

Easy Lemon Chiffon Pie

Makes 8 servings

Ingredients:

- 1 (3-ounce) box lemon Jell-O
- 1 cup boiling water
- 1/2 cup cold water
- 1 tablespoon lemon juice
- 1 teaspoon lemon zest (optional)
- 1 (8-ounce) container whipped topping, thawed
- 1 prepared graham cracker pie crust



Directions

1. In a large bowl, dissolve the lemon Jell-O in the boiling water.
2. Stir in the cold water, lemon juice, and lemon zest if using.
3. Chill the mixture in the refrigerator for about 30–40 minutes, or until it begins to thicken slightly but is not fully set.
4. Gently fold in the whipped topping until fully combined and smooth.
5. Pour the mixture into the prepared graham cracker crust and smooth the top.
6. Refrigerate at least 4 hours, or until firm.

Cooking Tidbit

For a lighter flavor, try using half lemon and half lime Jell-O. Garnish with fresh whipped cream or lemon slices for a pretty presentation.