

# Frances Virginia Tea Room (Atlanta, Ga)

## Sherry Chiffon Pie

*Rachael Strickland - Lithonia, GA*

*Treasure Classics - National LP Gas Association - 1985*

### **Yield: 6 to 8 servings**

*1 tablespoon plain gelatin  
1 1/2 tablespoons cold  
water  
1/2 cup canned milk  
1/4 cup water  
2 egg yolks  
5 tablespoons sugar  
1 pinch salt  
3 tablespoons dry sherry  
wine  
2 egg whites  
5 tablespoons sugar  
1 baked pie shell or crumb  
crust*

### **Preparation Time: 30 minutes**

#### **Cook Time: 10 minutes**

In a bowl, mix the water and gelatin.

In a saucepan, combine the canned milk, water, egg yolks, sugar and salt. Cook over hot water until a custard consistency. Add the gelatin mixture to the custard.

Remove from the heat and add the sherry wine. Cool.

In a bowl, beat the egg whites with the sugar until stiff. Fold into the custard mixture. Turn into the pie crust.

Chill completely.

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Per Serving (excluding unknown items): 636 Calories; 10g Fat (14.2% calories from fat); 13g Protein; 126g Carbohydrate; 0g Dietary Fiber; 425mg Cholesterol; 261mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 1/2 Fat; 8 1/2 Other Carbohydrates.