

# Pumpkin Chiffon Pie

*This recipe is from my girlfriend Gail Major's mother,  
Evelyn Gardner.*

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## Ingredients

- 1 envelope unflavored gelatin
- 1/2 teaspoon salt
- 1/2 tsp. nutmeg
- 1/4 cup water
- 1 1/2 cups canned pumpkin
- 3/4 cup firmly packed light brown sugar
- 1 tsp. cinnamon
- 1/2 cup milk
- 3 eggs (separated)
- 1/4 cup granulated sugar

## Recipe

Mix gelatin, brown sugar, salt, cinnamon and nutmeg together in top of double boiler. Stir in milk and water. Beat in egg yolks with whisk, add pumpkin. Place over boiling water and cook stirring often, especially around sides of pan until mixture is heated thoroughly. Remove from heat and chill mixture until set. (Ready when a spoonful is dropped and mixture holds its shape).

In a separate bowl, beat egg whites adding granulated sugar gradually until whites form stiff peaks. Fold whites into pumpkin mixture, pour into pie shell and chill. Garnish with whipped cream.