

Orange Filling

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*grated rind of one orange
1/2 cup sugar
2 tablespoons cornstarch
2/3 cup boiling water
2 tablespoons butter
1 egg
2/3 cup orange juice
1 teaspoon lemon juice*

In a saucepan, place the orange rind, sugar and cornstarch. Mix well. Pour in the boiling water. Cook for 10 minutes, stirring constantly. Add the butter.

In a bowl, beat the egg well. Pour the mixture over the egg. Return to the saucepan.

Cook for 2 minutes, stirring constantly.

Add the orange juice and lemon juice. Beat well. Cool.

Per Serving (excluding unknown items): 800 Calories; 28g Fat (31.2% calories from fat); 8g Protein; 132g Carbohydrate; trace Dietary Fiber; 274mg Cholesterol; 313mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 1/2 Fruit; 5 Fat; 6 1/2 Other Carbohydrates.