

# Dreamy High Pumpkin Pie

Renee Peavy

## Ingredients

2/3 cup sugar  
1 envelope unflavored gelatin  
1 tsp. ground cinnamon  
½ tsp. salt  
½ tsp. ground nutmeg  
3 slightly beaten egg yolks  
¾ cup milk  
1 cup canned or cooked pumpkin  
3 egg whites  
1/3 cup sugar  
1 large size graham cracker crust  
Whipped cream

## Directions

In large saucepan, combine 2/3 cup sugar, gelatin, cinnamon, nutmeg, and salt. Combine beaten egg yolks and milk; add to gelatin mixture. Cook, stirring constantly until mixture thickens slightly. Stir in pumpkin. Chill until mixture mounds slightly when spooned, stirring often. Beat egg whites until soft peaks form. Gradually add 1/3 cup sugar, beating to stiff peaks. Fold chilled pumpkin mixture into egg whites. Pile into prepared graham cracker crust. Chill until firm. Garnish with whipped cream.

## **Graham Cracker Crust**

(Use either prepared graham cracker crust or make your own.)

1 ½ cups finely ground graham cracker crumbs  
1/3 cup white sugar  
6 tablespoons butter, melted  
½ cup finely chopped pecans (optional)

Mix graham cracker crumbs, sugar, and melted butter or margarine until well blended. Press mixture into an 8 or 9-inch pie plate. Bake at 375°F for 7 minutes. Cool. (Crust can be pre-baked or just chilled).