

Pumpkin Chiffon Pie

Courtesy of Avant

1 tsp gelatin	2/3 cup evaporated milk
1/4 cup water	1/4 tsp salt
4 eggs separated	1 tsp Nutmeg
1 1/4 cups pumpkin	1/2 tsp Allspice
1 cup sweet potatoes	1/2 tsp Ginger
1 1/4 cups bakers sugar	1 tsp Cinnamon



1. Mix the gelatin and water in a small bowl, and set aside.
2. In a medium bowl, beat the egg yolks until thick. Mix in 3/4 cup sugar, pumpkin, evaporated milk, salt, cinnamon, allspice, nutmeg and ginger.
3. In a double broiler, cook the mixture over boiling water, stirring constantly, until thick. Mix in the gelatin. Stir to dissolve. Remove from heat and allow the mixture to thicken.
4. In a clean, dry medium bowl, beat the egg whites until soft peaks form. Gradually mix in the remaining 1/2 cup sugar, and continue beating until firm. Fold in the pumpkin mixture. Transfer to the pie crust. Chill until firm, about 1 hour.

Simple Pie Crust

- 4 cups flour
- 6 oz of chilled butter
- Pinch of salt
- 2T granulated sugar
- 4oz buttermilk
- 1 cup toasted and chopped almonds
- 1/3 cup toasted sweetened coconut, chopped fine

1. Cut chilled butter into small pieces and mix into the flour, salt, sugar, almonds and coconut. Make sure you combine the butter in the dry's long enough for the butter to become pea size.
2. Slowly add buttermilk until incorporated.
3. Let dough rest in the refrigerator for 1 hour.
4. Rollout into 1 1/4 inch thick and press into pie pan
5. Bake at 350 degrees for 10 min