

Peach Chiffon Pie: A Light, Dreamy, and Refreshing Summer Dessert

For the Graham Cracker Crust:



OVEN
350°F

TIME
10-12 min

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INGREDIENTS

For the Graham Cracker Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

For the Peach Chiffon Filling:

- 1 cup fresh peaches, peeled and puréed
- 1 package (3 oz) peach gelatin mix
- 1/2 cup boiling water
- 1 cup cold heavy cream
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 1 cup fresh peaches, diced (for folding in)

Swaps and Notes:

Peaches: Use fresh, ripe peaches for the best flavor. You can also use canned peaches if they're not in season, just be sure to drain them well.

Graham Cracker Crust: A classic graham cracker crust is perfect for this pie. You can also use a shortbread or vanilla wafer crust if you prefer.

Gelatin Mix: The gelatin mix is what gives the filling its light, airy texture and helps it set up perfectly. Don't skip it!

Heavy Cream: Use cold heavy cream for a light, fluffy whipped cream.

Topping: The diced peaches folded into the filling add a wonderful texture and a fresh burst of flavor. You can also garnish the pie with a few

extra peach slices.

Instructions:

Make the Graham Cracker Crust:

Prep the Oven: Preheat your oven to 350°F (175°C).

Combine: In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are well moistened.

Press into Pie Plate: Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.

Bake: Bake for 10-12 minutes, or until the crust is a light golden brown. Let it cool completely.

Make the Peach Chiffon Filling:

Dissolve Gelatin: In a large bowl, whisk the peach gelatin mix into the boiling water until it is completely dissolved.

Add Peach Purée: Stir in the fresh peach purée and let the mixture cool to room temperature.

Whip the Cream: In a separate chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy cream until soft peaks form. Slowly add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.

Combine: Gently fold the whipped cream into the cooled peach gelatin mixture with a spatula.

Add Diced Peaches: Gently fold in the fresh diced peaches.

Pour and Chill: Pour the filling into the cooled graham cracker crust. Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until it is completely set.

Tips for Success:

Cool the Gelatin: Make sure the peach gelatin mixture is completely cooled before you fold in the whipped cream. If it's warm, it will melt the whipped cream and the pie won't set up properly.

Use Fresh Peaches: Fresh peaches add a wonderful natural sweetness and texture to the pie.

Don't Overbeat the Whipped Cream: Beat the heavy cream just until stiff peaks form. Overbeating it will result in a grainy texture.

DIRECTIONS

1. Make the Graham Cracker Crust:: Prep the Oven: Preheat your oven to 350°F (175°C).
2. Combine: In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are well moistened.
3. Press into : Pie Plate: Press the mixture firmly into the bottom and up the sides of a 9-inch pie plate.
4. Bake: Bake for 10-12 minutes, or until the crust is a light golden brown. Let it cool completely.
5. Make the Peach Chiffon Filling:: Dissolve Gelatin: In a large bowl, whisk the peach gelatin mix into the boiling water until it is completely dissolved.
6. Add : Peach Purée: Stir in the fresh peach purée and let the mixture cool to room temperature.
7. Whip the : Cream: In a separate chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy cream until soft peaks form. Slowly add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.
8. Combine: Gently fold the whipped cream into the cooled peach gelatin mixture with a spatula.
9. Add : Diced Peaches: Gently fold in the fresh diced peaches.
10. Pour and : Chill: Pour the filling into the cooled graham cracker crust. Cover the pie with plastic wrap and refrigerate for at least 4 hours, or until it is completely set.
11. Tips for Success: Cool the Gelatin: Make sure the peach gelatin mixture is completely cooled before you fold in the whipped cream. If it's warm, it will melt the whipped cream and the pie won't set up properly.

12. Use : Fresh Peaches: Fresh peaches add a wonderful natural sweetness and texture to the pie.
13. Don't : Overbeat the Whipped Cream: Beat the heavy cream just until stiff peaks form. Overbeating it will result in a grainy texture.
14. Let : It Set: Giving the pie a full 4 hours to chill is a crucial step. It ensures the chiffon filling is perfectly set and easy to slice.
15. Serving Suggestions and Pairings: This Peach Chiffon Pie is a complete dessert on its own, but it pairs beautifully with a simple garnish of fresh peach slices or a few fresh berries. It's the perfect dessert to serve after a light summer meal. For another great crowd-pleasing dessert, you might also like my recipe for This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd.
16. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
17. Calories: Approximately 350 per slice
18. Protein: 5g
19. Fat: 18g
20. Carbohydrates: 40g
21. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
22. Storage and Leftover Tips: This pie stores beautifully. You can store it, covered, in the refrigerator for up to 3 days. The crust will soften a little over time, but the flavor will still be delicious. This pie does not freeze well.
23. More Recipes You Will Love: If you're a fan of simple, delicious desserts, you'll love some of my other creations. For a classic that's always a hit, try my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot. For another easy and nostalgic treat, you can't go wrong with my recipe for These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times. And for another simple no-bake dessert, my This Easy Ice Cream Sandwich Cake is My Favorite No-Bake Summer Dessert is a winner.
24. Final Thoughts: This Peach Chiffon Pie is a recipe that is sure to become a new favorite in your home. It's light, elegant, and incredibly delicious-a perfect way to celebrate the sweet, delicate flavor of fresh peaches.
25. I'd love to know what your favorite summer pie is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy baking!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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