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Lemon/Tangerine Chiffon Pie

Ingredients:

Graham Cracker Crust
1/4 cup cold water
1 envelope unflavored gelatin
1/2 cup lemonade*
1/2 cup fresh lemon juice*
1 cup sugar
4 large eggs (separated)
1 tsp lemon zest*
1/4 tsp cream of tartar
1/4 tsp vanilla extract

*substitute tangerine

Directions

Pour your lemon juice into a bowl and add your sugar. In a separate bowl pour your cold water and sprinkle your gelatin over it and set aside. Grab your zest and add to your juice. Add 4 egg yolks to your juice mixture and beat well. Add a 1/2 cup of lemonade and mix once more. Transfer your mixture to a saucepan and cook over medium heat constantly stirring. Once your mixture thickens add your gelatin and pour back into your mixing bowl. Allow to cool and then refrigerate for an hour. Grab your egg whites and an electric mixer (stand or hand). Grab your remaining sugar, cream of tartar, and vanilla extract. Start your mixer and add your ingredients. Mix until your egg whites form stiff peaks. Grab your lemon mix from the refrigerator and fold in your egg whites. Grab your prebaked graham cracker crust and empty your filling into it. Chill in your refrigerator for at least 4 hours, slice and serve.