

Start with the pale color of applesauce, tint it with molasses and you'll start a cake that turns to gold under orange-flavored frosting. Begin with the special, autumn taste of butterscotch—then turn a simple cake saucy! Add pineapple's golden lining to yeasty cookies . . . let brown sugar wrap chocolate morsels into brownie-cookie-dessert. Results shine as bright as a harvest moon!

Golden Desserts to sweeten September

MOLASSES APPLESAUCE CAKE

2 cups sifted all purpose flour
 1/2 teaspoon salt
 1 teaspoon baking soda
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/4 teaspoon cloves
 1/2 cup shortening
 1/4 cup sugar
 2 eggs
 1/2 cup dark molasses
 1 cup thick strained applesauce
 1 teaspoon vanilla
 3/4 cup raisins

Preheat oven to 350°. Sift together flour, salt, baking soda and spices. Cream shortening; add sugar and beat until light. Stir in eggs, one at a time. Combine molasses, applesauce and vanilla; add alternately with dry ingredients, mixing just enough to blend. Add raisins by combining with last portion of flour mixture. *Do not overbeat.* Pour batter into 2 greased and floured 8-inch cake pans and bake about 30 minutes, or until done.

ORANGE MOLASSES FROSTING

1/3 cup butter
 3 cups sifted powdered sugar
 1/8 teaspoon salt
 3 tablespoons dark molasses
 1 tablespoon orange juice
 2 teaspoons grated orange rind

Cream butter until soft. Gradually stir in one cup powdered sugar and salt. Blend in molasses, orange juice and grated rind. Add remaining sugar gradually until frosting is of proper consistency for spreading.

BUTTERSCOTCH BUTTER FROSTING

1 cup (6-oz. pkg.) butterscotch morsels
 1/2 cup milk
 2 tablespoons butter
 1/8 teaspoon salt
 3 cups sifted powdered sugar

Over hot, not boiling, water, melt morsels. Remove from heat. Add milk, butter and salt and stir till smooth. Gradually beat in powdered sugar; beat until it's thick enough to spread. This will fill and frost two 8 or 9-inch layers.

BUTTERSCOTCH PINEAPPLE SAUCE

2 tablespoons butter
 1 cup canned crushed pineapple, well drained
 1/4 cup light corn syrup
 1/4 cup evaporated milk
 1 cup (6-oz. pkg.) butterscotch morsels

Melt butter in skillet. Add pineapple and fry over high heat until golden brown. Set aside.

Combine light corn syrup and milk and bring just to a boil over moderate heat, stirring. Remove from heat and stir in morsels. Stir until smooth. Add the pineapple mixture and serve warm or cool over ice cream or cake. If sauce becomes too thick, reheat over hot water. Makes 1 1/2 cups.

CONGO SQUARES

2/3 cup butter
 2 1/4 cups brown sugar, firmly packed (1 lb.)
 2 1/2 cups sifted flour
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 3 eggs
 1 cup chopped walnuts
 1 cup (6-oz. pkg.) semi-sweet chocolate morsels

Melt butter in large saucepan. Stir in brown sugar, remove from heat and let cool approximately 10 minutes. Sift together flour, baking powder and salt. Set aside. One at a time, beat eggs into sugar mixture. Then add flour mixture, nuts and morsels, beating well. Spread dough in greased pan 15x10x1-inch (or make a pan of double-strength aluminum foil). Bake at 350° 25 to 30 minutes. Cut in 2-inch squares, you'll have about 3 dozen.

PINEAPPLE BARS

2 3/4 cups sifted all purpose flour
 1 tablespoon sugar
 1/4 teaspoon salt
 3/4 cup butter
 1 pkg. dry yeast (or 1 cake compressed yeast)
 2 tablespoons warm water for dry yeast,
 lukewarm for compressed
 4 egg yolks (room temperature)
 1/4 cup scalded milk

Measure the sifted flour, sugar, salt and butter into a medium-sized bowl. Blend butter into dry ingredients with a fork. Scald milk.

Dissolve yeast in water. Let stand 3 to 5 minutes, then stir. Blend in yolks and cooled milk.

Add yeast mixture to flour mixture. Blend. Cover bowl and refrigerate 4 to not more than 24 hours. (This is a rich dough, it rises very little.)

Prepare filling desired. When ready to finish, grease two 9-inch square pans or one 12x18-inch pan. Remove 1/4 of the dough from the refrigerator at a time. Roll out into a 10-inch square on lightly floured surface. Pick up the square of dough and press into pan, letting edges extend up the sides, about 1/2 inch. If the 12x18-inch pan is used, press one square into half the pan, another into the other half. Being a rich dough, it is easier to handle in small amounts.

Spread filling on dough. Roll out squares to cover the filling. Cover pans with foil and let rise in a warm place about one hour or until dough is puffy when pressed gently with the finger.

Bake 25 to 35 minutes or until golden brown, in preheated 375° oven. Carefully remove from pan and cool on rack. To serve, cut in thin slices and shake confectioners' sugar over the top.

Pineapple Filling: Blend 1/2 cup sugar, 3 tablespoons cornstarch and 1/2 cup cold water. Stir in 1 beaten egg and one No. 2 can crushed pineapple. Cook over low heat until thickened, about 5 minutes, stirring constantly. Add 2 tablespoons lemon juice a few minutes before removing from heat. Cool to lukewarm before using. (Fillings may be made the day before and warmed before using.) Makes 3 cups filling.

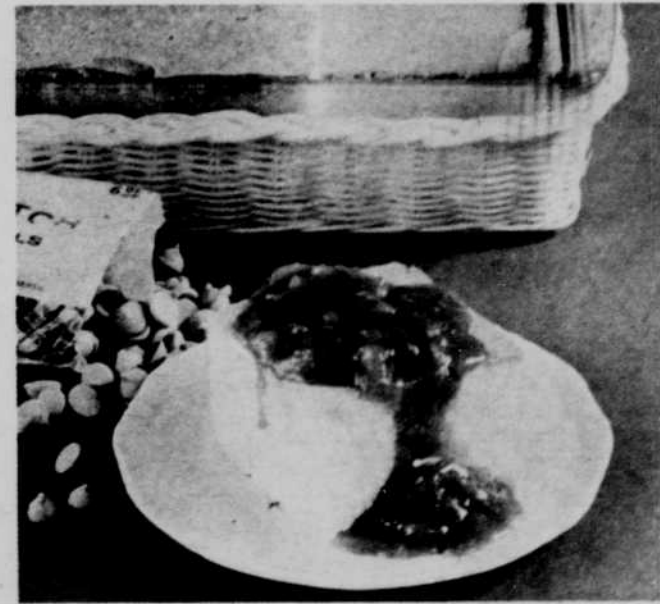
Date Filling: Cook over low heat, stirring constantly until thickened: 3 cups cut-up dates, 1/4 cup sugar, 1 1/4 cups water, rind of 1 orange, 1/2 cup orange juice. This will take about 10 minutes. Makes about 2 1/2 cups filling.



Easy Butterscotch Butter Frosting adds the golden touch—and toffy taste—to your favorite cake.



The light golden frosting has spicy orange flavor . . . just right with the rich molasses spice cake.



Butter-browned pineapple and butterscotch morsels mix meltingly-good into a bright saucy topping.



Walnuts and chocolate morsels nestle inside these buttery brown sugar squares. Rich as rich!



Called "Mazurek" by their Polish originators, Pineapple and Date Bars are good in any language!