



## Recipe: Cuba Libre Chiffon Pie



1 cup sugar, divided  
1 envelope (1 tablespoon) unflavored gelatin  
1/8 teaspoon salt  
1 cup Coca-Cola®  
3 eggs, separated  
1/4 cup fresh lime juice  
1/4 cup dark rum  
1 cup whipped topping or whipped cream  
1 9-inch graham cracker or chocolate cookie crust or baked pie shell  
2 tablespoons grated lime peel

In top of double boiler; stir together 1/2 cup of the sugar; gelatin and salt. Stir in all Coca-Cola. Beat egg yolks; stir into Coca-Cola mixture. Cook over boiling water, stirring constantly, until gelatin is dissolved, about 5 minutes. Remove from boiling water; stir in lime juice and rum. Chill until mixture mounds when dropped from spoon. Beat egg whites until soft peaks form. Gradually beat in remaining 1/2 cup sugar; beating until stiff and glossy. Fold gelatin mixture into whipped topping, then carefully fold this into egg whites. Chill several minutes then pile into pie crust. Sprinkle with grated peel. Chill several hours until firm. Makes 1 9-inch pie or 6 to 8 servings. If desired, top with a dollop of whipped cream.

\*A grand finale dessert version of the popular rum and Coca-Cola drink.