

A close-up photograph of several pumpkins with their green stems, serving as a background for the title. The pumpkins are in various shades of orange and red, with some showing the texture of their ribs. The stems are dark green and appear slightly weathered.

# Pumpkin Chiffon Pie

## ingredients

- 1 envelope Knox unflavored gelatin
- 3/4 c packed dark brown sugar
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1 tsp. cinnamon
- 1/2 c. milk
- 1/4 c. water
- 3 egg yolks
- 1 1/2 c. canned pumpkin
- 3 egg whites---reserved, along with 1/4 c. reserved sugar

## directions

- Mix first 5 ingredients in the top of a double boiler. Stir in the other ingredients and mix well. Cook over boiling water, stirring occasionally, until gelatin dissolves and mixture is heated (about 10 minutes). Remove from heat, chill until mixture mounds when dropped from a spoon.
- Beat 3 egg whites until stiff in another bowl. Beat in 1/4 c. sugar and fold into gelatin mixture.
- Turn out into 9" baked pie shell, chill until firm. Just before serving it is best topped with real whipped cream