

## DREAMY HIGH PUMPKIN PIE



1 T gelatin	½ t salt
¼ cup cold water	1 t mace
3 eggs, separated	½ cup heavy cream
1 cup sugar	baked pie shell
1 ⅓ cups canned pumpkin	1 cup heavy cream
⅓ cup milk	¾ cup toasted coconut

Soften gelatin in cold water. Save for later. Beat egg yolks, Add ½ cup sugar, mix. Add pumpkin, milk, salt and mace. Cook over hot water stirring constantly until thick (about 10 min.). Add gelatin, stir until thoroughly dissolved, cool. Beat egg whites until stiff; add remaining ½ cup sugar. Fold into cooled pumpkin mixture. Fold in ½ cup heavy cream, whipped. Spoon into baked pie shell. Chill in refrigerator several hours or overnight. When ready to serve, spread lightly with one cup whipped cream. Serve with toasted coconut.