

Orange Cream Filling

Ingredients

- 2 egg yolks (and whites)
- 1/2 cup sugar
- Juice and rind of 1 orange or lemon
- 1 cup heavy cream, whipped

Instructions

1. Heat juice and rind with sugar for 1 minute.
2. Add yolks and cook 5 minutes.
3. Cool and chill.
4. Add 1 cup whipped cream.

Orange cake.
Cream filling

2 egg yolks (a. white)

$\frac{1}{2}$ cup sugar

juice + rind of

1 orange or lemon

1 cup heavy cream

~~thick~~ whipped

Heat + juice + rind

+ sugar 1 minute

add yolks and cook

5 minutes.

Cool + Chill.

add + cup whipped cream

