

Betty's Pumpkin Chiffon Pudding



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Betty demonstrates how to make Pumpkin Chiffon Pudding. This is a great dessert for Thanksgiving, although it can be used as a side dish with turkey and all the trimmings!

Pumpkin Chiffon Pudding

1 cup sugar
2 tablespoons butter, softened
2 eggs, separated
2 tablespoons all-purpose flour
3 cups 100% pumpkin puree
1 teaspoon vanilla extract
½ cup shredded coconut

In a large mixing bowl, use an electric mixer to cream sugar, butter, and egg yolks. Add flour, pumpkin puree, and vanilla. In a separate bowl, beat egg whites until stiff peaks form. Fold beaten egg whites into the mixture. Pour into a 9-inch deep dish pie plate. Sprinkle coconut over top. Bake at 350 degrees (F) until toothpick inserted in center comes out clean, about 20 to 30 minutes. Cool until just warm, or cool completely and chill. Serve either warm or chilled. To serve, spoon pudding onto nice serving plate. Top with dollop of whipped topping, extra coconut, and a sprinkle of nutmeg. YUM! --Betty :)