

Individual Pumpkin Pies

Description

Classic pumpkin pie baked in 3" pie crusts — perfect for a gathering. Makes 12 individual pies.

Cooking Instructions

This pie has 2 parts: Pie Crusts and Pie Filling.

Pie Filling: QuickThaw pie filling by submerging the well-sealed bag in warm water for 10–15 minutes.

Bake:

1. Preheat oven to 350°F.
2. Prebake unfilled pie crusts on a lower oven rack for 5 minutes.
3. Spoon filling into pie crusts.
4. Bake on a middle or lower oven rack approximately 45 minutes, until set.
5. Let cool before serving.

Internal temp: 165°F.

Serving Suggestions: Refrigerated pies can be popped out of the tins. Top with a dollop of whipped cream or serve as-is.

Please Note: Cooking times are estimates and vary based on your actual oven, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Per Serving: Nutritional information coming soon.

Contains: Dairy. Wheat. Soy.

Lifestyle: Nut-Free.

Ingredients: pumpkin puree, evaporated milk, eggs, sugar, cornstarch, cinnamon, ginger, salt, cloves, pie crust.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary.



Log into your Dinner Done account to make notes on dishes you have purchased, request an email notification when we make your favorite item again, track your SuperChef points, and more.