

# Fresh Orange Filling

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

*1 cup sugar  
1/2 teaspoon salt  
4 tablespoons cornstarch  
1 cup orange juice  
(including pulp)  
1 to 2 tablespoons grated  
orange rind  
1 1/2 teaspoons lemon juice  
2 tablespoons butter*

In a saucepan, mix together the sugar, salt and cornstarch. Slowly stir in the orange juice.

Cook over moderate heat, stirring constantly, until the mixture thickens and boils. Boil for one minute. Remove from the heat.

Blend in the orange rind, lemon juice and butter. Cool.

(Good with Orange Chiffon Cake.)

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Per Serving (excluding unknown items): 1107 Calories; 23g Fat (18.3% calories from fat); trace Protein; 231g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 1305mg Sodium. Exchanges: 2 Grain(Starch); 0 Fruit; 4 1/2 Fat; 13 1/2 Other Carbohydrates.