

Orange Charlotte for Passover- Grandma Marion's recipe

2 cups orange juice
2 teaspoons orange rind (optional)
3 eggs
½ cup sugar
¼ teaspoon salt
1 ½ cups farfel
3 tablespoons melted butter
1 ½ cups mandarin oranges (drain the juice from the can)

Pour the orange juice over the farfel and let stand for 1 hour- mix regularly.
After an hour, add the rind, eggs (beaten), melted butter, salt and sugar and mix. Gently mix in the mandarin oranges, and pour into a greased pan (8x8 metal cake tin, or 7x11 larger tin). Bake at 350 degrees for 25 minutes, or until lightly browned on top.

Recipe can be doubled or tripled. Then bake for 1 hour.