



Shaker Orange Pie

 Vegetarian

READY IN



330 min.

SERVINGS



8

CALORIES



531 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons cornstarch
- ☐ 8 oz cream cheese softened
- ☐ 3 large eggs lightly beaten
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup ice-cold water
- ☐ 1.3 teaspoons kosher salt divided
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 2 medium size oranges

- ☐ 2 cups sugar
- ☐ 0.5 cup butter unsalted cold cut into small pieces
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup water

Equipment

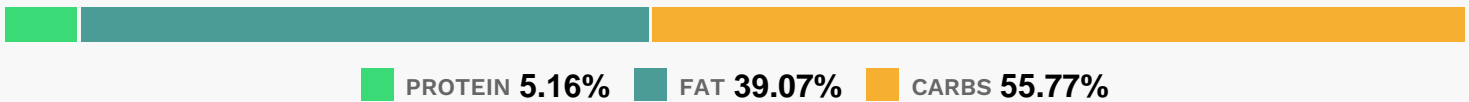
- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Grate zest from oranges to equal 2 Tbsp.
- ☐ Cut oranges in half lengthwise, and thinly slice. Bring sugar, orange slices, zest, and 1 cup water to a boil in a medium saucepan over medium heat. Reduce heat to medium-low, and simmer 1 hour or until oranges are translucent.
- ☐ Remove from heat; cool completely.
- ☐ Meanwhile, pulse flour, butter, and 1 tsp. salt in a food processor just until mixture resembles coarse meal. With processor running, pour 1/4 cup ice-cold water through food chute; pulse until dough forms a ball and pulls away from sides of bowl. Wrap dough in plastic wrap. Chill 1 hour.
- ☐ Preheat oven to 42
- ☐ Remove dough from plastic wrap; roll into a 13-inch circle on a lightly floured surface. Lightly grease a 9-inch pie plate with cooking spray. Fit dough into prepared pie plate. Fold edges under, and crimp. Prick bottom and sides of piecrust with a fork. Freeze 20 minutes. Line piecrust with aluminum foil, and fill with pie weights or dried beans.

- ☐ Bake at 425 for 15 minutes.
- ☐ Remove weights and foil, and bake 10 minutes.
- ☐ Reduce oven temperature to 37
- ☐ Beat cream cheese, vanilla, and remaining 1/4 tsp. salt at medium speed with an electric mixer just until smooth.
- ☐ Spread mixture into prepared crust.
- ☐ Whisk together eggs and next 2 ingredients until smooth; stir into orange mixture.
- ☐ Pour over cream cheese mixture in piecrust, and arrange oranges evenly. Cover loosely with foil.
- ☐ Bake at 375 for 30 minutes.
- ☐ Remove foil, and bake 30 more minutes or until set. Cool completely on a wire rack before slicing (about 1 hour).

Nutrition Facts



Properties

Glycemic Index:26.82, Glycemic Load:49.58, Inflammation Score:-6, Nutrition Score:8.8347825537557%

Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 9.47mg, Hesperetin: 9.47mg, Hesperetin: 9.47mg, Hesperetin: 9.47mg Naringenin: 5.07mg, Naringenin: 5.07mg, Naringenin: 5.07mg, Naringenin: 5.07mg Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 530.85kcal (26.54%), Fat: 23.48g (36.13%), Saturated Fat: 13.64g (85.28%), Carbohydrates: 75.41g (25.14%), Net Carbohydrates: 73.96g (26.89%), Sugar: 54.33g (60.36%), Cholesterol: 128.89mg (42.96%), Sodium: 483.64mg (21.03%), Alcohol: 0.17g (100%), Alcohol %: 0.1% (100%), Protein: 6.97g (13.95%), Selenium: 16.81µg (24.01%), Vitamin C: 18.87mg (22.88%), Vitamin A: 910.44IU (18.21%), Vitamin B2: 0.3mg (17.36%), Folate: 65.26µg (16.31%), Vitamin B1: 0.23mg (15.21%), Phosphorus: 101.35mg (10.14%), Manganese: 0.18mg (9.13%), Iron: 1.52mg (8.46%), Vitamin B3: 1.53mg (7.64%), Vitamin B5: 0.65mg (6.54%), Calcium: 60.17mg (6.02%), Fiber: 1.45g (5.79%), Vitamin E: 0.85mg (5.66%), Potassium: 156.79mg (4.48%), Vitamin B12: 0.25µg (4.22%), Copper: 0.08mg (4.05%), Vitamin B6: 0.08mg (4%), Zinc: 0.6mg (3.98%), Vitamin D: 0.59µg (3.92%), Magnesium: 14.24mg (3.56%), Vitamin

K: 1.72µg (1.63%)