

Aunt Linda's Peach Pie

*Linda Brunner - red Feather Lakes, CO
Treasure Classics - National LP Gas Association - 1985*

Servings: 8

*1 cup sugar
3 cups fresh, peeled and
sliced peaches
1 envelope gelatin
1/4 cup cold water
1/4 cup boiling water
1 tablespoon lemon juice
1/4 teaspoon salt
1/2 cup whipped cream
1 1/4 cups crushed corn
flakes
1/4 cup sugar
1/3 cup butter*

Preparation Time: 15 minutes

Prepare the crust: In a bowl, mix together the corn flakes, sugar and butter. Mix well. Press the mixture into a nine-inch pie pan.

In a bowl, add the sugar to the peaches. Let stand for 30 minutes.

In a bowl, soften the gelatin in cold water. Add the boiling water. Stir. Let cool, but NOT set. Add to the peaches. Add the lemon juice and salt.

Chill until partially set.

Fold in the whipped cream. Pour the mixture into the pie crust.

Refrigerate.

Serve topped with whipped cream.

(Keeps in the refrigerator for several days.)

Per Serving (excluding unknown items): 224 Calories; 10g Fat (40.4% calories from fat); trace Protein; 34g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 155mg Sodium. Exchanges: 0 Fruit; 0 Non-Fat Milk; 2 Fat; 2 Other Carbohydrates.