

# YINZER YUMS OF YESTERYEAR



# PUMPKIN CHIFFON PIE

## INGREDIENTS

- 2 cups canned pumpkin
- 3/4 cup sugar
- 3 beaten egg yolks
- 3 egg whites
- 1 cup milk
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. nutmeg
- 1/2 tsp. salt
- unbaked pie shell

## PREPARATION

Preheat oven to 450. Separate your eggs, and lightly beat your yolks. Blend all ingredients save for the egg whites. Beat your egg whites in another bowl until they form stiff peaks. Blend the egg whites gently into your pumpkin mixture. Turn into a 9 inch unbaked pie shell. (Do not overfill.) Bake for 10 minutes. Reduce heat to 325 and bake another 45-50 minutes.

ORIGINAL RECIPE SUBMITTED TO QED COOKS BY CAROL LOUGHNER (1993)