



Start a Spring Day

GOLDEN GLORY KNOTS

2 packets active dry yeast (or 2 cakes compressed yeast)
 ¼ cup warm water
 ½ cup and 1 tablespoon sugar
 ½ cup butter
 2 teaspoons salt
 ¾ cup hot scalded milk
 3 unbeatens eggs
 1 teaspoon vanilla
 1 can (6½ to 7½ oz.) creamed carrots (junior baby food)*
 6 to 7 cups all purpose flour
 2 tablespoons warm water

*Or substitute 1 cup cooked and finely mashed carrots.

Soften yeast in warm water and 1 tablespoon sugar. Combine sugar, butter, salt and milk in mixing bowl. Stir to melt butter. Blend in eggs, vanilla, carrots and softened yeast. Add flour gradually to form a stiff dough, beating well after each addition. Toss on heavily-floured surface about 20 times. Place in greased bowl; cover. Let rise in warm place (85° to 90°F.) until light and doubled in size, about 1 hour.

Roll out half of dough on floured surface to a 20 x 12-inch rectangle. Spread half along 20-inch side, with ¼ of icing. Fold uncovered dough over icing. Cut crosswise into one-inch strips. Twist each 4 or 5 times, then loosely tie into a knot, bringing one end of strip up through center. Tuck other end under. Place on well-greased cookie sheets; cover. Repeat with remaining dough. (Rolls may be placed on greased aluminum foil to rise. Before baking transfer foil to cookie sheet.) Let rise in warm place until light, 45 to 60 minutes.

Bake at 375° for 12 to 15 minutes. Remove from sheet immediately. Frost warm rolls with remaining icing thinned with water. Decorate with coconut and jam, if desired. Makes 3 dozen.

Orange Butter Icing: Melt ¼ cup butter. Stir in 2 tablespoons flour, ¼ teaspoon salt and ¼ cup fresh or undiluted frozen orange juice. Cook, stirring until thick. Add 2½ cups sifted powdered sugar.

ORANGE BLOSSOM COFFEE CAKE

1 packet active dry yeast (or 1 cake compressed yeast)
 ¼ cup warm water
 3 cups sifted all purpose flour
 ¼ cup sugar
 1 teaspoon salt
 ¼ cup butter
 ½ cup scalded milk, cooled to lukewarm
 1 slightly beaten egg
 ½ cup firmly packed brown sugar
 1 teaspoon cinnamon
 ½ cup nuts, chopped

Soften yeast in water. Sift flour with sugar and salt into mixing bowl. Cut in butter until particles are fine. Add milk, egg and the softened yeast; mix well. Cover. Let rise in warm place (85° to 90°F.) until light and doubled in size, about 1 hour.

Stir down dough and let rise until light, about 40 minutes. Prepare sauce. Toss dough on well-floured surface to coat with flour. Let rest 5 minutes. Roll out half of dough to 15 x 9-inch rectangle. Brush with about ¼ cup sauce. Combine brown sugar and cinnamon. Sprinkle half of mixture over rectangle.

Roll as for jelly roll, starting with 15-inch side. Place in well-greased 9-inch round pan. Seal ends together to form ring. Press down until dough nearly covers bottom of pan. With scissors or sharp knife make slashes almost through dough about 1 inch apart, starting 1 inch from center to within ½ inch of outer edge. Repeat process with remaining dough. Cover.



Let rise in warm place until very light and doubled in size, 30 to 45 minutes. Spoon the remaining sauce over rings. Sprinkle each with ¼ cup nuts. Bake at 350° for 30 to 35 minutes. Turn out on rack to cool. Makes 2 coffee cakes.

Orange-Scotch Sauce: Combine in saucepan ¾ cup brown sugar, ¼ cup butter and ½ cup orange juice. Boil 3 minutes, stirring constantly. Cool.

FRUIT WHIRLS

1 packet active dry yeast (or 1 cake compressed yeast)
 1 teaspoon sugar
 ¼ cup warm water
 2 unbeatens eggs
 2 tablespoons sugar
 ½ teaspoon salt
 ¾ cup butter, melted and cooled
 2½ cups sifted all purpose flour
 2 cups pared and finely chopped apples (2 medium)
 ½ cup nuts, chopped
 ¾ cup sugar
 1½ teaspoons cinnamon
 ½ cup seedless black raspberry preserves or other preserves*

Soften yeast and 1 teaspoon sugar in water. Combine in large bowl eggs, 2 tablespoons sugar, butter and the softened yeast. Add flour; beat well. Cover and chill 30 minutes.

Knead dough on well-floured surface 5 minutes. Cover and chill 1½ hours. Combine apples and nuts; set aside. Combine cinnamon and ¾ cup sugar.

Roll out half of dough on surface sprinkled with half of cinnamon-sugar mixture to 18 x 8-inch rectangle. Spread with ¼ cup preserves. Sprinkle with half the apple-nut mixture. Roll as for jelly roll, starting with 18-inch side; seal. Cut into 1½-inch slices. Place seam-side or cut-side down on well-greased cookie sheets. Repeat with remaining dough.

Bake at 400° for 12 to 15 minutes. Remove from cookie sheets immediately. Makes 2 dozen rolls.



COFFEE CAKES

Basic Sweet Dough

1 package active dry yeast (or 1 cake compressed yeast)
 ¼ cup warm water
 ½ cup (1 stick) butter, melted
 ½ cup sugar
 ½ teaspoon salt
 1 cup milk, scalded
 1 egg, slightly beaten
 4½-5 cups sifted all purpose flour

Dissolve yeast in warm water. Add butter, sugar and salt to scalded milk; cool to lukewarm. Stir in egg and dissolve yeast. Add 2 cups flour; beat until smooth. Gradually add enough of remaining flour to make a soft dough. Turn onto a lightly floured board and knead (about 1 to 1½ minutes) until dough is smooth and does not stick to board.

Place dough in buttered bowl and brush top with melted butter; cover with a towel. Set in warm place and allow to rise until double in bulk (about 1½ to 2 hours). Dough is then ready to be shaped into various coffee cakes.