



Lilikoi Chiffon Pie



Level: Easy

Ingredients

- 1 deep 9 inch pie shell, baked
- 1 Tbsp. and ½ tsp plain gelatin
- ¼ cup water
- 1 cup sugar
- ½ cup Aunty Liliko'i Unsweetened Passion Fruit Juice
- ½ tsp. salt
- 4 beaten egg yolks
- 5 egg whites
- 1 8 oz bottle whipping cream or Cool Whip

Instructions

Prepare pie shell. Soak gelatin in ¼ cup water and set aside. Mix ½ cup sugar, ½ cup Aunty Liliko'i Unsweetened Passion Fruit Juice, salt and egg yolks. Cook in double boiler until thick like custard. Stir in soaked gelatin and let cool. Whip egg whites until stiff. Slowly beat in ½ cup sugar. When cooling and custard begins to thicken, beat and whisk until fluffy. Fold in egg whites and whip cream. Fill pie shell and chill. Additional whipped cream may be used as a topping.