



RHUBARB WHIPPED CREAM PIE

- 2 Tablespoons Gelatin
- 1/2 Cup Cold Water
- 2 1/2 Cups Stewed Rhubarb
- 1 Cup Sugar
- 1 Cup Heavy Cream, Whipped
- 1 Cereal Flake Pie Shell

DIRECTIONS

1. Soften gelatin in water.
2. Heat rhubarb and sugar to boiling.
3. Add gelatin and stir until dissolved. Cool.
4. When mixture begins to thicken, fold in whipped cream.
5. Pour into pie shell and chill.