PUMPKIN CHIFFON PIE

By Ellen Russell

Contributed by Wally & Ellen Russell

HOMER

2 cups pet milk

¾ cups sugar

1 can pumpkin

1 tsp cinnamon

½ tsp nutmeg

1 tsp ginger

½ tsp cloves

(I use ½ this amount of spices or substitute 2 ½ tsp pumpkin pie spice… It’s milder that way)

Mix together pumpkin, spices, sugar, salt and 1 ½ cups milk

Heat to boiling point.

Separate egg yolks and whites.

Mix egg yolks with ½ cup milk and add cornstarch.

Add to hot pumpkin mixture; stir and cook until thick.

Beat egg whites and fold into mixture.

When cold, add to ready baked pie shell.

Serve with whipped cream.

This pie was a tradition at the “Bennett house” where Ellen lived while attending Oregon College of Education. Mrs. Bennett would always prepare this pie for her “girls” at Thanksgiving time. It takes some practice to put the ingredients together just right.

Our son, Lyle, has worked on it until he has it just about down pat now, but with his own modifications.

The family expects (demands) that “mom” cook this pie for family gatherings at least once a year.