

Orange Cake Filling

Ingredients

- 1/2 cup sugar
- 3 Tbsp cornstarch
- 1/4 tsp salt
- 1/4 Tbsp flour
- 1 Tbsp lard
- 3/4 cup water
- 1 egg
- 1 tsp lemon juice
- Juice and rind of 1 orange

Instructions

1. Mix dry ingredients together.
2. Add water and lard and cook 15 minutes in a double boiler.
3. Beat egg slightly and add to the cooked mixture.
4. Add orange juice, rind, and lemon juice.
5. Use when cold between cake layers, with plain white frosting for the top.

Orange Cake Filling

$\frac{1}{2}$ c. sugar	1 T. lard
3 T. cornstarch	$\frac{3}{4}$ c. water
$\frac{1}{4}$ t. salt	1 egg
$\frac{1}{4}$ T. flour	1 t. lemon juice
juice & rind of 1 orange	

Mix dryings. Add water & lard & cook 15 mi. in d. b. Beat egg slightly add to cooked mixture. add orange

and lemon juice. Use when cold
between layers with plain white
frosting for top.