

Pumpkin Chiffon Pie

****Cook Pie Shell First To Golden Brown****

1 Tbsp.	Plain Gelatin	½ tsp.	All Spice
¼ cup	Orange Juice	½ tsp.	Ginger
1 ¾ cup	Pumpkin	3 eggs	Separated
1 cup	Brown Sugar	2 Tbsp.	Sugar
½ cup	Milk		
½ tsp.	Salt		Whipped Cream for topping
1 tsp.	Cinnamon		

Procedure:

Meringue:

Beat egg whites and sugar until stiff peaks form

Filling:

Soften gelatin in orange juice.

Combine pumpkin, brown sugar, slightly beaten, milk, salt and spices on top of a double boiler.

Cook until thickened, stirring constantly.

Add softened gelatin, stirring until dissolved (about 3 minutes)

Cool pumpkin mixture on ice water in the sink.

Once pumpkin mixture is cooled, fold in meringue.

Pour into baked pastry shell.

Top with Whipped Cream.