

Orange Angel Pudding

from In Our Grandmothers' Kitchens

Ingredients:

6 eggs, divided
1 cup sugar, divided
3/4 cup orange juice
1 to 2 teaspoons fresh orange zest
2 pinches salt
1 envelope gelatin
1/2 large (or 1 small) angel food cake, broken into bite-sized pieces
1 cup cream, whipped and flavored with vanilla (or Grand Marnier or Cointreau!)

Instructions:

Whisk together the egg yolks, 3/4 cup of the sugar, the orange juice, the zest and 1 pinch of salt. Cook over a double boiler until the mixture thickens and coats a spoon. (This took me about 10 minutes.) Remove the mixture from the heat. Dissolve the gelatin in about 1/3 cup of cold water, and stir it into the egg-yolk mixture.

Beat together the egg whites, the remaining sugar, and the remaining salt until stiff. Fold the whites gently into the custard mixture. Line a springform pan with waxed paper or parchment, and alternate the custard and the cake in it beginning and ending with custard.

Chill the mixture for 24 hours. Unmold the pudding, and cover it with whipped cream. If you want to make your life easier, forget the springform, and do the layering in a trifle bowl; you may serve the pudding right out of that. Serves 8 to 10.