

# Pumpkin Chiffon pie

## Ingredients

- 1 1/4 cups cooked mashed pumpkin
- 1 9 in pie crust
- 3/4 cup evaporated milk
- 3/4 cup water
- 2 eggs separated
- 1 cup brown sugar or white sugar
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- 1/2 tsp vanilla

## Summary

**Yield:** 1

**Source:** cooks.com

**Prep Time:** 5 minutes

**Category:** Desserts

## Instructions

in saucepan combine pumpkin, milk, 1/2 cup water, egg yolks, 1/2 cup sugar and spices. cook over medium heat, stirring constantly, about 10 minutes or until slightly thickened.

remove pumpkin mixture from heat. chill mixture until it mounds slightly when dropped from a spoon.

beat egg whites until stiff peaks form. gradually add remaining sugar.

beat until stiff and shiny. fold meringue into pumpkin mixture. pour into crust and chill until set. garnish with whipped cream or cool whip.