

## ORANGE FLUFF

Phillipa

1 env. unflavored gelatine

3/4 C sugar (1/2 C in fluff and 1/4 C in egg whites)

1/8 t salt (optional)

4 eggs separated

1/2 C cold water

3 oz. frozen orange juice or juice of one orange

1/4 t cream of tartar

1 C heavy cream whipped

fruit or other garnish

In med. sauce pan stir together gelatin, salt water and HALF A CUP of sugar. Beat egg yolks with water and add to gelatin mixture. Heat at low temperature, stirring constantly to melt gelatin and mixture thickens slightly (approx. 5 min.) Remove from heat and add cold orange juice. Chill mixture while beating egg whites until stiff, add cream of tartar and then sugar gradually. Beat until really stiff and add to orange mixture. Fold in whipped cream.

Turn into mold. Garnish with grated orange rind or whatever. Chill thoroughly. Serves 8 or 10.