

Orange Pecan Delight



In 2 Qt sauce pan melt butter, stir in vanilla wafers and flour, gradually stir in milk. Cook over med heat stirring constantly until comes to full boil. Remove from heat cool 20 min. In small bowl beat egg whites until soft peaks form, gradually add 2 Tbsp sugar continue beating until stiff peaks form, set aside. In large bowl beat egg yolks, 1/3 Cup sugar and vanilla until thickened. Stir pecans and wafer mixture into yolk mixture. Fold in egg white mixture just until incorporated. Butter 8 individual soufflé or custard dishes. Spoon in mixture. Place individual dishes in large baking pan. Bake at 325° for 40 to 50 minutes or until inserted knife comes out clean. In large chilled mixer bowl beat chilled whipping cream until soft peaks form, add 2 tbsp sugar gradually and orange peel, beat until stiff peaks form. Serve hot dessert with orange whipped cream.

1/4	Cup Butter	1/3	Cup Sugar
1/3	Cup Crushed Vanilla Wafers	1/2	Tsp Vanilla Extract
1/4	Cup Flour	1/2	Cup Finely Chopped Pecans
1/2	Cup Whole Milk	1	Cup Whipping Cream
1/2	Cup Orange Juice no pulp	2	Tbsp Sugar
4	Eggs separated	2	Tsp Grated Orange Peel
2	Tbsp Sugar		