

CHIFFON CREAM PIE

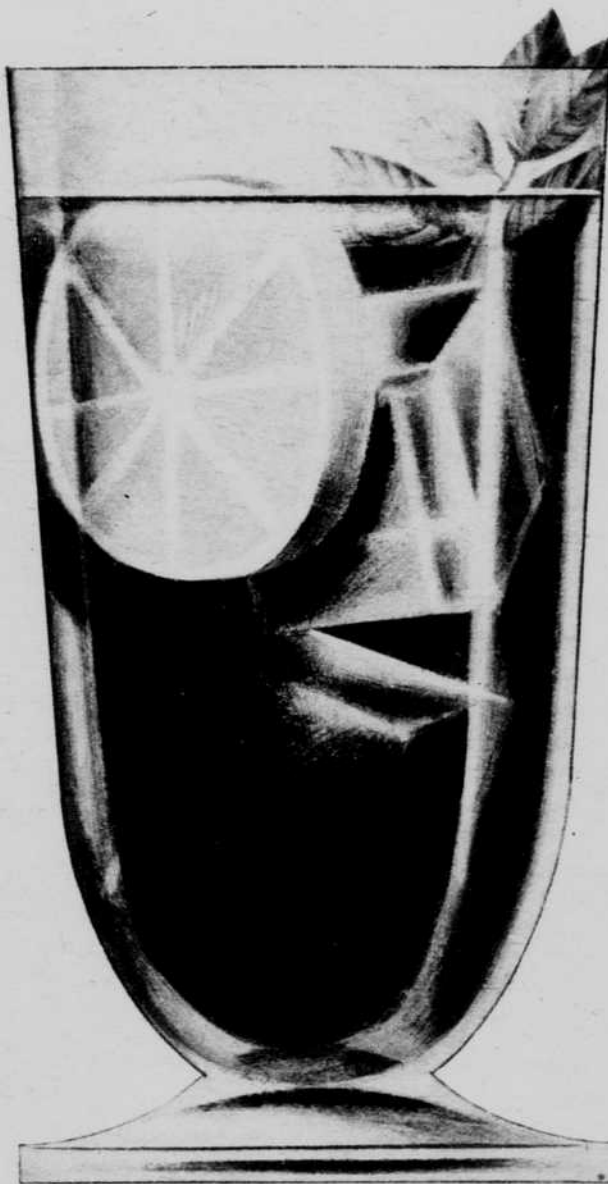
(Fruit Trimmed)

- 1 envelope unflavored gelatine
- ½ cup sugar, divided
- ⅛ teaspoon salt
- 1½ cups milk
- 2 eggs, separated
- ½ teaspoon vanilla
- 1 cup heavy cream, whipped
- 1 9-inch baked pie shell

Mix gelatine, ¼ cup of the sugar and salt in top of double boiler. Stir in milk. Place over boiling water and stir until gelatine is dissolved. Beat egg yolks slightly. Slowly pour small amount of the hot mixture over egg yolks stirring rapidly. Return egg mixture to double boiler and cook, stirring constantly, until mixture coats the spoon, about 3 minutes. Remove from heat; add vanilla. Chill until mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff; gradually beat in remaining ¼ cup sugar. Fold in gelatine mixture and whipped cream. Turn into baked pie shell; chill until firm. Garnish top of pie with sliced fresh strawberries. If desired, serve with additional fruit.



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