

Layered Pumpkin Dessert

1 ½ c graham cracker crumbs

1 tsp ground cinnamon

1/3 c sugar

1/3 c butter melted

Cream Cheese Filling

12 oz cream cheese, softened

3 eggs

1 c sugar

Pumpkin Filling

1 can (15oz) solid packed pumpkin

¾ c sugar, divided

2 tsp ground cinnamon

1 envelope unflavored gelatin

3 eggs, separated

½ c milk

½ tsp salt

¼ c cold water

Topping

1 cup heavy whipped cream

½ tsp vanilla extract

3 Tbsp sugar

In a large bowl, combine the crumbs, sugar and cinnamon; stir in butter. Press into and un-greased 13X9X2 baking dish. In a large mixing bowl, beat cream cheese until smooth. Beat in sugar & eggs until fluffy. Pour over crust. Bake at 350° for 15-20 min. or until set. Cool on wire rack.

In a large saucepan, combine the pumpkin, egg yolks, ½ c sugar, milk, cinnamon and salt. Cook & stir over low heat for 10-12 min., or mixture is thickened and reaches 160°. Remove from heat.

In a small sauce pan, sprinkle gelatin over cold water; let stand 1 min. Heat over low heat, stirring until gelatin is completely dissolved. Stir into pumpkin mixture; cool.

In a large heavy saucepan, combine egg whites and remaining sugar. With a portable mixer, beat on low speed for 1 minute. Continue beating over low heat until mixture reaches 160° or about 12 minutes.

Remove from heat; beat until stiff glossy peaks form and sugar is dissolved. Fold into pumpkin mixture. Pour over cream cheese layer. Cover and refrigerate at least 4 hours or until set.

Just before serving, in a large mixing bowl, beat cream until it begins to thicken. Add sugar and vanilla, beat until stiff peaks form. Spread over pumpkin layer.