

RASPBERRY ANGEL PIE

MOM

1 PKG RASPBERRY FLAVORED GELATINE

1-2/3 CUPS HOT WATER

1 PINT VANILLA ICE CREAM

1 TBSP LEMON JUICE

FRESH RASPBERRIES

DISSOLVE GELATINE IN HOT WATER. ADD LEMON JUICE. CHILL  
UNTIL PARTIALLY SET. BEAT IN ICE CREAM WITH MIX MASTER.  
TURN INTO MERINGUE SHELL. CHILL IN FRIG UNTIL FIRM.  
GARNISH WITH WHOLE BERRIES. SERVES 8

MERINGUE SHELL: COMBINE 2 EGG WHITES, 1/8 TEAS SALT, 1/4  
TEAS VANILLA AND 1/2 TEAS VINEGAR: BEAT TO A STIFF FOAM.  
ADD 2/3 CUPS SUGAR SLOWLY: CONTINUE BEATING UNTIL VERY  
STIFF AND SUGAR IS DISSOLVED: SPREAD IN WELL-GREASED 9-  
INCH PIEPAN. BAKE IN SLOW OVEN 300° FOR 45 MINUTES. COOL  
AND FILL.