1. PEANUT BUTTER CHIFFON PIE

Soften: 1 envelope Knox Gelatine in: ¼ cup cold water
Let this stand. Beat well:
2 egg yolks
Beat in: 2 tablespoons sugar*
Add: ¼ cup water ½ teaspoon salt
Stir in gelatine until dissolved. Cook over boiling water, beating constantly with egg beater, until thick and fluffy. Remove from heat. Let cool. Place in bowl:
½ cup peanut butter
Add gradually:
¼ cup water
Beat until smooth. Add custard. Beat thoroughly with egg beater. Chill until slightly thickened. Beat until stiff:
2 egg whites
Beat in gradually:
2 tablespoons sugar or light corn syrup
Fold stiffly beaten egg whites into peanut butter mixture.
Add: ½ teaspoon vanilla
Pour mixture into 9-inch baked pie shell or peanut butter crust. Chill until firm. Tastes extra good topped with chopped peanuts or whipped cream sprinkled with nutmeg.

*If you wish to substitute corn syrup for sugar, use ¼ cup light corn syrup; change amount of water added to peanut butter, from ½ cup to 8 tablespoons.

PEANUT BUTTER CRUST

Combine, mixing well with a fork:
½ cup peanut butter 2 tablespoons honey
¾ cup graham cracker crumbs
Line a 9-inch pie plate with mixture, pressing into the pan with the back of a spoon that has been dipped in cold water. Bake 10 minutes at 325° F. Cool before filling.

More Recipes on Other Side
2. JELLY PEANUT BUTTER CHIFFON PIE
Prepare: Peanut Butter Chiffon Pie. Add $\frac{1}{4}$ cup jelly gradually to stiffly beaten egg whites. Do not add any sugar to egg whites.

3. ORANGE PEANUT BUTTER CHIFFON PIE
Prepare: Peanut Butter Chiffon Pie, adding 1 tablespoon grated orange rind when you combine the custard and peanut butter mixture.

4. CHOCOLATE PEANUT BUTTER CHIFFON PIE
Prepare: Peanut Butter Chiffon Pie. Melt over hot water: one square bitter chocolate with 3 tablespoons sugar. Add when you combine the custard and peanut butter mixture.

5. PEANUT BUTTER BAVARIAN CREAM
Soften: 1 envelope Knox Gelatine in: $\frac{1}{4}$ cup cold milk
Dissolve over boiling water. Remove from heat. Let cool. Place in bowl: $\frac{1}{2}$ cup peanut butter
Add gradually: $\frac{1}{2}$ cup milk
Beat until smooth.
Add: $\frac{1}{4}$ teaspoon salt $\frac{1}{2}$ cup milk
Mix well. Stir in gelatine. Chill until almost thick.
Whip: 1 cup cream or $\frac{3}{4}$ cup evaporated milk
Beat in gradually: $\frac{1}{2}$ cup sugar
Fold into peanut butter mixture. Add: $\frac{1}{2}$ teaspoon vanilla
Pour mixture into large or individual molds that have been rinsed in cold water. Chill. When firm, unmold and serve plain or with chocolate sauce. Serves 6.

6. PEANUT BUTTER SPANISH CREAM
Soften: 1 envelope Knox Gelatine in: 2 tablespoons cold water
Let this stand. Scald (don't boil): $1\frac{1}{2}$ cups milk
Beat slightly:
2 egg yolks
Beat in: $\frac{1}{4}$ teaspoon salt $\frac{1}{3}$ cup sugar
Add scalded milk slowly, stirring constantly. Cook over boiling water until custard coats the spoon. Stir all the time. Remove from heat. Stir in gelatine until dissolved. Chill until almost thick. Place in bowl: $\frac{1}{2}$ cup peanut butter
Add gradually:
1 cup cold milk
Beat until smooth. Add chilled custard. Beat until stiff:
2 egg whites
Beat in gradually:
2 tablespoons sugar
Fold stiffly beaten egg whites into mixture.
Add: $\frac{1}{2}$ teaspoon vanilla
Pour mixture into large or individual molds that have been rinsed in cold water. Chill. When firm, unmold and serve plain or with chocolate sauce. Serves 6.

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