

Directions for carnation summertime lemon fluff pie

Blend crust ingredients together. Line sides and bottom of 9-inch pie plate, saving $\frac{1}{4}$ cup crumbs for topping. Combine gelatin, hot water, sugar and 2 T. lemon juice. Whip chilled carnation with remaining lemon juice about 1 minute. Add cooled gelatin mixture and lemon peel; whip until fluffy (about 2 min.). Pour into crust and chill about 1 hour, or until firm. Garnish as desired.

Graham cracker crust

2 c. crushed graham crackers
(16 crackers)

$\frac{1}{4}$ c. melted butter or shortening

$\frac{1}{4}$ c. sugar

1 t. cinnamon

Filling

1 pkg. lemon flavored gelatin

$\frac{1}{4}$ c. sugar

1 c. chilled undiluted carnation

$\frac{1}{2}$ c. hot water

$\frac{1}{2}$ c. lemon juice

1 t. grated lemon rind

(over)