



## Avocado Chiffon Pie



Total time: 45 min  
Prep time: 15 min  
Cook time: 30 min  
Yield: 8 servings  
Level: easy

### Ingredients

1 ½ envelopes gelatin  
¼ cup cold water  
4 egg yolks  
½ cup sugar  
¼ cup Aunty Liliko'i Unsweetened Passion Fruit Juice or pineapple juice  
½ tsp salt  
1 tbsp lemon juice  
¾ to 1 cup mashed avocados  
4 egg whites, beaten stiff  
¼ cup white sugar  
whipped cream  
1 baked pie shell

### Instructions

Soak gelatin in cold water. Beat egg yolks slightly & add the sugar, passion fruit or pineapple juice, & salt. Cook in a double boiler or in a saucepan, mixing constantly until the mixture is of a custard-like consistency. Add softened gelatin & stir until dissolved completely. Add lemon juice and cool. When mixture thickens to the consistency of unbeaten egg whites, fold in and stir the beaten egg whites. Fold in avocados. Pour mixture into pie shell and chill until set. Top with whipped cream. Enjoy!