

# Orange Meringue Pie

## Ingredients

### Filling

½ cup cornstarch

1 ½ cups sugar

3 egg yolks

1 can 6 ounces frozen

orange juice concentrate,  
thawed

1 ½ cups water

2 tablespoons butter or  
margarine

1 baked 9-inch pie shell

### Meringue

- 3 egg whites

- ½ 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.