




## MARGARITA PIE

Creamy, bursting with citrus margarita pie made with Rich's Non-Dairy Whip Topping. Cheers!

**Yield: 4 pies**

## INGREDIENTS

- 1 qt.  Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
- 6 oz gelatin, lemon flavored
- 6 oz gelatin, lime flavored
- 32 fl.oz. Hot water
- 16 fl.oz. Ice Water
- 4 Each 9" graham cracker pie crusts



## DIRECTIONS

- 1 Dissolve the gelatin in boiling water, add ice water, and chill until gelatin is slightly set (about the consistency of egg whites)
- 2 Whip the defrosted RTW until full volume is reached (soft peaks)
- 3 Add the congealed gelatin slowly on low speed (streaming in) until incorporated.
- 4 For 1 quart RTW topping use 12 oz gelatin powder dissolved in 32 oz boiling water, and chilled with 16oz ice water
- 5 Divide mixture into the four pie crusts. Refrigerate until firm and set. Garnish with OnTop and fresh lemon and lime slices and some zest from each.
- 6 Chill and serve. Makes 4 pies.