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# Junior League of Tampa's Florida Orange Grove Pie

*Prep: 2 hours (plus 12 hours or more to set firm)*

*Level: Medium*

*Serves: 6 or more*

This is an excerpt printed with permission from the Junior League of Tampa. Recipe originally appeared in their cookbook in 1961, submitted by Mrs. Myrtle I. Risdall.

## Ingredients

4 egg whites  
¼ teaspoon cream of tartar  
1 ½ cups granulated sugar  
5 tablespoons finely crushed walnuts  
5 egg yolks  
2 tablespoons lemon juice  
3 tablespoons grated orange rind  
1/8 teaspoon salt  
1 pint heavy cream, whipped or two cups whipped cream  
5 Florida oranges

## Meringue Preparation

Heat oven to 275 degrees. Beat egg whites until foamy, add cream of tartar and beat to stiff peaks.

Gradually add 1 cup sugar and continue beating to very stiff peaks.

Spread over a 9-inch pie plate which has been greased thoroughly, just to the edge.

Sprinkle edge with finely chopped walnuts.

Bake 1 hour.

Cool completely.

## Filling Preparation

Beat egg yolks slightly and add ½ cup sugar, lemon juice, grated orange and salt.

Cook over boiling water, stirring constantly until thick, about 10 minutes.

Fold in 2 oranges which have been peeled and diced.

Cool and fold in 1 cup whipped cream.

Pour this mixture into center of meringue and smooth over.

Chill 12 hours or longer in refrigerator.

## Serving Instructions

Just before serving, top with mounds of whipped cream (1 cup), leaving room for center to be filled with orange sections.

Top cream with grated orange rind and decorate around center edge with orange slices.