

# Featured Recipe

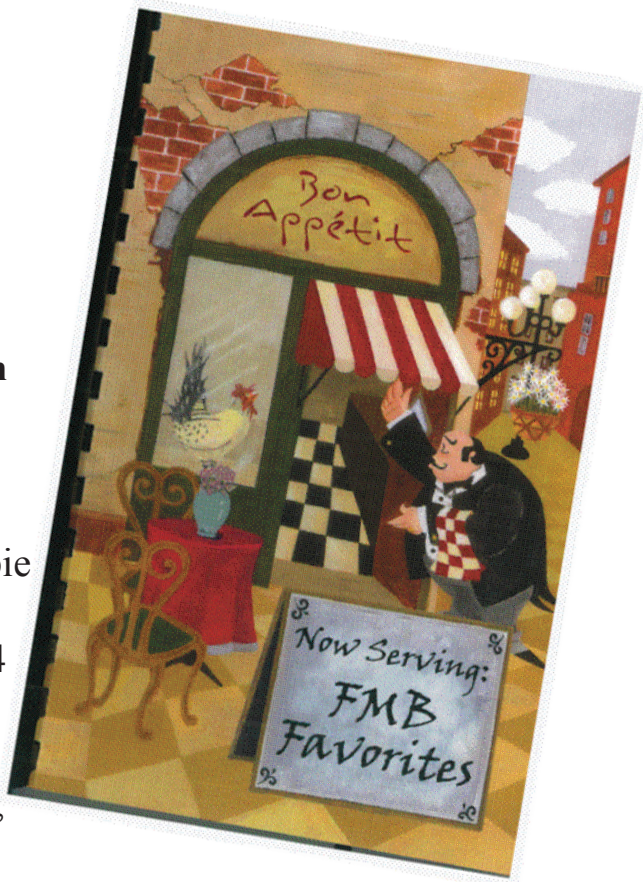
## Pumpkin Delight

By Terry Williams / Vonita Williams

- |                               |                           |
|-------------------------------|---------------------------|
| 1 c. flour                    | 1/2 c. sugar              |
| 1 stick butter or margarine   | 1/2 c. milk               |
| 1/4 c. chopped nuts           | 1 T. cinnamon             |
| 8 oz. cream cheese            | 1/2 tsp. ginger           |
| 3/4 c. sugar                  | 1/4 tsp. nutmeg           |
| 2 eggs, slightly beaten       | 1 env. Knox plain gelatin |
| 2 c. pumpkin                  | 1/4 c. water              |
| 3 egg yolks (keep egg whites) | 1/4 c. sugar              |
|                               | 8 oz. Cool Whip           |

**Crust:** Mix margarine, flour and nuts. Put into two, 8 inch pie pans. Bake for 15 minutes at 350° or until light brown.

**Cream Cheese Layer:** Mix well the 8 oz. cream cheese, 3/4 c. sugar, and beaten eggs. Divide in half and spread over the two pie crusts. Bake for 15 minutes or until set firm in the middle. **Pumpkin Layer:** Mix together pumpkin, egg yolks, 1/2 c. sugar, 1/2 c. milk, and spices in pan and cook until bubbly. Let cool. Mix the Knox gelatin with 1/4 c. water and add to pumpkin mixture. Beat 3 egg whites until stiff and add 1/4 c. sugar. Fold pumpkin mixture into egg whites. Spread over cream cheese and crusts. Chill to cool and then top with Cool Whip.



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