



Summer in the Spring

It's time for brighter flavors forecasting a warmer season . . . fruit-flavored rolls and breads, cakes, pies and cookies never fail to please! The zestiness of lemon, sweet tartness of apricot, juicy peaches, golden sweetness of orange, and perky pink of strawberries. All in these recipes.

STRAWBERRY SCONE SHORTCAKES

- 2 cups sifted flour
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ½ cup sugar
- 1 teaspoon grated lemon or orange rind or ¼ teaspoon mace
- ½ cup (1 stick) butter
- 1 egg, well beaten
- ½ cup milk
- 2 tablespoons butter, softened
- 1 tablespoon sugar
- Butter
- 4 cups sweetened sliced strawberries or 2 1-pound packages frozen strawberries, thawed
- 1 cup whipping cream
- 2 tablespoons sugar

Baking sheet, 6 servings, preheated 450° oven. Into mixing bowl sift together the flour, baking powder, salt and sugar; add grated rind or mace. Cut the ½ cup butter into dry ingredients with pastry blender or two knives until mixture resembles corn meal. Stir in egg and milk to make a soft dough; turn onto lightly floured board and knead 10 times to shape into a soft ball.

Roll or pat dough to ½-inch thickness; cut into 2- or 3-inch rounds. Place biscuits on baking sheet; spread with the 2 tablespoons butter and sprinkle with sugar. Bake 12 minutes or until lightly browned. To serve split hot biscuits and spread with butter; fill and top biscuits with strawberries. Whip cream until stiff, gradually adding sugar. Spoon whipped cream over shortcakes.



PEACH CAROUSEL

- 1½ cups sifted all purpose flour
- 1 teaspoon salt
- ¼ cup shredded Cheddar cheese
- ½ cup lard
- 4 to 5 tablespoons cold water

Peachy Butterscotch Filling

- ½ cup butterscotch morsels
- 2 tablespoons evaporated milk
- 2 cups (1 lb. 13-oz.) drained peach slices
- 1 tablespoon lemon juice
- ½ cup pecans, chopped
- ¼ cup sugar
- ¼ cup brown sugar
- 1 tablespoon cornstarch
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ cup maraschino cherry halves

Sift flour with salt into mixing bowl; stir in Cheddar cheese. Cut in lard until particles are size of small peas. Sprinkle water over mixture while stirring with fork until dough is moist enough to hold together. Form into a ball. Flatten to ½-inch thickness; smooth edges.

Roll out on floured surface to 13-inch circle. Place on aluminum foil cut to the same size. Fold up foil and dough to make a ½-inch standing rim; flute. Place on cookie sheet.

Peachy Butterscotch Filling: Melt butterscotch morsels with evaporated milk; spread over pastry. Place peaches, petal fashion, on pastry; sprinkle with lemon juice. Combine pecans with sugar, brown sugar, cornstarch, cinnamon and nutmeg; sprinkle over peaches. Garnish with maraschino cherry halves.

Bake at 425° for 25 to 30 minutes until crust is golden brown. Serve warm or cold with whipped cream. Serves 8 to 10.



SPEEDY ORANGE ROLLS

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- ½ cup water (warm for dry, lukewarm for compressed)
- 1 egg (room temperature)
- 2 to 2¼ cups sifted all purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 tablespoons soft butter

Filling and Frosting

- 1½ cups confectioners' sugar
- Grated rind of 1 orange
- 3 tablespoons soft butter
- 2 tablespoons orange juice

Add yeast to warm water. Let stand 3 to 5 minutes. Stir in the egg, half the flour, salt and sugar. Beat until smooth. Stir in more flour with the butter, a little at a time. First use a spoon, then the hand. Squeeze the dough between the fingers to blend. The dough should be soft, but stiff enough to clean the sides of the bowl. Knead dough on lightly floured cloth-covered board until smooth. Cover and let rest while preparing filling and frosting. Butter 9-inch round pan. Blend filling and frosting ingredients and beat until creamy. Roll out dough into a 7 x 14-inch rectangle. Spread with half the filling. Roll up jelly-roll fashion, starting at wide side.

Starting at the wide side, mark roll of dough in 12 equal parts. "Tie off" each piece with strong thread. To "tie off" rolls, take a piece of strong thread about 16-inches long. Slip under the roll of dough, cross on top to cut the slices smoothly and quickly. Makes 12 rolls. Place in the buttered pan.

Cover and let rise 30 minutes in warm place, or until doubled. Bake 20 to 25 minutes, or until golden brown, in preheated moderately hot oven (400°). Turn rolls upside down on a rack. Spread bottoms with any syrup left in the pan. After rolls are slightly cooled and syrup "set", put a piece of waxed paper on the bottom, turn right-side-up and place on the rack. Ice tops of rolls with the frosting.

GINGERBREAD PEACH SHORTCAKE

- ½ cup butter
- ½ cup sugar
- 2 eggs
- ½ cup molasses
- 2½ cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon cloves
- ½ teaspoon salt
- 1 cup milk
- ½ pint heavy cream
- 2 to 3 cups sliced peaches

Cream together butter and sugar. Add eggs, one at a time, beating after each. Add molasses; mix well. Sift together flour, baking soda, spices and salt; add alternately with milk to creamed mixture. Pour into two buttered 8-inch layer cake pans. Bake in moderate oven, 350° F., 30-35 minutes. Cool 5-10 minutes; remove from pans.

Beat cream until stiff; flavor and sweeten if desired. While cake is still warm, place cream and peaches between and on top of cake layers. Serve immediately. Note: Canned peaches, or sweetened fresh peaches may be used.