

New Flavor

FOR AN

Old Favorite!

made with
Evaporated
Milk



and
Pillsbury
Pie Crust
Mix



PUMPKIN-ORANGE CHIFFON PIE

Pie Plate, 9-inch. 6 to 8 servings. Preheated 450° oven

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|---------------------------------------------|-----------------------|------------------------------------|
| Pillsbury Golden Pie Crust
Mix or Sticks | 1/2 teaspoon cinnamon | 1 1/2 teaspoons grated orange rind |
| 1 envelope unflavored gelatine | 1/2 teaspoon nutmeg | 1 cup Evaporated Milk |
| 1/2 cup sugar | 1/4 teaspoon ginger | 1 can (1 pound) pumpkin |
| 1/2 teaspoon salt | 2 eggs, separated | 1/2 cup sugar |
| | | Orange segments |

Prepare 9-inch pie shell as directed on Pillsbury Golden Pie Crust Mix or Sticks package. Prick generously. Bake 8 to 10 minutes until golden brown. Cool. Mix gelatine, 1/2 cup sugar, salt and spices in a saucepan. Blend in egg yolks and orange rind. Add Evaporated Milk; blend thoroughly. Cook over low heat, stirring constantly until thickened

(about 10 to 15 minutes). Chill until mixture just begins to set and is barely cool. Stir in pumpkin. Beat egg whites until stiff. Gradually add 1/2 cup sugar, continuing to beat until stiff and glossy. Fold into pumpkin mixture. Turn into baked pie shell and chill until set, 2 to 3 hours. Garnish with orange segments.

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There's a light, refreshing flavor to this blend of orange with pumpkin. Smoother and fluffier, thanks to Evaporated Milk. Flakier crust with Pillsbury Golden Pie Crust Mix. So quick and easy—try it!

Free Booklet of Fabulous Pie Recipes

Here they are for you—all Free! Simply fabulous pie recipes, illustrated in color in a handsome, handy booklet. Holiday pies, chilled pies, tarts, two-crust pies and party pies. Just send your name and address with a label from any brand of Evaporated Milk to: Fabulous Pies, Box 2, Minneapolis 60, Minnesota.



EVAPORATED MILK

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