



EGGLESS PUMPKIN PIE



QimiQ BENEFITS

- No splitting or cracking of surface
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation



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easy

INGREDIENTS FOR 2 DEEP DISH PIE(S) Ø 9 INCH

2 pcs Deep dish pie shell(s) 7 oz each

FOR THE FILLING

227 g QimiQ Classic, room temperature

737 g Pumpkin

907 g Condensed milk 10 % fat

2 g Salt

12 g Pumpkin pie spice

METHOD

1. Preheat the oven to 275° F (conventional).
2. Whisk QimiQ Classic smooth.
3. Add the condensed milk and pumpkin and mix well.
4. Sift the spice and salt together and fold into the mixture.
5. Pour into the pre-baked pie crusts and bake until set.