Orange Dessert

Recipe from the kitchen of Bern

Ingredients

- 1 envelope Knox gelatine
- 1/4 cup cold water
- 1/2 cup boiling water
- 1 cup strained orange juice
- Juice of 1 lemon
- 1 cup sugar
- 1 pint whipping cream
- 1 angel food cake

Instructions

1. Dissolve 1 envelope Knox gelatine in 1/4 cup cold water.
2. Add 1/2 cup boiling water and stir.
3. Then add 1 cup strained orange juice, juice of 1 lemon, and 1 cup sugar.
4. Stir until sugar is dissolved.
5. Let stand in a cool place until set, about 1 hour.
6. Beat one pint whipping cream stiff and fold in to the gelatine mixture.
7. Line a long cake pan with wax paper.
8. Slice an angel food cake into 32 pieces.
9. Add half of the cake pieces to the pan, then pour half of the gelatine mixture over them.
10. Add the other half of the cake pieces, then pour the rest of the mixture over top.
11. Let stand in refrigerator overnight.
12. Serve with whipped cream and a cherry.

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receipt

Orange Dessert.

Dissolve 1 envelope Knox gelatine in $\frac{1}{4}$ C. cold water add $\frac{1}{2}$ C. boiling water + stir then add 1 C. strained orange juice, juice of 1 lemon and 1 C. sugar. Stir until sugar is dissolved. Let stand in cold place until set about 1 hr. Beat one pint whipping cream stiff + fold in. Line a long cake pan with wax paper. Slice an angle food cake into 32 pieces. Add $\frac{1}{2}$ of gelatine mixture. Then the other half of cake and rest of mixture. Let stand in refrigerator over nite. Serve with whipped cream and cherry.

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