

## **PUMPKIN CHIFFON PIE WITH GINGER SNAP CRUST**

### **CRUST:**

Line a 9-inch pie plate with *Old Fashion Ginger Snaps*, cutting enough in halves to stand up around inside of plate. Fill with the Pumpkin Chiffon filling.

### **FILLING:**

- 1 cup canned pumpkin
- 3 eggs, separated
- 1/2 cup sugar
- 1 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1 teaspoon cinnamon
- 2 tablespoons melted butter
- 1 tablespoon plain gelatin
- 1/4 cup cold water
- 1/2 cup sugar

Cook pumpkin in double boiler 10 minutes, stirring occasionally. Mix egg yolks, sugar and milk. Add to pumpkin with salt, spices and melted butter. Stir and cook until of custard consistency. Remove from heat, add gelatin which has been softened in cold water, stir until dissolved. Chill. When mixture begins to stiffen, fold in stiffly beaten egg whites to which has been added 1/2 cup sugar. Pour into Ginger Snap crust. Chill 3 hours. Top with whipped cream.

## **SNAPPY SANDWICH**

Put *Old Fashion Ginger Snaps* together like sandwiches with softened cream cheese to serve with tea, coffee or a milk drink.