

Greek Custard Pie (Galaktoboureko)

Yield: 12 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-orange-semolina-cake-recipe>

Ingredients:

- 6 cups whole milk
- 1 cup semolina fine
- 3/4 cup granulated sugar divided
- 1 tablespoon unsalted butter
- 1 teaspoon vanilla extract
- 3 eggs
- 1 Orange
- 1 package phyllo dough about 12 to 16 sheets
- 1 cup unsalted butter
- 1 1/2 cups granulated sugar
- 1 cup water
- 1/4 cup orange juice
- 1/2 teaspoon vanilla extract

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 110 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 13 grams
8. Sodium: 260 milligrams
9. Sugar: 45 grams

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