

LEMON CHIFFON FOR GINGERBREAD

1 pkg. (3-5/8 oz.) Jello Lemon Pudding

1/3 c sugar

2-1/4 c water

2 eggs, separated

4 T sugar

Combine pudding, 1/3c sugar and 1/4 cup of the water in a saucepan. Blend in egg yolks. Then add remaining 2 c water. Cook as directed on package. Remove from heat. Beat egg whites until foamy. Gradually add sugar, a T at a time, beating after each addition until blended. Then continue beating until meringue will stand in stiff peaks. Very gradually fold hot pudding into meringue. Chill.