

Raspberry Chiffon Pie (Patty Keck)

1 10 oz. pkg. Frozen raspberries, thawed or 1 pt. Fresh raspberries.
1 3 oz. pkg. Raspberry-flavored gelatin
¼ c. sugar if using fresh raspberries
¾ c. boiling water
2 T. lemon juice
½ c. whipping cream (whipped)
dash of salt
2 egg whites
¼ c. sugar
1 baked 10" pastry shell

Drain raspberries, add water to syrup to make 2/3 c. If using fresh raspberries add ¼ c. sugar to the gelatin. Dissolve gelatin in boiling water; add lemon juice and raspberry syrup. Chill till partially set. Beat till soft peaks form. Fold in raspberries and whipped cream. Add dash of salt to egg whites; beat till soft peaks form. Add sugar gradually; beat to stiff peaks. Fold into raspberry mixture. Pile into cooled pastry shell; chill.