

from
Mellie
Leisy
O'Malley

PUMPKIN CHIFFON PIE

Fred MacMurray's Favorite Pumpkin Pie

This variation on the autumn standby is made light and fluffy by the addition of extra eggs and it has a healthy dollop of rum. The toasted coconut topping adds crunchy texture and a nutty flavor.

1/2 cup brown sugar	1/2 tsp salt
2 envelopes unflavored gelatin	1/2 tsp. cinnamon
4 eggs, separated	1/4 tsp. nutmeg
1-1/4 cups pumpkin	1/4 tsp. ginger
9" Gingersnappie crust	1 cup milk
1/2 cup coconut flakes	1/3 cup rum
	1/2 cup sugar

Thoroughly mix brown sugar, gelatin, salt, and spices in a heavy saucepan. Stir in milk, egg yolks and pumpkin, blending well; cook over low heat, stirring frequently for about 10 minutes, or until mixture begins to bubble and the gelatin is completely dissolved. Let cool to room temperature, then stir in rum. Chill in refrigerator until mixture thickens enough to mound slightly when dropped from a spoon. It must be the consistency of mayonnaise. Beat egg whites until stiff; beat in sugar, a little at a time, then beat until smooth. Fold egg whites into pumpkin mixture. Ladle into prepared crust and chill until firm, at least 2 hours. Meanwhile, toast coconut flakes. Spread them on a baking sheet and brown them in a 350° oven for 5 to 10 minutes, stirring them once or twice to brown evenly. To serve, sprinkle toasted coconut over pie.

Gingersnap Crust:

1/2 lb. Gingersnaps 1/4 cup melted butter

Make crumbs of Gingersnaps by whirling them in blender a few at a time, or by crushing with a rolling pin. Measure out 1-2/3 cups of crumbs; mix with the butter in a 9" pie plate, using your fingers to blend thoroughly. Press and pat the mixture firmly to make a smooth coating on the bottom and around the sides of the plate.

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JUNE MacMURRAY

his
wife