

# RECIPE OF THE MONTH!

## Orange Cream Pie



Maybe I like Florida just a little too much, but I could not resist trying this recipe, which plays homage to the Favorite Florida Fruit like no recipe I've seen before.



### Ingredients:

- 1 prepared 9" pie crust (graham, chocolate cookie, or your favorite recipe crumb-crust)
- 12 oz evaporated milk
- 2 packages (3.4 oz ) instant vanilla pudding mix
- Zest of one orange
- 16 oz cream cheese, softened
- 1 tsp vanilla extract
- 12 oz frozen orange juice concentrate, thawed.
- Your favorite whipped cream topping (homemade or a lovely can of Reddi-Whip!)

### Directions:

- Whisk together evaporated milk, pudding mix and orange zest until mixture thickens.
- Beat cream cheese and vanilla with electric mixer until fluffy. Add orange juice concentrate, beating until smooth.
- Add evaporated milk mixture to the orange juice mixture and beat until blended.
- Pour into crust. Cover and chill for 8 hours or until firm.

### Serve:

- Serve with a generous dollop of whipped cream.

### Susan's Notes:

- This set up amazingly well, and kept its shape when sliced and served. I used an oat-cookie crust, but I am trying it with a chocolate cookie crust the next time, as chocolate and orange are a great pairing.