

Instant Pot Pumpkin Pie

Ingredients

Crust

- 1 $\frac{1}{4}$ C graham cracker crumbs
- 5 tbsp butter, melted
- $\frac{1}{4}$ c sugar

- Mix all ingredients together until well blended.

- Press in bottom and about $\frac{1}{2}$ " up the sides of a 7" springform pan that's coated with cooking spray.

Filling

- 1 small can pumpkin
- $\frac{3}{4}$ C sugar
- $\frac{1}{2}$ tsp. salt
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. ground cloves
- 2 eggs
- 1 can evaporated milk

- Mix all ingredients except the evaporated milk in a large bowl.

- Slowly pour evaporated milk in while mixing and mix well.

- Pour into the prepared springform pan, leaving some space at the top. I left $\frac{1}{2}$ "

- Add 1 C water to the IP.

- Place trivet in the bottom.

- Slowly lower springform pan into the pot using a foil sling. Tuck the sides of the sling so they don't stick out of the pot.

- Cook on manual and for 40 minutes.
- When it's finished, do a natural pressure release for 10 minutes and then quick release the remaining pressure.
- Carefully remove the pie and cool completely on a wire rack.
- Cover with plastic and refrigerate for a minimum of 4 hours before serving.

If it's not done, cook for another 5 minutes. It should wiggle like Jello when you tap the side of the pan.