

INGREDIENTS

Filling:

- 1 envelope unflavored gelatin
- ¾ CUP sugar
- ½ TSP salt
- 1½ TSP pumpkin pie spice
- ¾ CUP milk
- 2 slightly beaten egg yolks
- 2 egg whites
- ½ CUP cream
- 1 CUP canned pumpkin

Crust:

- 5 OZ animal crackers or vanilla cookies
- 3 TBSP packed brown sugar (light or dark)
- PINCH table salt
- 4 TBSP unsalted butter, melted and cooled slightly

PUMPKIN Chiffon Bars

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A recipe by Sara Rathbun

METHOD

Crust: Adjust oven rack to middle position and heat oven to 325 degrees. Spray an 8-inch square baking pan with nonstick cooking spray.

In food processor, pulse cookies until broken down into crumbs (you should have about 1¼ cups crumbs). Add brown sugar and salt; process to combine. Drizzle butter over crumbs and pulse until crumbs are evenly moistened with butter, about ten 1-second pulses. Press crumbs evenly and firmly into bottom of prepared pan. Bake until deep golden brown, 18 to 20 minutes. Cool on wire rack while making filling.

Filling: Combine gelatin, ½ cup sugar, salt and spice in pan. Add milk and egg yolk and bring to a boil, stirring constantly. Remove from heat and cool.

Beat egg whites to soft peaks. Add ¼ cup sugar and beat to stiff peaks. In another bowl, beat cream into stiff peaks.

Add pumpkin to the gelatin mixture and stir to combine well. Fold cream into the mixture, then fold in the egg whites. Pour over crust and chill for 2 hours. Serve with whipped cream, if desired.