

Peppermint-Chiffon Filling (candy pie shell)

1 ew unfl gelatin

$\frac{1}{2}$ cup sugar

$\frac{1}{8}$ tsp salt

2 eggs, separated

$1\frac{1}{2}$ cups milk

$\frac{1}{4}$ tsp peppermint flavouring

red food coloring

1 cup heavy cream

1 9 in chocolate candy shell

$\frac{1}{4}$ cup crushed peppermint stick candy

Mix gelatin, $\frac{1}{4}$ cup of the sugar & salt in double boiler. Beat together egg yolks and milk; add to gelatin mixture. Cook over boiling water, stirring constantly, until gelatin dissolves and mixture thickens slightly, about 5 min. Remove fr heat; add peppermint flavouring. Tint with few drops red coloring. Chill until

mixture is slightly thicker than the consistency of unbeaten egg white. Beat egg whites until stiff but not dry. Gradually add remaining $\frac{1}{4}$ cup sugar and beat until very stiff. Fold into gelatin mixture. Whip $\frac{1}{2}$ cup of cream; fold in. Turn into prepared shell; chill until firm.

To serve, whip remaining $\frac{1}{2}$ cup cream. Use to make a Valentine motif on pie, or spoon around edge. Sprinkle with crushed candy.