



Gabe Jarvis

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



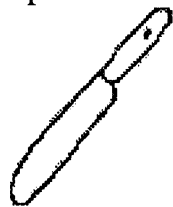
large bowl



small bowl



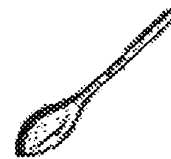
2 spoons



metal spatula



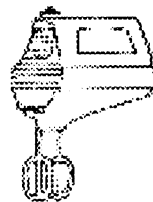
rubber spatula



wooden spoon

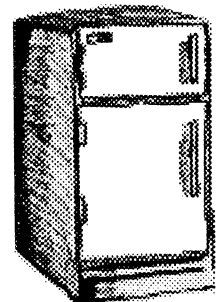


saucepan



627

handmixer



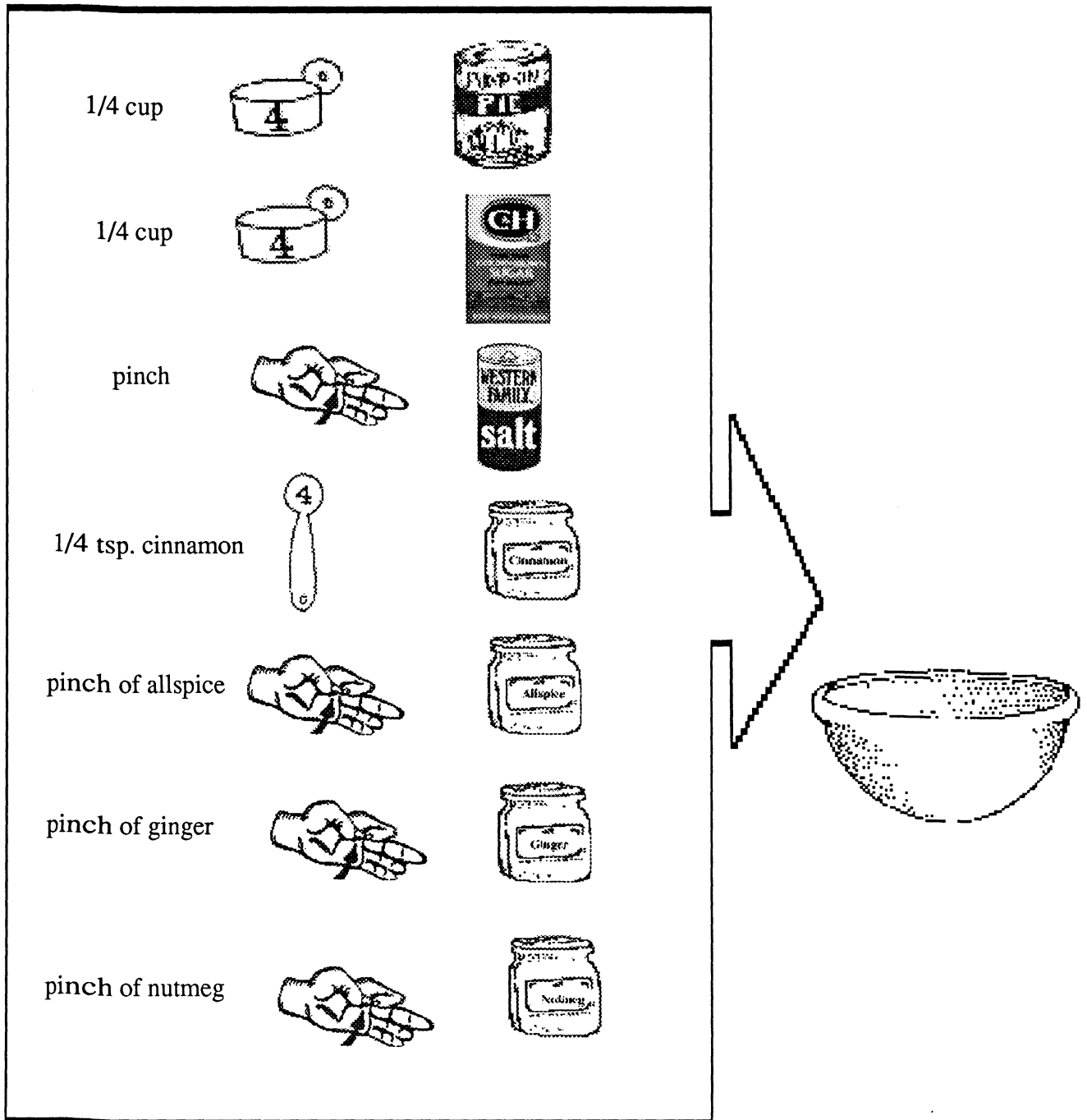
refrigerator

1.



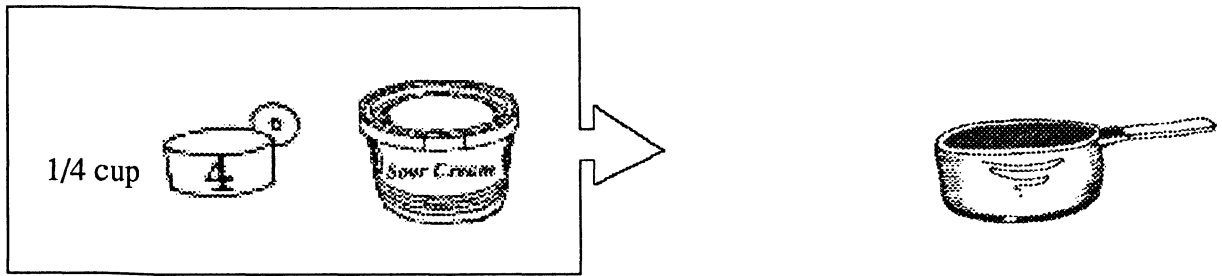
Separate egg yolk from egg white. Put in two different bowls.

2.

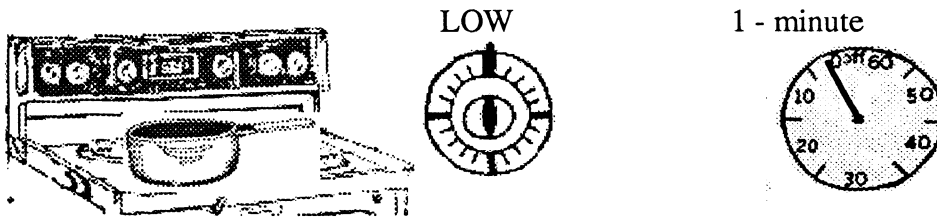


Measure 1/4 cup pumpkin, 1/4 cup brown sugar, pinch salt, 1/4 tsp. cinnamon, pinch ginger, pinch allspice, and pinch nutmeg into bowl with egg yolk.

3.

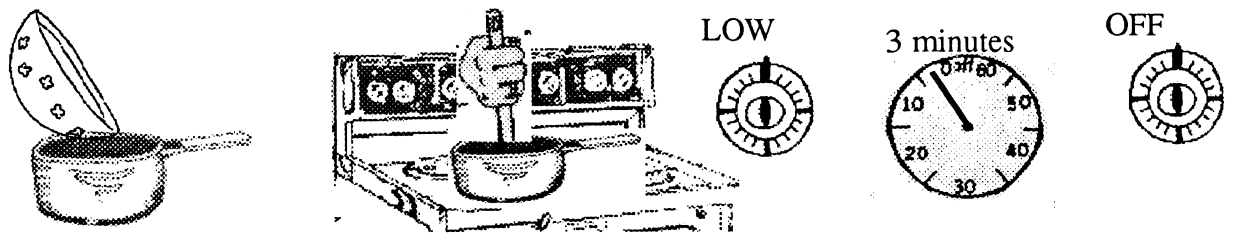


Measure 1/4 cup sour cream. Put in saucepan.

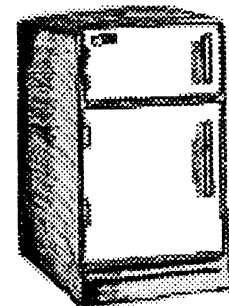
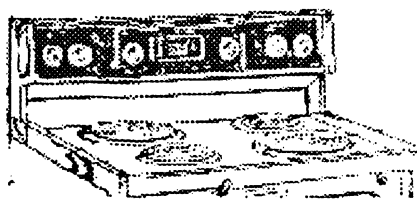


Put on stove. Turn stove to LOW heat. Cook 1 minute.

4.



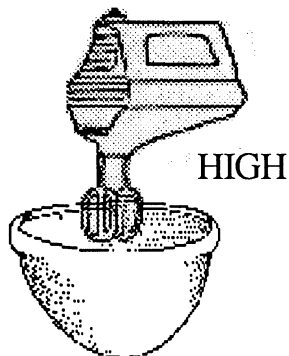
Gradually blend pumpkin mixture into sour cream. Stir over LOW heat 3 minutes or until thickened. Turn stove OFF.



CHILL

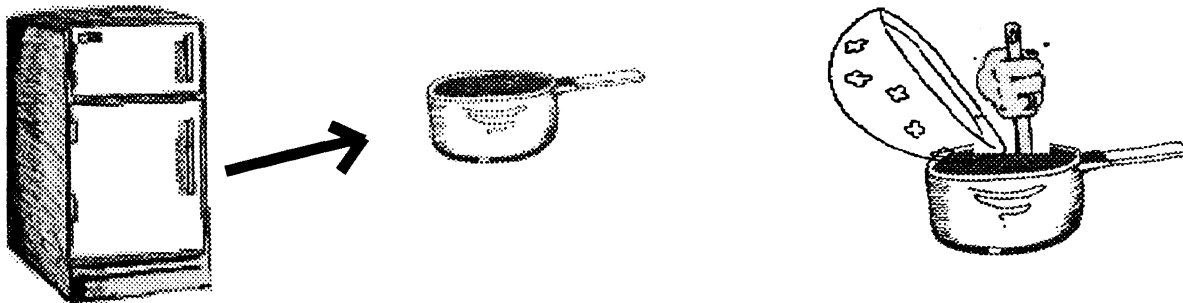
Remove from heat. Put in refrigerator to cool.

5.



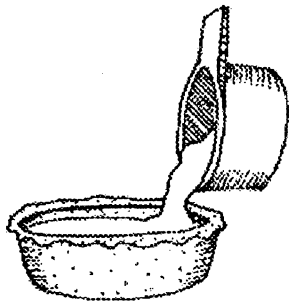
Beat egg white using handmixer on HIGH until soft peaks form.

6.



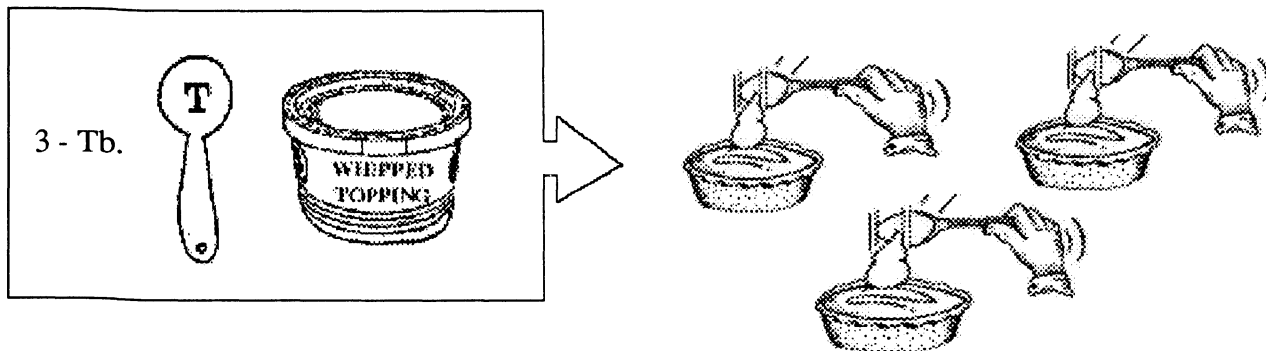
Remove chilled mixture. Fold egg whites into pumpkin mixture.

7.

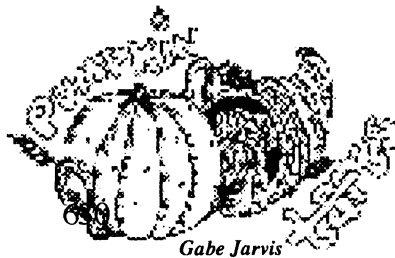


Pour into crusts.

8.



Measure 3 Tb. of Cool Whip. Put a tablespoon on each of the tarts.



Gabe Jarvis

PUMPKIN TARTS

(makes 3)

You Need:

3 ready - crust graham cracker tarts
1/4 cup sour cream
1/4 cup pumpkin
1 egg
1/4 cup brown sugar
pinch salt
1/4 tsp. cinnamon
pinch allspice
pinch ginger
pinch nutmeg
3 Tb. Cool Whip
2 spoons

1/4 teaspoon
Tablespoon
1/4 cup dry measuring cup
large bowl
small bowl
wooden spoon
metal spatula
rubber spatula
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 a pinch nutmeg into bowl with egg yolk.
3. Measure 1/4 cup sour cream. Put in saucepan. 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.