

Lemon Chiffon Pie

1 can sweetened condensed milk

1/3 cup lemon juice

yellow food coloring, if desired

3 egg whites

1/4 tsp cream of tartar

1 Graham Cracker crust

In a medium to large bowl, combine milk, lemon juice, and a few drops of yellow food coloring; stir gently.

In a small bowl, beat egg whites and cream of tartar until stiff peaks form. Do not overheat until dry.

Using a rubber spatula gently fold beaten egg whites into milk mixture until fully incorporated. Do not beat the mixture!

Spoon into graham cracker crust.

Chill 3 hours or until set.

If desired, garnish with whipped cream.