

## **'The best of both worlds: meringue and pumpkin pie'**

**URBANDALE, IOWA** – This is like no other Thanksgiving pie you have sunk your teeth into. It looks like a typical lemon meringue pie stacked with high to the sky golden brown egg whites. But once you smell the aroma of sweet and spicy cloves, cinnamon, nutmeg and ginger you will realize it is classic pumpkin pie with a twist. It is a Pumpkin Meringue pie!

### **Pumpkin Meringue Pie**

**4 eggs, separated**

**1 cup sugar, divided**

**1 tablespoon pumpkin pie spice**

**1 ½ cups cooked pumpkin**

**½ teaspoon salt**

**¼ teaspoon cream of tartar**

**14 ounces Fat Free Sweetened Condensed Milk**

**1 Unbaked Pie Shell (9-inch)**

Heat the oven to 400 F. Beat together pumpkin, egg yolks, ½ cup sugar, condensed milk, spices and salt until smooth. Pour into pie shell and bake at 400 F for 10 minute; reduce heat to 375 F for 10 minutes; reduce heat to 350 F and continue to bake until knife inserted near the center comes out clean, or about 50-60 minutes.

Beat egg whites in a glass, or metal bowl until soft peaks form. Add cream of tartar. Gradually add sugar, one tablespoon at a time until egg whites become glossy. Spoon meringue onto pie, making sure to seal meringue around the rim of the pie crust. Bake at 325 F until meringue becomes golden brown on top or about 20-22 minutes. Chill before serving.

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