

Some Punkins...

Dream Whip is the one topping you can use as an ingredient, too. Dream Whip comes in a box, stays fresh on your pantry shelf. So low in cost and calories — you can enjoy all you want. Dream Whip won't wilt or separate, keeps for days after it's whipped. This holiday, make all your desserts marvelous with Dream Whip.



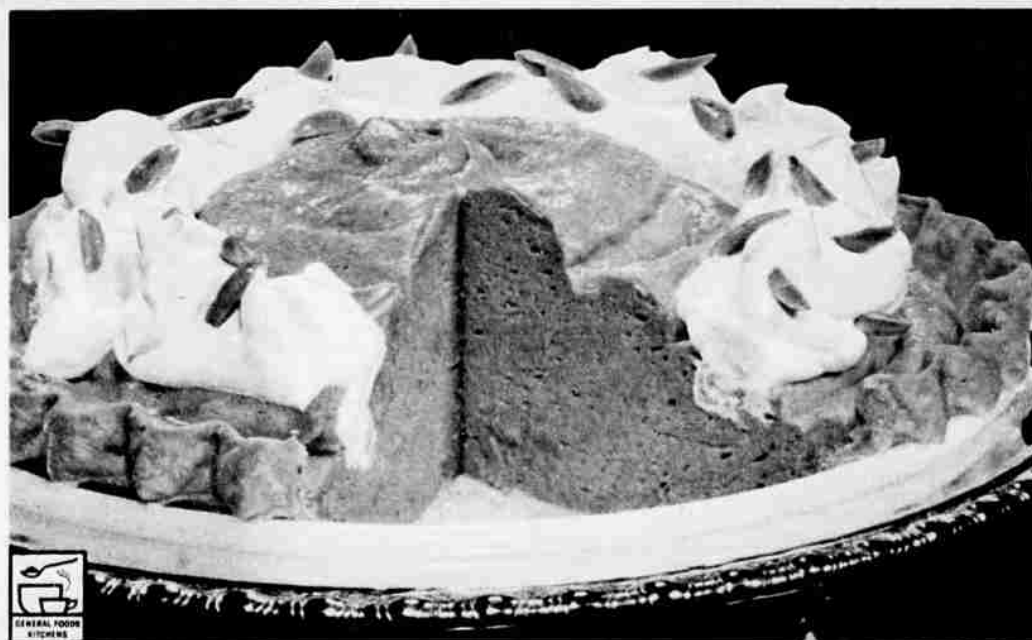
with DREAM WHIP



So elegant, so easy. Whether it's pumpkin pie from the store, bakery or your oven, dress it up with light, lovely Dream Whip.



Festive Pumpkin Tarts. Fill tarts with fabulous pumpkin filling below —cover with gobs of Dream Whip. Dream Whip goes *anywhere*.



HEAVENLY PUMPKIN PIE

1 tbsp. gelatin • $\frac{1}{4}$ cup cold water
1 $\frac{1}{2}$ cups mashed cooked pumpkin
 $\frac{1}{4}$ cup milk • 2 eggs • $\frac{1}{2}$ tsp. salt
1 cup sugar • 1 tsp. pumpkin pie spice
1 env. Dream Whip • $\frac{1}{2}$ tsp. vanilla
1 baked 9-inch pie shell

Soften gelatin in water. Cook pumpkin, milk, egg yolks, $\frac{1}{4}$ cup sugar, salt, spice over boiling water 10 minutes, stirring constantly. Stir in gelatin. Chill until thick. Prepare Dream Whip as directed on package. Beat egg whites until stiff, adding remaining sugar gradually. Fold pumpkin, vanilla, 1 cup Dream Whip into egg whites. Pour into pie shell; chill. Top with Dream Whip.

