

PUMPKIN CREAM CHEESE DESSERT

By Dorothy Zehnder

1½ cups sugar, divided
2 eggs, well beaten
One 8-ounce package cream cheese, softened
2 cups cooked pumpkin
½ teaspoon salt
1 tablespoon cinnamon
3 eggs, separated
½ cup milk
1 envelope unflavored gelatin
½ cup cool water
Whipped topping

Graham Cracker Crust:

2 cups graham cracker crumbs
½ cup sugar
½ cup butter or margarine, melted (1 stick)

Prepare crust by combining graham cracker crumbs and sugar; blend in butter. Press into 9x13-inch baking pan. Mix ¾ cup sugar, 2 eggs, well beaten and cream cheese; pour over crust and bake for 20 minutes in a preheated 350° oven. Cool. Mix in a saucepan the cooked pumpkin, ½ cup sugar, salt, cinnamon, 3 egg yolks, and milk. Cook over low heat until thickened, stirring occasionally; remove from heat. Meanwhile dissolve gelatin in ½ cup cool water and mix into pumpkin mixture. Let entire mixture cool. Combine 3 egg whites and ¼ cup sugar; beat well until stiff. Fold into pumpkin mixture. Pour this pumpkin mixture over the cream cheese mixture in baking pan. Chill several hours. Top with whipped topping and sprinkle with graham cracker crumbs.

****Note from Dorothy – This is the perfect dessert for the holiday season. Everyone in the family loves pumpkin and given the time of year, I often cook the pumpkin from scratch with the grandchildren and great-grandchildren.*