

Pumpkin Chiffon Pie

This pie has a light filling on a great pastry crust with whipped cream topping.

I use nested Pyrex pie plates to prebake the crust.

See [Vodka Pie Crust](#) for the crust recipe. Just make half the recipe for a bottom crust.



Ingredients:

- 1 bottom pie crust
- 1 Cup brown sugar
- 1 envelope (1/4 oz.) unflavored gelatin
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. ground ginger
- 4 eggs
- 1 cup milk
- 1 can (15 oz.) pumpkin
- 1/3 cup sugar plus 1 Tbsp. (divided)
- 1/2 cup whipping cream
- Dark chocolate for garnish shavings

Equipment

- 9" Pyrex pie dish
- 10" Pyrex pie dish
- Electric mixer

Pumpkin Chiffon Pie:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 450 degrees		15
	Roll out pie crust and transfer to 10" pie plate	2	
	Spray bottom of 9" pie plate with non-stick spray	1	
	Place 9" pie plate on crust in larger plate.	1	
	Trim excess dough and crimp edge	1	
	Bake until light brown		15
	In a sauce pan, combine brown sugar, gelatin, salt, and spices	2	
	Separate egg yolks from whites into two bowls	2	
	Combine egg yolks and milk	1	
	Stir egg yolks into brown sugar	1	
	Heat mixture to a boil	3	
	Remove from heat. Stir in pumpkin	1	
	Remove pie crust from oven. Remove 9" plate.	1	
	Refrigerate pumpkin mixture. Allow to crust to cool.	30	
	Beat egg whites until soft peaks form	3	
	Add sugar slowly and continue beating to form stiff peaks	2	
	Fold pumpkin into egg whites	1	
	Transfer to pie crust	1	
	Beat whipping cream and vanilla to form soft peaks	2	
	Add sugar and beat to form stiff peaks	2	
	Spread whipped cream over pumpkin filling	1	
	Garnish pie with chocolate shavings	1	
	Total		1 hr 14 min