Lemon Chiffon Pie

Tested by The American Home

Ingredients

- 1 baked 9-inch pie shell
- 1/2 cup lemon juice
- 1/2 tsp salt
- 3/4 cup sugar, divided
- 4 eggs, separated
- 1 Tbsp unflavored gelatin, dissolved in 1/4 cup cold water
- 1 tsp grated lemon rind
- Sweetened whipped cream, for topping

Instructions

1. Beat egg yolks and put in top of a double boiler with lemon juice, salt, and 1/4 cup of sugar.
2. Cook over hot water until of custard consistency.
3. Add gelatin which has been soaking in cold water.
4. When gelatin has dissolved, stir in lemon rind.
5. Cool.
6. When mixture begins to thicken, fold in egg whites which have been stiffly beaten with the remaining 1/2 cup of sugar.
7. Fill a baked 9-inch pie shell and chill in the refrigerator.
8. Serve with sweetened whipped cream as a topping.

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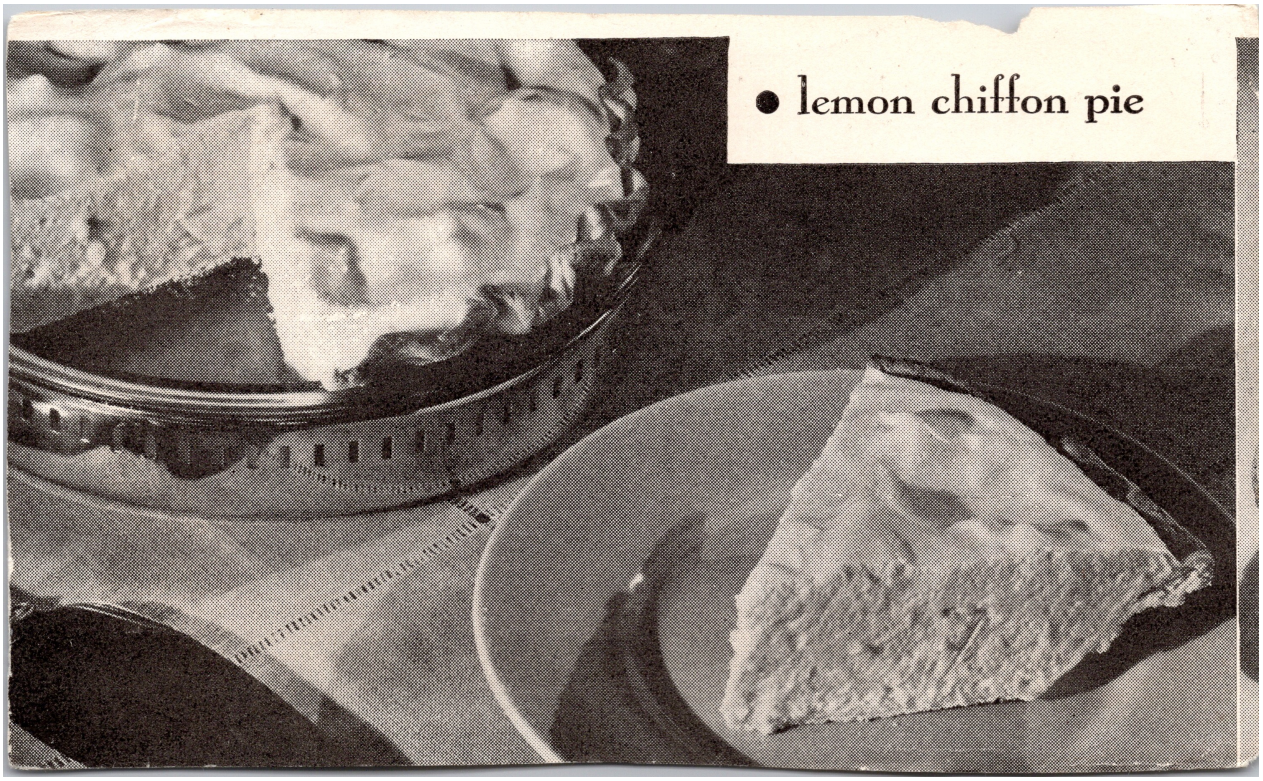
½ cup lemon juice
½ teaspoon salt
¾ cup sugar
4 eggs
1 tablespoon unflavored gelatin, dissolved in
¼ cup cold water
1 teaspoon grated lemon rind

BEAT egg yolks and put in top of a double boiler with lemon juice, salt, and ¼ cup of sugar. Cook over hot water until of custard consistency. Then add gelatin which has been soaking in cold water. When gelatin has dissolved stir in lemon rind. Cool. When mixture begins to thicken, fold in egg whites which have been stiffly beaten with the remaining ½ cup of sugar. Fill a baked 9-inch pie shell and chill in the refrigerator. Sweetened whipped cream makes a delicious topping for this pie.



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