



Suburban Favorites

Orange-Yogurt Chiffon Pie

1 1/3 cup vanilla wafer crumbs 3 large eggs
1/ 4 cup melted butter 2 cups plain yogurt
2 envelopes unflavored gelatin Sugar
1 6-oz. can frozen orange juice concentrate, thawed
Toasted coconut for garnish

Combine the crumbs and butter, blending well, then press the mixture firmly and evenly over the bottom and side of a pie plate, building up around the rim. Chill.

Combine the gelatin and ½ cup of sugar in a 1 quart saucepan, then stir in 1 cup of water. Cook over low heat, stirring constantly, until the gelatin is dissolved.

Place yogurt in a bowl. Add the orange juice concentrate gradually, then stir in the gelatin mixture until smooth.

To make the meringue, beat the egg whites until frothy, then beat until stiff peaks form, adding 3 tablespoons of sugar gradually. Fold ¼ of the meringue into the orange mixture, then fold in the remaining meringue.

Chill until the mixture mounds when dropped from a spoon. Turn into the prepared crust and chill until firm. Garnish with toasted coconut. This makes 6 to 8 servings.

For a Raspberry-Lemon Chiffon Pie, substitute vanilla yogurt, raspberry lemonade concentrate, and Egg Beaters egg whites.

-Contributed by Carolyn Hall