



Meals on Wheels San Francisco  
Executive Chef, Richard Crocker

**My grandmother always made this for Thanksgiving, offering something a little lighter than traditional pumpkin pie after “the big meal.” I hope you and your family enjoy it too!**

## Pumpkin Chiffon Pie

YIELD: (1) 9-10 inch pie

Special note: This recipe uses raw egg whites. I recommend using pasteurized egg whites which are easy to find.

### Crust:

2 cups finely ground gingersnap cookie crumbs (from about 10 ounces gingersnaps)

1/3 cup sugar

6 tablespoons unsalted butter, melted

Use a food processor to finely grind the gingersnaps. Once fine, add the sugar and melted butter and pulse a few times to combine.

Set the oven at 325°F. Use a 9-10 inch deep-dish pie pan.

Press the mixture into the pie plate with the back of a spoon or metal measuring cup, making the top edge look nice and even.

Bake the crust for 10-12 minutes at 325°F. Remove from oven and let cool.

### Filling:

1/2 cup milk

1 (0.25-ounce) envelope gelatin (2 1/2 teaspoons)

1 (15-ounce) can pumpkin puree (1 3/4 cups)

1/2 cup brown sugar

1/2 teaspoon salt

1/2 teaspoon ground nutmeg

1/2 teaspoon ground ginger

1/2 teaspoon ground cinnamon

3 eggs, separated (or 3 egg yolks and enough egg white substitute for 3 egg whites)

2 tablespoons rum

1/2 C. heavy Cream

1/4 cup sugar

# Pumpkin Chiffon Pie

## To make the Custard Base:

- Pour the milk in a small bowl and sprinkle the gelatin over to let it 'bloom'.
- In a small heavy-based saucepan, combine the pumpkin, brown sugar, salt, nutmeg, ginger, cinnamon and egg yolks. Stir thoroughly. Set the pan over medium heat and cook gently, stirring constantly, until the mixture just begins to thicken. It should be hot to the touch, but not boiling, although it will bubble, then immediately remove it from the heat. Add the milk and gelatin mixture, and stir to combine, then add the rum and let it cool. Refrigerate the mixture, stirring occasionally, until it thickens enough to form mounds.
- In a clean dry bowl, beat egg whites with 2 T. of the granulated sugar and a pinch each of salt and cream of tartar until they form stiff peaks.
- In a separate bowl, beat the heavy cream with remaining 2 T. of sugar until soft peaks form.
- Gently fold half of the egg whites into the chilled pumpkin, then fold in half of the whipped cream. Repeat until everything is combined. Pour the filling into the cooled crust and refrigerate the pie for several hours to set.

## For the Garnish:

- 1 cup sliced or slivered almonds
- 1/4 cup granulated sugar
- Line a baking sheet with parchment paper, lightly grease with spray oil and set aside
- Place almonds and granulated sugar in a skillet over medium-high heat. Stir constantly. The sugar will start to melt and it will form a granular mess, but as the sugar melts, it will loosen up and become liquid caramel coating the almonds. Once the almonds are toasted and sugar has caramelized, immediately pour the nuts onto the parchment paper and quickly spread out as much as possible using a spatula or some forks. Do not touch them as they are VERY hot. Let nuts cool completely and then break into clusters if stuck together.

**To serve; place the caramelized almonds around the edge of the pie, and serve with additional whipped cream if desired.**