

NO BAKE PUMPKIN PIE - Prepared in the blender.

2 env. Knox Gelatin

1/2 C. milk (heat to boiling)

1/2 C. cold milk

3/4 C. brown sugar, packed

2 C. canned pumpkin

1/2 tsp. salt

1 tsp. cinnamon

3/4 tsp. nutmag

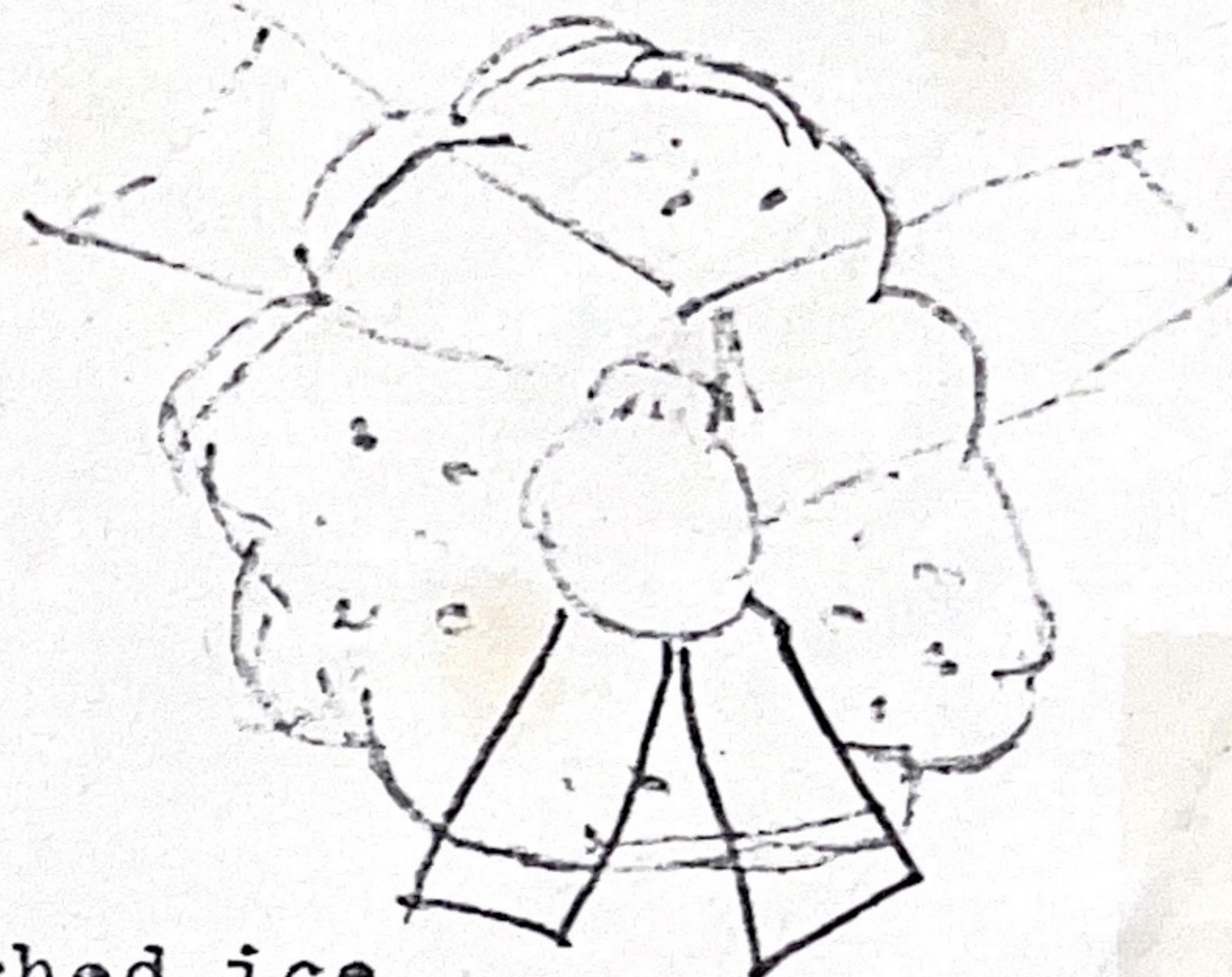
1/4 tsp. ginger

1/2 c. heavy cream

1 C. ice cubes or crushed ice

1 graham cracker crust or

pastry shell



sprinkle gelatin over cold milk in Blender, When gelatin is softened, add hot milk. Cover and process at low speed until gelatin is dissolved. If gelatin granules cling to container, use a spatula to push them into the milk.

Add brown sugar, pumpkin, salt, spices and cream. Cover and process at high speed. Add ice cubes, one at a time. Process until mixture is smooth and the ice is melted. Chill for about 5 min. . Turn into prepared crust and chill until firm. Serve with whipped cream if desired.