

## Mei's PUMPKIN CHIFFON PIE

- 1 env. unflavored gelatin
- 3/4 c. dark brown sugar, packed
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. fresh grated nutmeg
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1/2 tsp ground allspice
- 1/2 c. low fat milk
- 1/4 c. water
- 3 egg yolks beaten well until foamy
- 1 1/2 c. fresh pumpkin pureed ( bake pumpkin at 350 until tender and run through food processor)
- 3 egg whites
- 1/4 c. sugar
- 1 (9 inch) pie shell, baked
- 1 cup whipped cream
- Semi sweet chocolate shavings



In top of double boiler, combine gelatin, brown sugar, salt and spices. Stir in milk, water, egg yolks and pumpkin. Cook over boiling water, stirring occasionally, until gelatin dissolves and mixture is heated (about 10 minutes). Chill until mixture mounds when dropped from a spoon. Beat egg whites, gradually adding sugar, until stiff and glossy. Fold into pumpkin mixture. Put into pie shell. Chill until firm. Spread whipped cream over top and garnish with chocolate shavings. This pumpkin pie is a loss less dense than the traditional heavy pumpkin pie,