

## Fabulous Fluff Lemon Chiffon Pie

1 Pie (¼ pie)

*Ingredients (filling):*

*1 tablespoon (¾ teaspoon) unflavored  
gelatin*

*½ cup (2 tablespoons) sugar*

*½ teaspoon (1/8) salt*

*4 eggs (1), separated*

*1/3 cup (4 teaspoons) lemon juice*

*2/3 cups (8 teaspoons) water*

*1 teaspoon (¼) grated lemon peel*

*½ cup (2 tablespoons) sugar*

*½ cup (2 tablespoons) whipping cream,  
whipped*

In saucepan, mix gelatin, sugar & salt.

Beat together egg yolks, lemon juice & water, and add to gelatin.

Cook & stir over medium heat, just until mixture comes to boiling.

Remove from heat & strain; stir in lemon peel.

Chill, stirring occasionally until partially set.

Beat egg whites until soft peaks form.

Gradually add sugar, beating until stiff peaks form & sugar has dissolved.

Fold in gelatin mixture; fold in whipped cream.

Pile in baked & cooled 9" pastry shell & chill until firm.

Garnish with extra dollops of whipped cream & sprigs of fresh mint.

*Ingredients (crust):*

*1 1/3 cups (5 1/3 tablespoons) quick  
rolled oats*

*½ cup (2 tablespoons) brown sugar,  
packed*

*¼ cup (1 tablespoon) butter, melted*

Mix ingredients & press onto bottom & sides of 9" pie pan.

Set 8" pie pan inside to hold crumbs in place.

Bake at 375° for 8 minutes (no longer — do not brown).

Remove 8" plate; cool.