

Butternut Filling

Yield: 2 cups

Equipment:

Sauce pan

Bowl

Spatula

Ingredients:

½ cup - Sugar

1 TB - Flour

3 TB – Orange Juice

½ cup – Butter, softened

¼ cup - Chopped dates or raisins

2 - Egg yolks, beaten

½ cup - Chopped nuts

Instructions:

- Mix all ingredients except egg yolks and nuts together in saucepan and cook over low heat, stirring until mixture boils. Boil for 1 minute.
- Pour half of mixture into 2 beaten egg yolks, stirring constantly, and then stir back into filling in saucepan.
- Bring to a boil. Add chopped nuts.
- Cool.

Storage:

Store in refrigerator.