

Pumpkin Chiffon Pie

2 teaspoons unflavored gelatin
¼ cup cold water
3 eggs, separated
1 cup sugar
1 ¼ cups mashed cooked pumpkin
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg (optional – I don't use nutmeg)
½ teaspoon ginger (optional – I don't use ginger)
½ cup milk
1 Pie Shell, already baked



Soften gelatin in water 5 minutes. Beat egg yolks and add ½ cup sugar, pumpkin, salt, spices and milk. Cook over low heat, stirring constantly until mixture begins to thicken. Add gelatin to hot pumpkin and stir until dissolved. Cool.

When mixture begins to thicken, beat egg whites until almost stiff and beat in remaining sugar, 1 tablespoon at a time. Fold into pumpkin mixture, pour into pie shell and chill until firm (best if chilled at least 6 hours or overnight).

Cover with whipped topping, or add a dollop of whipped cream to each slice as you serve it.

Makes 1 (9-inch) pie.