

Lemon Chiffon Pie

Ingredients:

1 pie dough, store bought is fine
¼ cup cold water
2¼ teaspoon (1 package) unflavored powdered gelatin
¾ cup granulated sugar
1/8 teaspoon salt
¾ cup fresh lemon juice, strained
1 Tablespoon finely grated lemon zest
4 egg yolks, lightly beaten
1¼ cups heavy whipping cream
¼ cup powdered sugar



Instructions:

Preheat an oven to 350°F.

Fit the dough round into a 9-inch deep-dish pie dish and gently press into the dish. Trim the edges, leaving a ½-inch overhang. Fold under the excess dough and, using your thumb, decoratively flute the edges. Freeze for at least 30 minutes before baking.

Line the piecrust with parchment paper and fill with pie weights. Bake the crust for 20 minutes, then carefully remove the parchment and weights and continue baking until the crust is golden, about 5 minutes more. Transfer the pan to a wire rack and let cool completely.

Have ready an ice bath made by partially filling a large bowl with cold water and ice cubes.

Pour the ¼ cup cold water into a saucepan and sprinkle with the gelatin. Let stand until the gelatin softens and swells, 5 to 10 minutes. Stir in the granulated sugar, salt, lemon juice, zest and egg yolks; the gelatin will be lumpy. Place the gelatin mixture over medium heat and cook, stirring continuously, until the gelatin melts and the mixture thickens, 6 to 8 minutes. Do not allow the mixture to boil. Set the saucepan in the ice bath and let cool until the mixture is cold to the touch.

In a large bowl, using an electric mixer on medium-high speed or a whisk, beat together the heavy whipping cream and powdered sugar until thick, soft peaks form. Spoon the whipped cream into the gelatin mixture and fold together with a rubber spatula until smooth. Pour into the cooled crust, smoothing the top with the spatula.

Refrigerate the pie until it is cold and firm, at least 3 to 4 hours and up to overnight.

To serve, let the pie stand at room temperature for 20 minutes before serving to take the chill off. Top with whipped cream and serve.

Makes 1 pie