

# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
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*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**

### **Pumpkin Chiffon Pie**

1 Tbs. unflavored gelatin  
1/2 c. cold water  
3 eggs, separated  
1 c. brown sugar  
1 1/4 c. pumpkin  
1/2 c. milk  
1/2 tsp. salt  
1 tsp. cinnamon  
1/4 tsp. each: allspice, ginger, and nutmeg  
1 9 inch baked piecrust

Soak gelatin in cold water. Blend together egg yolks, sugar, pumpkin, milk, salt and spices. Cook in double boiler or over low heat until thickened. Remove from heat. Add gelatin mixture, mix thoroughly and refrigerate to cool. When mixture is almost congealed, fold in beaten egg whites and pour into a 9 inch baked piecrust. To serve, garnish with whipped cream.