

Light & Lemony Pie

Caused and
any pie
feeling &
mouthfeelers

Crust

1 $\frac{1}{4}$ cups graham crumbs

$\frac{1}{3}$ cup melted margarine

Filling - 2 envelopes cream whip

1 pkg (10.1g) lemon jelly powder

1 tsp grated lemon rind

(350)

Mix crust & press 9" pie plate - Bake 10 mins

Prepare cream whip as on pkg

" jelly " " " reducing boiling water

to $\frac{2}{3}$ cup. Add cream whip to jelly & lemon rind

Beat with mixer till well blended. Spoon in crust. Chill 3 hours.

Strawberry Cheffon Squares

1 1/2 cups g. wafer crumbs

1/4 cup melted marg- Pat crumbs in 9" square pan.

1 pkg (85g) strawberry gelatin

3/4 cup boiling water

1 can Sweetened Condensed milk

2 cups sliced strawberries (or other fruit.)
Can pie filling

3 cups miniature marshmallows.

Dissolve gel. into boiling water, stir in milk,
fruit & marshmallows. Fold in 1/2 cup whipping cream

Chill 2 hrs.

for strawberry gelatine - use jello

for Condensed milk - use dream whip