baking for 30 minutes.
4. To make the meringue, add egg whites, sugar and cream of tartar and beat all three ingredients together until still and able to form peaks.

5. Spread meringue over the top of the pie (when it has finished baking in step 3) to the edge of the crust, sealing the pie.
 6. Bake in a 350-degree oven for an additional 15 minutes.
 7. Chill before
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NOTES

Note: to make a higher meringue, use an additional 3 egg whites, 1 teaspoon cream of tartar and 1/3 cup of sugar.