

A Fred MacMurray Favorite! Gingersnap Pumpkin Pie Recipe



We've been told this recipe was one of Fred MacMurray's favorites. It's fun to think that 'America's Ultimate Dad' enjoyed this pie during his Thanksgiving celebrations. Now you can too! Just like Steve Douglas (MacMurray's character on 'My Three Sons').

Filling Mixture:

- 2 envelopes of unflavored gelatin
- 4 eggs separated
- 1 1/4 cups pumpkin (not sure if this is raw pumpkin or the kind you get in a can?)
- 9 inch gingersnap crust (see crust recipe below)
- 1/2 cup coconut flakes
- 1/2 cup brown sugar
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 tsp. ginger
- 1 cup milk
- 1/3 cup rum
- 1/2 cup sugar

Thoroughly mix brown sugar, gelatin, salt, and spices in a heavy saucepan. Stir in milk, egg yolks, and pumpkin, blending well. Cook over low heat, stirring frequently for about 10 minutes, or until mixture begins to bubble and the gelatin is completely dissolved. Let cool to room temperature, then stiff in run. Chill in refrigerator until mixture thickens enough to mound slightly when dropped from a spoon. It must be the consistency of mayonnaise. Beat egg whites until stiff; beat in sugar, a little at a time, then beat until smooth. Fold egg whites into pumpkin mixture. Ladle into prepared crust and chill until firm, at least 2 hours. Meanwhile, toast coconut flakes. Spread them on a baking sheet and brown in a 350 degree oven for 5 - 10 minutes, stirring them once or twice to brown evenly. To serve, sprinkle toasted coconut over pie.

Gingersnap Crust:

- 1/4 cup melted butter
- 1/2 lb. gingersnaps

Make crumbs of gingersnaps by whirling them in a blender, a few at a time, or by crushing with a rolling pin. You could probably use your food processor as well. Measure out one and two thirds (1 - 2/3) cups of crumbs. Mix with the butter in a 9 inch pie plate, using your fingers to blend thoroughly. Press and pat the mixture firmly to make a smooth coating on the bottom and around the sides of the plate. (Thanks to vickielester.com for this yummy recipe)

