

CREAM PUDDING WITH ICED ORANGES

Serves 8

1 cup sugar
1 envelope unflavored gelatin
2-1/4 cups heavy cream
2 cups sour cream
1 tsp vanilla
8 seedless oranges
2 Tb sugar

In a saucepan mix the sugar with the gelatin. Stir in the cream. Let stand for five minutes. Heat for a few minutes stirring until the sugar and gelatin are completely dissolved. Chill until slightly thickened, about one hr. Fold in the sour cream and the vanilla. Chill for several hours. It will set somewhat like a soft pudding. Prepare the oranges. Cut a slice from the top of each orange. Using a serrated knife, cut off the peel in spiral fashion; cut deeply enough to remove all the white part. Do it over a bowl to save the juices. Cut along side of each dividing membrane from outside to middle core. Remove section by section. When the oranges are all sectioned, add the two tablespoons of sugar; let stand 10 minutes. Pour off the juice that has collected. Measure and add enough juice to make up one cup. Cover the orange sections and refrigerate. Pour the juice into a freezing tray, and freeze. To serve, arrange a bowl of the cream pudding together with a bowl of the oranges, scrape the frozen orange juice into flakes and scatter over the oranges.