



## JELLIED ORANGE TRIFLE

- 1 Package Orange Gelatin
- 2 1/2 Cups Milk
- 4 Eggs
- 2 Tablespoons Granulated Sugar
- 1/4 Teaspoon Salt
- 1 Dozen Ladyfingers
- 1/2 Cup Orange Marmalade
- 1 Teaspoon Orange Extract
- 1 Orange, Grated Rind

## DIRECTIONS

1. Prepare gelatin as label directs.
2. Pour into a square shallow pan. Refrigerate.
3. Scald milk in a double boiler.
4. Lightly beat eggs with sugar and salt.
5. Slowly stir in part of the milk.
6. Pour into remaining milk.
7. Cook, stirring, until custard coats a spoon.
8. Set top of double boiler in ice to cool quickly.
9. Put split lady fingers together with orange marmalade.
10. Arrange in a serving bowl.
11. Stir orange extract into custard and pour over lady fingers.
12. Refrigerate 4 hours.
13. Cut orange gelatin into small cubes.
14. Pile on top of custard.
15. Sprinkle orange rind over all.