

## COCONUT CHIFFON PIE

1 envelope Knox Unflavored  
Gelatine  
½ cup sugar  
⅛ teasp. salt

3 eggs, separated  
1¾ cups milk  
1 teasp. vanilla  
¾ cup chopped, shredded coconut

### 1 9-in. BAKED PIE SHELL

1. Mix gelatine, ¼-cup sugar, salt together in top of double boiler.
  2. Beat together egg yolks and milk; add to gelatine mixture.
  3. Cook over boiling water, stirring constantly, about 8-min.
  4. When gelatine is dissolved remove from heat; add vanilla.
  5. Chill until mixture mounds slightly when dropped from a spoon.
  6. Stir in coconut.
  7. Beat egg whites until stiff; beat in ¼ cup sugar.
  8. Fold in gelatine mixture.
  9. Turn into pie shell; chill until firm.
- If desired, serve with WHIPPED CREAM.

1 9-in. pie



## INSTANT COFFEE CHIFFON PIE

1 envelope Knox Unflavored  
Gelatine  
½ cup sugar  
2 tablesps. Chase & Sanborn  
Instant Coffee

¼ teasp. salt  
3 eggs, separated  
1 cup milk  
1 9-in. BAKED PIE SHELL

1. Mix gelatine, ¼ cup sugar, coffee, salt in top of double boiler.
  2. Beat egg yolks and milk; add to gelatine mixture.
  3. Cook over boiling water, stirring constantly, about 5-min.
  4. When gelatine is dissolved remove from heat.
  5. Chill until mixture mounds slightly when dropped from a spoon.
  6. Beat egg whites until stiff; beat in ¼ cup sugar.
  7. Fold in gelatine mixture.
  8. Turn into pie shell; chill until firm.
- If desired, serve with WHIPPED CREAM.

1 9-in. pie