

Orange Meringue Pie

Ingredients

Filling

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

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

3 egg yolks

1 can 6 ounces frozen orange juice
concentrate, thawed

1 $\frac{1}{2}$ cups water

2 tablespoons butter or margarine

1 baked 9-inch pie shell

Meringue

● 3 egg whites

● $\frac{1}{2}$ cup sugar

Instructions

Combine cornstarch and 1 cup of the sugar in saucepan. Stir in egg yolks, thawed orange juice concentrate and water. Cook over low heat, stirring constantly, until smooth and thick. Add butter and stir until melted. Cool slightly. Pour into baked pie shell. Beat egg whites until stiff. Gradually beat in the remaining $\frac{1}{2}$ cup sugar, a tablespoon, at a time. Beat until stiff and glossy. Spread meringue over filling, sealing meringue to pie shell. Bake in a hot oven (400 degrees Fahrenheit) for 5 minutes, or until lightly browned. Cool before cutting into wedges and serving.