

ORANGE PIE

Ingredients:

1 pie crust (unbaked)
2 cups sugar
1 tablespoon flour
1 tablespoon cornmeal (or corn muffin mix)
1/4 cup thawed orange juice concentrate
1/4 cup milk
1/4 cup melted butter
1/8 teaspoon salt
4 eggs
whipped cream (optional)



Directions:

Using the Bosch Universal Plus bowl with the whips, beat eggs; add sugar, flour, cornmeal, and salt. Add milk, juice concentrate and butter. Mix well; pour into pie crust and bake at 400 degrees for 1 hour. Makes 1 (10 inch) deep dish pie. You'll want to put foil around crust to keep it from burning. It sometimes takes longer to cook. It will brown slightly on top. It's done when it doesn't jiggle in the middle.