

Pumpkin Chiffon Pie II

Canadian Mennonite Cookbook - 1974

*1 envelope gelatin
1 1/4 cups cooked pumpkin
1/2 cup milk
1 cup sugar
3 egg yolks, beaten
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon salt
3 egg whites, stiffly beaten
1 baked pie shell*

In a bowl, soak the gelatin in 1/2 cup of cold water. Allow to stand for a while.

In a double boiler, mix together the pumpkin, milk, sugar, egg yolks, ginger, nutmeg, cinnamon and salt. Cook until thickened. Pour over the gelatine and stir until the gelatin is dissolved.

When the mixture begins to set, fold in the stiffly beaten egg whites.

Pour into a baked pie shell.

Refrigerate.

Per Serving (excluding unknown items): 1169 Calories; 20g Fat (15.1% calories from fat); 25g Protein; 228g Carbohydrate; 1g Dietary Fiber; 655mg Cholesterol; 1371mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Non-Fat Milk; 3 Fat; 14 1/2 Other Carbohydrates.