

Pumpkin Chiffon Pie



Graham Cracker Crust

1 1/4 cups Yumee Yumee Graham Cracker crumbs
1 tablespoon granulated sugar
6 tablespoons butter or margarine, melted

Pumpkin Filling

3 egg yolks, beaten
1 (15 ounce) can pumpkin puree
1/2 cup milk
1/3 cup granulated sugar
1 (0.25 ounce) envelope unflavored gelatin
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg

Meringue Filling

3 egg whites
1/4 cup granulated sugar

Topping

1 cup heavy whipping cream
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 cup powdered sugar

In a medium bowl, mix together Graham Cracker crumbs and sugar. Add butter, and mix well. Press into bottom and sides of a 9 1/2 inch pie plate.

Bake at 350 degrees for 8 minutes. Remove from oven and cool completely.

In a medium saucepan, combine egg yolks, pumpkin, milk, sugar, gelatin, salt, cinnamon, allspice, ginger, and nutmeg. Cook and stir over medium heat for 10 minutes or until gelatin starts to thicken. Remove from heat and refrigerate for at least 10 minutes.

In a large bowl, beat egg whites with a wire whisk attachment until soft peaks form. Gradually add sugar and beat until stiff peaks form. Remove pumpkin filling from refrigerator and gently fold egg white mixture into pumpkin filling until blended. Pour into pie crust, smooth top, and refrigerate 1 hour.

In a large bowl, whip heavy whipping cream with a wire whisk attachment until soft peaks form. Gradually add vanilla, cinnamon, and powdered sugar. Whip until soft peaks form. Spread over pumpkin layer. Chill 8 hours, or overnight. Garnish with ground cinnamon. Store pie in the refrigerator.

Cook's Note: *Electric mixer with a wire whisk attachment required.*