



1940s Vintage Orange Meringue Pie with Homemade Orange Pastry

Source: California Fruit Growers Exchange (Sunkist), circa 1940s

Yield: One 9-inch pie

Recipe Description

Bring a taste of 1940s sunshine to your table with this vintage orange meringue pie, featuring a refreshing homemade orange pastry crust. Originally popularized by the California Fruit Growers Exchange (Sunkist), this nostalgic dessert captures the vibrant flavors of a bygone era. Part of the Retro Recipes Revived collection at Life in Bianca's Kitchen.

Ingredients

- 1 cup sugar
- 3 tablespoons cornstarch
- 1 tablespoon grated orange peel
- 1/8 teaspoon salt
- 2 cups Sunkist orange juice
- 3 egg yolks
- 1 tablespoon butter
- 2 tablespoons Sunkist lemon juice
- 3 egg whites
- 6 tablespoons sugar (for meringue)
- 1 1/4 cups sifted flour
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 tablespoon grated Sunkist orange peel
- 1/3 cup shortening
- 3 to 4 tablespoons orange juice (about)



Inveniam viam aut faciam.

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Directions

1. Mix sugar, cornstarch, salt, and grated orange peel in the top of a double boiler.
2. Add orange juice and cook over boiling water about 15 minutes, or until thickened, stirring often.
3. Stir a little hot mixture into egg yolks and cook 2 minutes.
4. Remove from heat. Add butter and lemon juice. Cool slightly. Pour into baked 9-inch orange pastry shell.
5. Beat egg whites until frothy. Add sugar gradually and continue beating until stiff but not dry.
6. Spread meringue over orange filling, sealing edges to crust.
7. Bake in moderate oven (325°F) about 15 minutes, or until delicately browned.
8. Sift dry ingredients and add orange peel. Cut in shortening.
9. Add just enough orange juice to form dough that can be rolled.
10. Chill dough slightly for easier handling. Roll out on lightly floured board.
11. Fit into 9-inch pie pan, prick bottom and sides, and bake in hot oven (450°F) 15 minutes, or until delicately browned.