

Spring is here! Where's the robin

that heralds the budding season? Who cares!

Just turn your attention to one of these recipes,
and let the first notes of Spring
appear on your table!

Variations Using Basic Sweet Dough

Kuchen Wreath

- 1 Basic Sweet Dough recipe
- 1 8-ounce package candied fruit mix, finely chopped
- 2 tablespoons butter, melted
- 3 tablespoons red decorators' sugar

Baking sheet, 14 x 16-inch. Preheated 350° oven. For 1 large coffee cake. Follow directions for Basic Sweet Dough. Add candied fruit mix with the first addition of flour. Proceed as directed in basic recipe. When dough has risen, roll on lightly floured board into a rectangle, 19 x 15 inches. Brush surface with melted butter and over this sprinkle sugar. Roll from widest edge as a jelly roll and shape in a ring on buttered baking sheet.

Snip with scissors at 1½-inch intervals, twisting alternate sections toward center of ring and cut side up. Brush with melted butter and sprinkle sugar on each section. Allow to rise in warm place about ½ hour. Bake 35-40 minutes. Remove from oven, cool slightly and decorate with Orange Snow Icing.

Butter-Nut Braid

- ¾ cup (1½ sticks) butter
- 1½ cups confectioners' sugar
- 1 teaspoon vanilla
- 1 Basic Sweet Dough recipe
- 1½ cups finely chopped pecans

Two baking sheets, 12 x 15-inch. Preheated 350° oven. Two small coffee cakes. Cream butter, gradually add sugar and beat until light and fluffy. Blend in vanilla. Divide Basic Sweet Dough in half and roll each into a rectangle, 9 x 18 inches. Cut each rectangle into thirds, lengthwise. Spread butter filling and sprinkle 1 cup pecans over the six strips. Save remaining pecans to use later. Roll each strip lengthwise sealing edges well.

Braid 3 strips together and shape in a wreath to form one small coffee cake. Place on buttered baking sheet. Let rise ½ hour; bake 20-25 minutes. Remove from oven; cool slightly. Decorate with Orange Snow Icing and remaining ½ cup pecans.

Orange Snow Icing

- 1 cup confectioners' sugar
- 2 tablespoons orange juice
- ½ teaspoon vanilla

Mix all ingredients and drizzle over one large or two small coffee cakes while still warm.

FRUIT BASKET KUCHEN

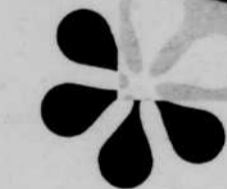
- 1 packet active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water
- 4 cups sifted all purpose flour
- 2 tablespoons sugar
- 1½ teaspoons salt
- ½ cup butter
- ¾ cup scalded milk, cooled to lukewarm
- 2 unbeaten eggs

Fruit Cocktail Filling

- 1 can (1 lb.) fruit cocktail
- ¾ cup sugar
- 3 tablespoons cornstarch
- ½ teaspoon salt
- ½ cup lemon juice
- ¼ cup sliced maraschino cherries
- 2 tablespoons butter
- 8 drops yellow food coloring

Softens yeast in water. Sift flour with sugar and salt into large mixing bowl. Cut in butter until fine. Add ½ cup milk, eggs and softened yeast; mix well. Cover. Chill while preparing filling.

Roll out dough to a 17 x 12-inch rectangle. (If desired, press two-thirds of dough into bottom and sides of pan. Use remaining dough to make strips for lattice top.) Fit into greased 15 x 10 x 1-inch jelly roll pan. Trim, save remaining dough for lattice top. Spread filling evenly over dough. Cut strips from leftover dough. Place over filling, crisscrossing to form lattice top. Fold ends under sides; press to seal. Let rise in warm place (85° to 90°F.) until light, about 1 hour.



Bake at 350° for 30 to 35 minutes until golden brown. Brush strips and sides with glaze. Makes 15 x 10-inch coffee cake.

Fruit Cocktail Filling: Drain fruit cocktail; reserve ¾ cup juice. Combine sugar, cornstarch and salt in saucepan. Gradually add lemon juice and reserved fruit cocktail juice. Cook over medium heat, stirring constantly, until thick. Add maraschino cherries, butter, yellow food coloring and fruit cocktail. Cool.

Powdered Sugar Glaze: Combine ¼ cup powdered sugar, 2 to 3 teaspoons milk to make a glaze.

COTTAGE CHEESE SWEET ROLLS

- 2¾ cups sifted all purpose flour
- ¼ cup sugar
- 1 teaspoon salt
- 1 cup creamed cottage cheese (room temperature), drained
- 1 egg (room temperature)
- ½ cup soft butter
- 2 ⅔-oz. cakes compressed yeast (or 2 pkgs. dry yeast)
- ¼ cup water (lukewarm for compressed, warm for dry yeast)

Filling

- ¾ cup finely chopped pecans
- ¾ cup brown sugar, packed in cup
- 3 tablespoons melted butter
- ½ teaspoon vanilla

Pre-Preparation: Butter 18 large muffin cups. Measure flour, sugar, salt and cheese into a bowl; add the egg. Blend well. Cut butter into the ingredients as for pie crust, blending again.

Add the yeast to the water and let stand a few minutes, then mix in with other ingredients. The dough will be a little sticky with cheese bits throughout. Pour dough out on well floured cloth or board. Turn over two or three times to lightly coat with flour so it does not stick to the cloth. Roll out to a 12-inch square and spread the filling evenly over the dough. Roll up like a jelly roll.

Cut dough into 18 slices and place in the muffin cups. Let rise about 45 minutes, or until doubled. Bake rolls about 15 minutes, or until well browned, in preheated quick moderate oven (375°). Remove from pans and sprinkle with powdered sugar while still warm. Makes 18 large rolls.

