

THE CULINARY

Playground



Graham Cracker Crust

- 1 1/2 cups finely ground graham cracker crumbs
- 1/3 cup white sugar
- 6 tablespoons butter, melted
- 1/2 teaspoon ground cinnamon (optional)

Preheat oven to 375 degrees.

Mix graham cracker crumbs, sugar, melted butter and cinnamon until well blended .

Press mixture into an 8 or 9 inch pie plate.

Bake for 7 minutes. Cool.

If recipe calls for unbaked pie shell, just chill for about 1 hour.

No Bake Pumpkin Pie

- 1 (.25 ounce) package unflavored gelatin
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 (14 ounce) can sweetened condensed milk
- 2 eggs, beaten
- 1 (15 ounce) can pumpkin puree

In a heavy saucepan combine gelatin, cinnamon, ginger, nutmeg, and salt. Stir in condensed milk and beaten eggs, mixing well. Let stand one minute, then place on burner over low heat, stirring constantly for about 10 minutes, or until gelatin dissolves and mixture thickens. Remove from heat.

Stir in pumpkin, mixing thoroughly, and pour mixture into graham cracker crust.

Chill for at least 3 hours before serving.