# Orange Chiffon Dessert

2 envelopes Knox Unflavored Gelatine  
1 cup cold water  
1/2 cup sugar or equivalent non-nutritive sweetener  
1/2 teaspoon almond extract  

1 can (6 ounces) frozen orange juice concentrate, kept frozen  
3 large ice cubes (equivalent to 1/2 cup water)  
3 egg whites  

Sprinkle gelatine over water in saucepan. Place over low heat; stir constantly until gelatine dissolves, about 3 minutes. Remove from heat. Add sugar, almond extract, orange concentrate and ice cubes; stir until ice is melted. Turn into large bowl of electric mixer. Add egg whites and beat on high speed until mixture begins to hold its shape, about 12 minutes. Turn into 8-cup mold. Chill until firm. YIELD: 10 servings; 82 calories per serving with sugar; 43 calories per serving with non-nutritive sweetener.

Recipe Card Album Available. Send $1.00, Name, Address, ZIP CODE to Recipe Album, P.O. Box 1075, Schenectady, N.Y. 12301

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