

Orange Kugel

8 sheets matzah
4 cups orange juice
1/2 cup margarine, melted
4 eggs, separated (or use 2 eggs and 1/2 cup egg substitute)
1 cup sugar (less is ok)
2 tsp. lemon rind
dash salt

Crush matzah in a large bowl. Pour orange juice on top and let soften about 15 minutes. In another bowl combine margarine, 4 egg yolks (or 2 egg yolks and the egg substitute), sugar and lemon rind. Mix into matzah. Beat egg whites until fluffy. Fold into matzah mixture. Pour into greased 9 x 13" pan. Bake 45 minutes at 350°. Serves 8-10.

Joanne Levine