



## LEMON CHIFFON PIE

- 1 Envelope Unflavored Gelatin
- 1/4 Cup Cold Water
- 4 Egg Yolks, Beaten
- 1/2 Cup Sugar
- 1/4 Teaspoon Salt
- 1/4 Cup Lemon Juice
- 1/4 Teaspoon Grated Lemon Rind
- 4 Egg Whites, Beaten Stiff
- 1/4 Cup Sugar
- 1 Baked 9 Inch Crumb Crust

## DIRECTIONS

1. Soak gelatin in cold water.
2. Combine egg yolks, sugar and salt.
3. Add lemon juice and rind.
4. Cook over boiling water, stirring constantly until thick.
5. Stir in gelatin.
6. Chill until thick and syrupy.
7. Beat egg whites with sugar.
8. Fold into egg yolk mixture.
9. Turn into crust.
10. Chill until firm, at least 3 hours.