

Dessert

Orange Custard Pie

Thomas Jefferson Cookbook - Adaptation by J. Gwendolynne Berry

Palm Beach Post

This pie could be made in the morning or a day ahead and refrigerated. It should then be served cool or at room temperature.

3/4 cup butter
rind of one orange, grated
1 cup sugar
6 eggs, well beaten
2 small apples, grated
1 ready-made pie crust

Preheat oven to 400 degrees.

Cream the butter.

In a bowl, combine the butter, orange rind and sugar. Beat until very light.

Add the beaten eggs.

Add the apples.

Line the bottom and sides of a 9-inch pie plate with the pastry.

Pour the orange mixture into the pie shell.

On a floured surface, cut the second pie crust into strips. Place the strips in a latticed pattern on top of the orange filling.

Bake for 30 minutes.

It is important to make the pie ahead and let it cool fully before serving. The center of the pie is almost like a flan and needs to set.

Per Serving (excluding unknown items): 2600 Calories; 169g Fat (57.2% calories from fat); 40g Protein; 244g Carbohydrate; 7g Dietary Fiber; 1645mg Cholesterol; 1827mg Sodium. Exchanges: 5 Lean Meat; 3 Fruit; 30 Fat; 13 1/2 Other Carbohydrates.