

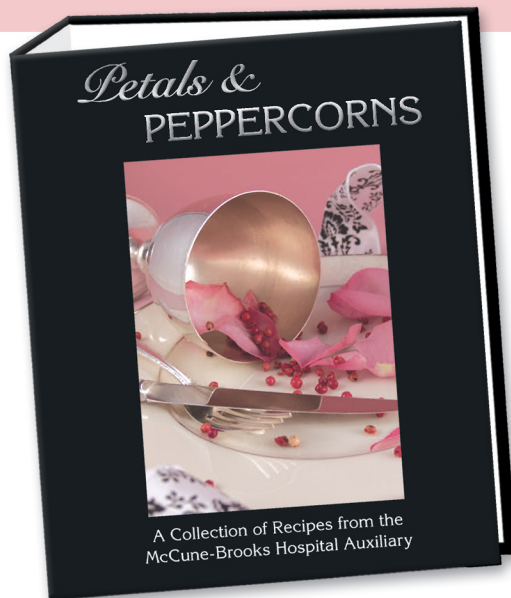
Mother's Pumpkin Chiffon Pie

1 ¼ c. canned pumpkin	¼ tsp. nutmeg
3 eggs, separated	1 tsp. fresh ginger, grated
1 c. sugar, divided	1 tsp. cinnamon
1 c. whole milk	1 T. unflavored gelatin
2 T. melted butter	¼ c. cold water
½ tsp. salt	1 baked pie crust

Recipe By: Muffy Edwards

RECIPE OF THE MONTH

In a double boiler, add pumpkin, egg yolks, ½ cup sugar, milk, butter, salt, and all spices. Cook to a custard consistency, stirring constantly. Remove from heat. Dissolve gelatin in cold water, wait 1–2 minutes for it to “gel,” then stir into pumpkin mixture. Chill in refrigerator. Beat 3 egg whites, adding ½ cup sugar, a little at a time, until soft peaks form. Carefully fold whites into cold pumpkin mixture and pour into baked crust. Return to refrigerator for several hours before serving. Top with whipped cream.



Created By: McCune–Brooks Hospital Auxiliary

From: Carthage, MO

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Special Features: *Petals & Peppercorns*; A Collection of Recipes from the McCune–Brooks Hospital Auxiliary celebrates the arrival of autumn with plenty of pumpkin treats, including “Pumpkin Ice Cream,” “Orange Pumpkin Bread Pudding,” and “Frosted Pumpkin Bars.” There are also hundreds of recipes to enjoy all year long, ranging from appetizers to desserts. This custom cookbook showcases elegant photos on the cover and dividers taken by a local. Each is tied to the book’s title with images of rose petals and red peppercorns displayed among pieces of silver, crystal, and ribbons. The end result is a successful cookbook many people have sunk their teeth into!

