

[Skip to main content](#)

- [Newsletter](#)



Thanksgiving Made EasyGet unlimited access and Thanksgiving inspiration for \$6 \$3/month for one year—cancel anytime.[GET](#)

[SUBSCRIBE](#) [DIGITAL ACCESS](#)

• [Recipes](#)  
• [Ingredients](#)  
• [Open Navigation Menu](#)  
Already a subscriber? [Sign in](#)



Want unlimited access?[GET DIGITAL ACCESS](#)

[SUBSCRIBE](#)  
Q Search for "pasta"



Q Search for "pasta"



Just Launched: Our NEW Subscription Box. [JOIN NOW»](#)

[Gourmet](#)


# Pumpkin Chiffon Pie with Gingersnap Pecan Crust


August 20, 2004

4.3





 [Jump To Recipe](#)

 [Save](#)



## Recipe information



- Yield

One 9 inch pie

## Ingredients

### For Crust

fourteen 2-inch gingersnaps (about 4 ounces)

1 cup pecans (about 4 ounces)

1/4 cup granulated sugar

1/2 stick (1/4 cup) unsalted butter melted and cooled

### For filling

1 envelope (about 1 tablespoon) unflavored gelatin

2 tablespoons brandy rum or water

1 cup milk

3/4 cup firmly packed light brown sugar

4 large egg yolks

1 1/4 cups canned solid-pack pumpkin

1 teaspoon cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon freshly grated nutmeg

1/4 teaspoon salt

3/4 cup heavy cream

Accompaniment: whipped cream

Garnish: chopped toasted pecans

Preheat oven to 350°F.

## Preparation

### 1. **Make Crust:**

#### **Step 1**

In a food processor grind gingersnaps, pecans, and sugar fine and add butter, blending until combined well. Press mixture onto bottom and up side of a 9-inch (1-quart) glass pie plate. Bake crust in middle of oven 15 minutes, or until crisp and golden around edge, and cool on rack.

### 2. **Make filling:**

#### **Step 2**

In a small bowl sprinkle gelatin over brandy, rum, or water

and let stand.

### **Step 3**

In a heavy saucepan whisk together milk, brown sugar, yolks, pumpkin, spices, and salt and cook over moderately low heat, whisking, until mixture registers 160°F. on a candy thermometer. Remove pan from heat and immediately add gelatin mixture, whisking until gelatin is completely dissolved.

### **Step 4**

Transfer filling to a metal bowl set in a larger bowl of ice and cold water and cool, stirring constantly, just until the consistency of raw egg white. Remove bowl from ice water.

### **Step 5**

In a bowl with an electric mixer beat cream until it holds stiff peaks and whisk about one fourth into filling to lighten. Fold in remaining cream gently but thoroughly and pour filling into crust. Chill pie until set, at least 3 hours and up to 24, covered with plastic wrap after 1 hour.

### **3. Step 6**

Top each serving with whipped cream and garnish with nuts.



Save

Tags [Pie](#) [Dessert](#) [Brandy](#) [Alcohol](#) [Beverages](#) [Rum](#) [Pecan](#) [Nut](#) [Pumpkin](#) [Spices](#) [Ginger](#) [Nutmeg](#) [Simmer](#) [Food Processor](#) [Candy](#) [Thermometer](#) [Thanksgiving](#) [Fall](#) [Gourmet](#)

Trending

[These 3 Dips Will Level Up Any Dinner Party](#)

Advertisement

# Recipe notes (65)



[Back to Top](#)

Join the home cook community

[Sign in or create account](#)

Ask a question or leave a helpful tip, suggestion or substitution that is relevant and respectful for other home cooks.

Linda

2 years ago

My family loves Pumpkin Chiffon Pie, I'm more of a fan of traditional pumpkin pie. The recipe that they like does not use whip cream in the filling, but instead you beat the egg whites until stiff and fold the whites into the pumpkin mixture, creating a very light filling. I usually use 1.5-2 times as much spice. Serve with whipped cream.

Reaction



omburbank

6 years ago

This pie is fabulous. Even people who think they don't like pumpkin love this. I've been making it since it appeared in Gourmet in 1995. A real keeper.

Reaction



pat\_tiffany1425

8 years ago

Everyone loved this pie! I guessed at the temp to bake the crust - not in the recipe. And, now, everyone wants the recipe.....enjoy.

Reaction



usa\_cline13

8 years ago

**Reply**  
I love this pie! I am making it for the second time for Thanksgiving!!!! The ginger snaps give a nice twist!

Reaction



pitounet

13 years ago

**Reply**  
The best ever pumpkin pie!

Reaction



SaraGrace

13 years ago

**Reply**  
This was the favorite pie at our Thanksgiving table this year. It is easy to make and the crust is superb, nice texture and great taste.

Reaction



Outpiegtc

13 years ago

**Reply**  
Made just the filling for this -- used a regular crust recipe instead. It was food, but not fabulous. The consistency was definitely nicer than regular pumpkin pie -- much lighter. But the pie didn't set quite as firmly as I would have liked, and the taste just didn't have enough "oomph" somehow. Perhaps it would be better with additional spices.



Reaction



Show More Notes

0



Reply

Read More

[Homemade Ginger Ale](#)

[Easy Hummus With Canned Chickpeas](#)

Old-Fashioned Raspberry Jam

Lemon Curd

[Chickpeas in Coconut Sauce](#)

[Easy Oat Crumble Topping](#)

[Greek Lemon Potatoes](#)

## [15-Minute Cherry Tomato Pasta](#)

Since 1995, Epicurious has been the ultimate food resource for the home cook, with daily kitchen tips, fun cooking videos, and, oh yeah, over 33,000 recipes.




[More from Epicurious](#)

- [About Us](#)
- [The Epicurious App](#)
- [Newsletters](#)

- [Newsletters](#)
- [Subscription FAQs](#)
- [Gift Guides](#)

Connect

- [Careers](#)
- [Press Center](#)
- [Advertising](#)
- [Masthead](#)
- [Contact Us](#)
- [User Agreement](#)
- [Privacy Policy](#)
- [Your California Privacy Rights](#)
- [Accessibility Help](#)
- [Condé Nast Store](#)
- 

Your Privacy Choices

© 2024 Condé Nast. All rights reserved. *Epicurious* may earn a portion of sales from products that are purchased through our site as part of our Affiliate Partnerships with retailers. The material on this site may not be reproduced, distributed, transmitted, sold, or used in any form without prior written permission from Condé Nast.