

Savannah Smiles™
Lemon Chiffon Pie

Little Brownie®
Bakers



Savannah Smiles™ Lemon Chiffon Pie

This light and refreshing pie is the perfect ending to any meal!

Crust Ingredients:

- 1/4 cup (4 Tbs) butter, melted
- 1 pkg (about 28) Savannah Smiles lemon cookies, crushed, divided

Filling Ingredients:

- 1 pkg (3 oz) lemon gelatin
- 1 cup boiling water
- 1 pkg (8 oz) cream cheese
- 1/4 cup sugar
- 1 (8 oz tub) of whipped topping

Directions:

1. Prepare the gelatin with hot water only. Refrigerate until it begins to set. (If set, leave out to soften).
2. Reserve 1/3 cup of cookie crumbs.
3. Combine the remaining cookie crumbs with the 1/4 cup butter and stir until coated.
4. Press crust mixture into an 8" or 9" pie plate.
5. In a bowl, blend the sugar with the cream cheese.
6. Add the gelatin. Whip.
7. Gently fold in one half or 4 oz whipped topping.
8. Spread mixture over crust.
9. Top with remainder of whipped topping.
10. Refrigerate several hours.
11. Garnish with 1/3 cup of remaining crumbs just before serving.
12. Optional: Also garnish with a few fresh lemon slices.

Tip: Make it "light" by preparing the crust without butter and using reduced fat cream cheese and nonfat whipped topping.