

# Blend in Some Sunshine



The sun is high . . . the house so comfortable.

Breakfast things are all cleaned up. It's time to work with a "golden recipe", just like this Spring day.

From the pale gold of cheese to the deeper color of butterscotch . . . here they are for Spring appetites.

## LEMON LASSIES

- 2 slightly beaten eggs
- 1½ cups sugar
- 1 tablespoon grated lemon rind
- ¼ cup lemon juice
- 1 tablespoon butter
- ½ teaspoon salt
- 1 cup grated or chopped coconut
- 2¼ cups sifted all purpose flour
- 1 teaspoon cinnamon
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup butter
- 1 unbeaten egg
- ¼ cup molasses

Combine in saucepan 2 eggs, ½ cup sugar, lemon rind, lemon juice, 1 tablespoon butter and ½ teaspoon salt. Cook over low heat, stirring constantly, until thick. Remove from heat; add coconut. Cool.

Sift flour with cinnamon, soda and ¼ teaspoon salt. Cream butter; gradually add 1 cup sugar, creaming well. Blend in 1 egg and molasses. Add dry ingredients gradually; mix well. Chill if desired.

Divide dough into four parts. Shape each into a 15-inch roll on a lightly sugared surface; flatten to a 15 x 2½-inch strip. Spread ¼ of filling down center of each strip. Fold in half; seal edges. Cut into 1½-inch bars. Place on unbuttered cookie sheets.

Bake at 350° for 12 to 15 minutes. Makes 3 to 4 dozen cookies.



## SWEDISH TEA LOG

- 1 packet active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water
- 2¼ cups sifted all purpose flour
- 2 tablespoons sugar
- 1 teaspoon salt
- ¾ cup butter
- ¼ cup evaporated milk
- 1 unbeaten egg
- ¼ cup currants or chopped raisins
- ½ cup firmly packed brown sugar
- ½ cup pecans, chopped

Soften yeast in water. Sift flour, sugar and salt into mixing bowl. Cut in ¾ cup butter until fine. Add milk, egg, currants and softened yeast; mix well. Cover; chill 2 hours or overnight.

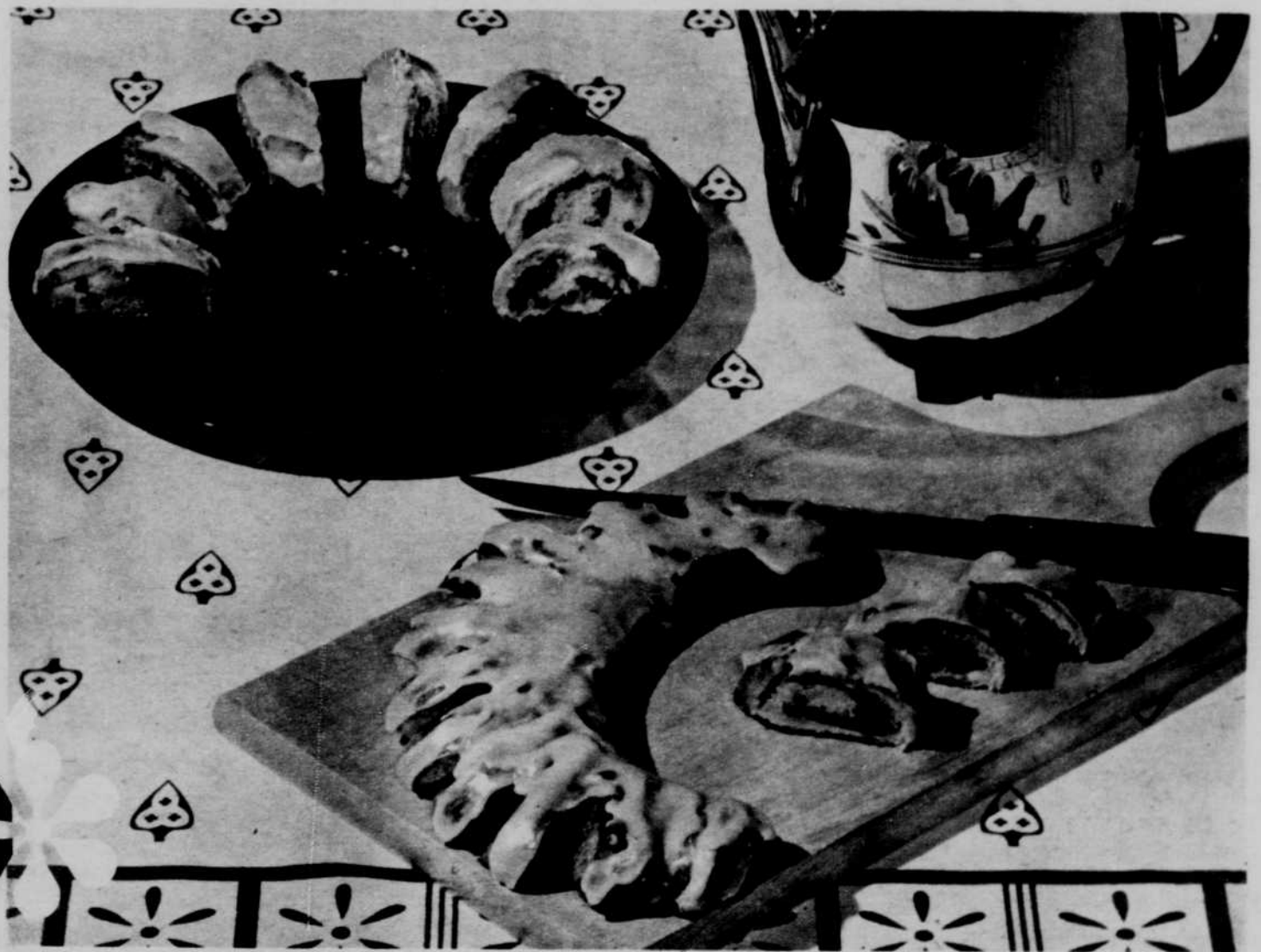
Cream ¼ cup butter; add brown sugar, creaming well. Stir in pecans.

Divide dough in thirds. Roll out one part on floured surface to 12 x 6-inch rectangle. Spread with one-third of the filling. Roll up starting with 12-inch side; seal.\* Place, crescent shape, on cookie sheet lined with aluminum foil. Make cuts along outside edge 1 inch apart to within ¼-inch of center. Turn cut pieces on sides. Repeat with remaining dough. Let rise in warm place (85° to 90°F.) until light, 30 to 45 minutes.

Bake at 350° for 20 to 25 minutes until deep golden brown. Frost while warm. Makes 3 coffee cakes.

Vanilla Glaze: Brown 2 tablespoons butter. Add 1 cup sifted powdered sugar and ½ teaspoon vanilla. Stir in 1 to 2 tablespoons evaporated milk until the consistency of a glaze.

\*For Swedish Crispies: Cut shaped roll into 2-inch pieces. Make 4 cuts, ¾ inch apart, through roll to ½ inch of opposite side. Alternate cut slices, bringing one of the outside and the next to the opposite side. Flatten with palm of hand. Let rise as directed in recipe. Bake 15 to 20 minutes. Makes 18.



## SPUN GOLD PIE

- 1 cup sifted all purpose flour
- 1 tablespoon sugar
- ½ teaspoon salt
- ¼ cup lard
- 2 tablespoons butter
- 3 to 4 tablespoons cold water

### Butterscotch Filling:

- 2 unbeaten eggs
- ½ cup butter
- ¾ cup sifted powdered sugar
- 1 teaspoon vanilla
- 1 cup (6-oz. pkg.) butterscotch morsels, melted and cooled

Sift flour, sugar and salt into mixing bowl. Cut in lard and butter until particles are the size of small peas. Sprinkle water over mixture while stirring with fork until dough is just moist enough to hold together.

Form into a ball. Flatten to ½-inch thickness; smooth edges. Roll out on floured surface to circle 1½ inches larger than inverted 8-inch piepan. Fit loosely into pan. Fold edge to form a rim; flute. Prick generously with fork.

Bake at 450° for 10 to 12 minutes until golden brown.

Butterscotch Filling: Beat eggs until foamy and thickened, about 2 minutes. Cream butter; gradually add powdered sugar and vanilla, creaming well. Blend in eggs. Stir in morsels; beat until smooth.

Turn into pie shell. Chill 4 to 6 hours or overnight. Serve with whipped cream, if desired. Serves 8 to 10.

## BUTTER-NUT BARS

- 1 cup all purpose flour
- ½ cup firmly packed brown sugar
- ¼ teaspoon salt
- ½ cup butter
- 1 cup (6-oz. pkg.) butterscotch morsels
- ¼ cup light corn syrup
- 1 tablespoon butter
- 1 tablespoon water
- ¼ teaspoon salt
- ½ to 1 cup English or black walnuts, chopped

Combine flour, brown sugar and salt in mixing bowl. Cut in ½ cup butter until particles are fine. Press into bottom of unbuttered 8 x 8-inch pan. Bake at 375° for 10 minutes until lightly browned.

Combine in top of double boiler butterscotch morsels, corn syrup, butter, water and salt. Cook over boiling water until morsels melt and mixture is smooth. Stir in walnuts. Spread evenly over cookie base.

Bake 8 to 10 minutes until bubbling and browned around edges. Cool. Cut into 2 x 1-inch bars. Makes about 2½ dozen. For 5 dozen bars: Double recipe. Bake in 13 x 9-inch pan.

## PENUCHI

- 1 cup sugar
- ½ cup light molasses
- ½ cup milk
- 1 tablespoon butter
- ½ cup chopped nut meats
- ½ teaspoon vanilla
- Few grains salt

Combine sugar, molasses and milk. Cook slowly, stirring constantly, until mixture boils. Boil slowly, stirring occasionally to 240°F. (or when a small quantity dropped into cold water forms a soft ball). Remove from heat; add butter, nut meats, vanilla and salt. Beat until creamy. Pour into buttered 8 x 8 x 2-inch pan. Cool; cut into squares.