

ORANGE CUSTARD FILLING

1. 1/2 c. sugar
2. 2 tbsp. flour
3. 1 tsp. grated orange rind
4. 1/4 c. orange juice
5. 1/2 tsp. lemon juice
6. 1 tsp. butter
7. 1 egg, slightly beaten
8. Speck of salt

Instructions

1. Mix in order given, beat well.
2. Cook in double boiler about 15 minutes, stirring constantly until thick.
3. When cool spread between two 8 inch cake layers.