

Co-op Kitchen



Springtime Sweets & Citrus Treats

Spring has arrived, bringing fresh flavors and bright, zesty treats!

This month, we're celebrating with a delicious Lime Chiffon Pie recipe from **Angie Deutsch**. Light, creamy, and bursting with citrus flavor, it's the perfect way to welcome the season. Try it for yourself and add a little springtime sunshine to your table!



Lime Chiffon Pie

SERVES
8

PREP
10 minutes

TOTAL TIME
4 hours 30 minutes

Ingredients

- 2/3 cup of boiling water
- 1 pkg (4 oz serving size) of Lime Jell-O, sugar free, low calorie gelatin
- ice cubes
- 1/2 cup of cold water
- 1 1/2 tsp of grated lime peel
- 2 Tbsp of lime juice
- 2 cups of thawed Cool Whip topping
- 1 ready-to-use reduced fat graham cracker crumb crust

Instructions

1. Stir boiling water into dry gelatin mix in a large bowl for at least 2 minutes or until completely dissolved
2. Add enough ice to cold water to measure 1 cup
3. Add the cold water/ice mixture to the gelatin and stir until the ice is completely melted
4. Stir in the lime peel and juice
5. Add whipped topping and stir with a wire whisk until well blended
6. Refrigerate for 15 - 20 minutes or until the mixture is very thick
7. Spoon the mixture into the graham cracker crust
8. Refrigerate for at least 4 hours or overnight
9. Store leftover pie in the refrigerator
10. Enjoy!

Next month's Co-op Kitchen theme is:

Grill & Chill: BBQ Favorites & Picnic Classics

Send us your best BBQ, grilled dish, or picnic favorite! [Submit your recipe!](#)