

PUMPKIN PIE

Let the students help measure the following ingredients and crack the eggs:

1/2 cup brown sugar

1 envelope Knox™ Gelatin

1/4 tsp salt

1 tsp cinnamon

1/4 tsp nutmeg

1/4 tsp ginger

3 eggs (yolks and whites separated)

1/2 cup milk

1 cup canned pumpkin pie filling

1/4 cup sugar

Place the brown sugar, gelatin, salt and spices in a sauce pan. Add the egg yolks and milk. Cook over a medium heat, stirring constantly until it boils. Remove from heat and stir in the pumpkin pie filling. Chill one hour. Have students take turns using an electric mixer to beat the three whites until soft peaks form. Gradually beat in 1/4 cup sugar to form stiff peaks. Fold the pumpkin mixture into the beaten egg whites. Place the mixture into a graham cracker crust shell and chill 2 to 3 hours before serving.