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# Orange Chiffon Pie

*From Jeanette's Recipe Cards*

See options below.

Quantity	Ingredients	Preparation Notes
<b>Crust</b>		
1 C	Quick or Old Fashioned Oats	• Toast oats in shallow pan in 350° oven for 10 minutes
1/2 C	Brown Sugar	• Add brown sugar, coconut and butter mixing well.
1/2 C	Flaked Coconut	• Press mixture onto the bottom and sides of nine inch pie pan.
1/3 C	Melted Butter	• Chill while preparing filling
<b>Filling</b>		
1 env	Unflavored Gelatin	• Soften gelatin in cold water
1/4 C	Cold Water	• Place orange juice, salt, 1/4 C sugar, orange rind, lemon juice and egg yolks in sauce pan
3/4 C	Orange Juice 1/ tsp	• Cook over low heat until slightly thickened
1/2 tsp	Salt	• Add flavored gelatin
	Grated Rind of one Orange (optional)	• Beat egg whites until frothy gradually adding 1/4 C sugar. Beat until stiff and glossy.
1 Tbsp	Lemon Juice	• Fold cooled gelatin mixture into egg whites.
3	Egg Yolks (beaten)	• Pour into pie shell
3	Egg Whites	• Chill until set
1/2 C	Sugar	• Garnish with Mandarin Orange segments
	Mandarin Orange segments	

## Options

Pineapple Chiffon Pie - Substitute one 3 oz package orange pineapple flavored gelatin for unflavored gelatin. Dissolve gelatin in 3/4 C boiling water. Omit cold water, orange juice, salt sugar and orange rind. Drain one 8 1/4 oz can crushed pineapple reserving syrup. Add enough water to syrup to make 2/3 Cup. Place pineapple syrup, lemon juice, and egg yolks in sauce pan. Then follow directions above. Add crushed pineapple when folding in egg whites. Pour into crust.

Strawberry Chiffon Pie - Substitute one 3 oz package strawberry flavored gelatin for unflavored gelatin. Dissolve gelatin in 1/4 Cup boiling water. Omit cold water, orange juice, salt, sugar, and orange rind. Place lemon juice and egg yolks in sauce pan. Add 1 pint sliced strawberries when folding in egg whites. Pour into crumb crust.