Pumpkins Tarts

You Need:

- 3 ready crust graham cracker tart crusts
- 1/4 cup sour cream
- 1/4 cup pumpkin
- 1 egg
- 1/4 cup brown sugar
- pinch salt
- 1/4 tsp. cinnamon
- 1 pinch allspice
- 1 pinch ginger
- 1 pinch nutmeg
- 3 Tb. Cool Whip
- 1/4 teaspoon
- Tablespoon
- 1/4 cup dry measuring cup
- large bowl
- small bowl
- 2 spoons
- metal spatula
- rubber spatula
- wooden spoon
- saucepan
- handmixer
- refrigerator
1. Separate egg yolk from egg white. Put in two different bowls.

2. Measure 1/4 cup pumpkin, 1/4 cup brown sugar, pinch salt, 1/4 tsp. cinnamon, pinch ginger, pinch allspice, and pinch nutmeg into bowl with egg yolk.

Put on stove. Turn stove to LOW heat. Cook 1 minute.

4. Gradually blend pumpkin mixture into sour cream. Stir over LOW heat 3 minutes or until thickened. Turn stove OFF.

Remove from heat. Put in refrigerator to cool.

5. Beat egg white using handmixer on HIGH until soft peaks form.
6. Remove chilled mixture. Fold egg whites into pumpkin mixture.

7. Pour into crusts.

8. Measure 3 Tb. of Cool Whip. Put a tablespoon on each of the tarts.
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(makes 3)

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saucepan
handmixer
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