Orange Bran Tarts

Ingredients

- 1 cup bran
- 1 cup flour
- 1/2 tsp salt
- 2 Tbsp powdered sugar
- 1/2 cup shortening
- 5 Tbsp strained orange juice

Filling

- 1 1/2 cups sliced sugared oranges
- Whipped cream, to top

Instructions

1. Combine dry ingredients; add orange juice to make a stiff dough.
2. Roll out over a slightly floured board to 1/8 inch thickness.
3. Fit over small pans to make tarts.
4. Bake in a hot oven (400°) about 12 minutes.
5. When cold, fill with sugared oranges and top with whipped cream.

Orange Bran tarts.

1 cup Bran
1 " flour -
½ teaspoon salt
2 tablespoons powdered sugar.
½ cup shortening
5 tablesp. strained orang juice.

Combine dry ingredients add ~~orang~~ orange juice to make a stiff dough. Roll over a slighly floured board. roll to ⅛ inch thickness and fit over small pan to make tarts. bake in a hot over. 400 - about 12 minutes. when cold fill with

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sugared oranges. and top with whip cream.

1½ cups sliced sugared oranges.

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