

Sweet Celebrations
with the Moda Bake Shop Chefs



Pumpkin Chiffon Pie



Ingredients:

1 Baked 9 inch pie shell
1TB Knox gelatin
1/4 c cold water
1/2 c white sugar
1/2 c brown sugar
1/2 tsp salt
1/2 tsp ginger
1 tsp cinnamon
1/2 tsp allspice
1 1/3 c pumpkin
3 egg yolks
1/2 c evaporated milk
3 egg whites plus 6 TB sugar

Instructions:

Soak gelatin in cold water. Beat egg whites stiff; add sugar gradually and beat until mixture stands in peaks to create a meringue. Set aside. Beat egg yolks in a saucepan. Add milk, sugar,spices, and pumpkin. Cook over low heat until thick. Add gelatin and mix well. Let mixture cool. Gently beat pumpkin mixture after the mixture has cooled to make it light, then fold in the meringue mixture. Pile mixture lightly in baked pie shell. Chill until set, several hours overnight. Keep refrigerated.

Yield: 1 pumpkin-y pie

From the kitchen of Amy Smart | www.diaryofaquilter.com

3"x5" recipe card

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4"x6" recipe card