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# Sunshine Fluff

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 egg**

**1/2 cup sugar**

**1 teaspoon grated orange rind**

**1 teaspoon grated lemon rind**

**2 tablespoons lemon juice**

**1 cup whipping cream**

In a saucepan, beat the egg. Add the sugar, orange rind, lemon rind and the lemon juice.

Cook and stir over low heat until thick (about 5 minutes). Cool thoroughly.

Whip the cream. Fold into the mixture. Chill.

Serve on warm gingerbread.

Yield: 2 cups

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*Per Serving (excluding unknown items): 1292 Calories; 93g Fat (63.2% calories from fat); 11g Protein; 110g Carbohydrate; trace Dietary Fiber; 538mg Cholesterol; 161mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 18 Fat; 6 1/2 Other Carbohydrates.*