

## RAISIN SAUCE

$\frac{1}{3}$  cup butter  
 $\frac{3}{4}$  cup confectioner's  
sugar  
1 egg

$\frac{1}{4}$  cup orange juice  
 $\frac{1}{2}$  cup seedless  
raisins

Cream butter and sugar together. Add beaten egg, orange juice and raisins. Cook over boiling water, stirring constantly, about 5 minutes or until thoroughly heated. Serve hot.