
Pumpkin Chiffon Pie III

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

3 egg yolks, beaten
3/4 cup brown sugar, firmly packed
1 1/2 cups pumpkin
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1 envelope unflavored gelatin
1/4 cup cold water
1 tablespoon bourbon (optional)
3 egg whites
1/4 cup sugar
whipped cream
1 nine-inch baked pie shell

In the top of a double boiler, combine the egg yolks, brown sugar, pumpkin, milk, salt, nutmeg and cinnamon. Cook until thick, stirring constantly.

Sprinkle the gelatin over cold water and soak. Stir into the hot mixture.

Chill until partially set.

Add the bourbon, if using.

In a bowl, beat the egg whites. Add the sugar and beat until stiff. Fold into the gelatin mixture.

Pour into the pie shell or eight individual tart shells. Top with whipped cream.

Dessert

Per Serving (excluding unknown items): 161 Calories; 3g Fat (13.7% calories from fat); 4g Protein; 32g Carbohydrate; trace Dietary Fiber; 82mg Cholesterol; 197mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 1/2 Fat; 2 Other Carbohydrates.