

# Frosted Orange Pie

*Delores Edgecomb - Atlanta, NY  
Taste of Home Prize-Winning Recipes*

## **Servings: 8**

*3/4 cup sugar  
1/2 cup all-purpose flour  
1/4 teaspoon salt  
1 1/4 cups water  
2 egg yolks, lightly beaten  
2 to 3 tablespoons grated orange peel  
1/2 teaspoon grated lemon peel  
1/2 cup orange juice  
2 tablespoons lemon juice  
1 nine-inch pastry shell, baked*  
**FROSTING**  
*1/2 cup sugar  
2 egg whites  
2 tablespoons water  
1/8 teaspoon cream of tartar  
1/8 teaspoon salt  
1/2 cup flaked coconut (optional),  
toasted*

In a saucepan, combine the sugar, flour and salt.

Gradually add water. Cook and stir over medium-high heat for 2 to 3 minutes or until thickened and bubbly. Remove from the heat. Gradually stir 1/2 cup into the egg yolks. Return all to the pan. Bring to a gentle boil. Cook and stir for 2 minutes. Remove from the heat. Stir in the orange and lemon peel. Gently stir in the juices. Pour into the pastry shell. Cool on a wire rack for one hour. Chill at least three hours.

In a heavy saucepan or double boiler, combine the sugar, egg whites, water, cream of tartar and salt. With a portable mixer, beat on low speed for 1 minute. Continue beating on low over low heat until the frosting forms stiff peaks, about 7 minutes. Spread over the chilled pie.

Just before serving, sprinkle with coconut. Store in the refrigerator.

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Per Serving (excluding unknown items): 178 Calories; 1g Fat (6.9% calories from fat); 3g Protein; 40g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 116mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Fat; 2 Other Carbohydrates.