

Orange Chiffon Pie

Joanne Moore

Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 8

*1 tablespoon gelatin,
softened in 1/4 cup of water
1 cup water
1/4 teaspoon salt
1 baked pie shell
4 egg yolks
1/2 cup orange juice
1 teaspoon orange rind
4 egg whites, beaten
Cool Whip (for serving)*

In a saucepan, beat the egg yolks until light.
Add 1/2 cup of sugar and the orange juice.
Continue to beat.

When very light, place on low heat and cook,
stirring, until a custard consistency.

Add the cooked gelatin and dissolve. Cool.

When cool, add the beaten egg whites and
remaining sugar to the mixture.

Fill the baked pie shell.

Chill in the refrigerator.

Serve with Cool Whip or whipped cream.

*You can also use a
chocolate cookie pie shell.*

Per Serving (excluding unknown items): 47 Calories; 3g Fat (51.2% calories from fat); 3g Protein; 2g Carbohydrate; trace Dietary Fiber; 106mg Cholesterol; 100mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.