

Orange Pie Filling

Ingredients

- 1 cup sugar
- 1/3 cup flour
- 1/4 tsp salt
- Grated rind of 1 Sunkist orange
- 1 cup Sunkist orange juice
- Juice of 1/2 Sunkist lemon
- 2 Tbsp butter
- 3 egg yolks

Instructions

1. Mix sugar, flour, salt, and grated rind.
2. Add fruit juice and cook in a double boiler for ten minutes, stirring until thickened, and afterward occasionally.
3. Add butter and egg yolks beaten light; cook two minutes, and cool.
4. Put filling in a crust that has been baked on the outside of a tin pie plate.
5. Cover with Eight-Minute Meringue and bake.

Eight-Minute Meringue

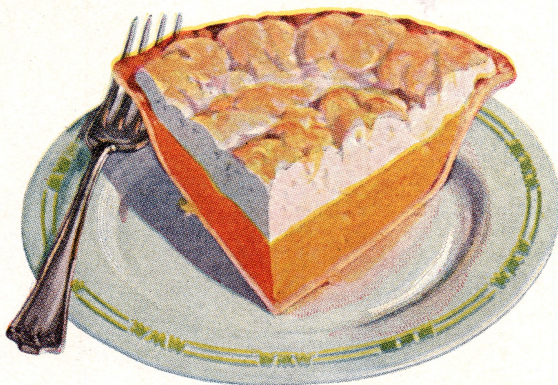
Ingredients

- 3 egg whites
- 1/3 cup powdered sugar
- 1/6 cup sugar
- Grated Sunkist lemon rind, to flavor

Instructions

1. Beat 3 egg whites with a Dover egg-beater until stiff.
2. Gradually add 1/3 cup powdered sugar, beating vigorously.
3. Fold in 1/6 cup sugar.
4. Add grated Sunkist lemon rind to flavor.
5. Bake eight minutes in a moderate oven.

Orange Pie Filling



1 cup sugar
 $\frac{1}{4}$ teaspoon salt
Grated rind 1 Sunkist orange
1 cup Sunkist orange juice
Juice $\frac{1}{2}$ Sunkist lemon
2 tablespoons butter $\frac{1}{3}$ cup flour
3 egg yolks

Mix sugar, flour, salt and grated rind; add fruit juice, and cook in double boiler ten minutes, stirring until thickened, and afterward, occasionally. Add butter and egg yolks beaten light; cook two minutes, and cool. Put in a crust that has been baked on the outside of a tin pie plate. Cover with eight-minute meringue and bake.

Eight-Minute Meringue

Beat 3 egg whites with Dover egg-beater until stiff, gradually add $\frac{1}{3}$ cup powdered sugar, beating vigorously, fold in $\frac{1}{6}$ cup sugar; add grated Sunkist lemon rind to flavor, and bake eight minutes in a moderate oven.

