

DANISH MERINGUE ROLLS

Prize Winner in 13th Grand National Bake-Off

- 1 pkg. active dry yeast (or 1 cake compressed yeast)
- ¼ cup warm water
- 3½ cups sifted all purpose flour
- 1 teaspoon salt
- 1 cup butter
- 2 unbeatn eggs, separated
- ½ cup milk
- ¾ cup and ⅔ cup sugar
- 1 teaspoon vanilla
- ½ cup raisins
- ½ cup chopped nuts
- ½ cup flaked coconut
- 2 teaspoons cinnamon

Soften yeast in water. Sift flour and salt into mixing bowl; cut in butter until fine. Combine egg yolks, milk, ¼ cup sugar, vanilla and softened yeast; add to dry ingredients, mixing well. Knead on well-floured surface 15 to 20 strokes. Chill 4 hours or overnight.

Beat egg whites until soft mounds form. Gradually add ¾ cup sugar; continue beating until stiff peaks form. Combine ½ cup sugar, raisins, nuts, coconut and cinnamon. Set aside.

Divide dough into thirds. Roll out one part on floured surface to a 12x10-inch rectangle. Spread with ⅓ of meringue, then sprinkle with ⅓ of cinnamon-sugar mixture. Roll up starting with 12-inch side; seal ends. Place seam-side down on well-greased cookie sheet. With sharp knife, make diagonal cuts part way through dough, about 1 inch apart. Brush with milk and sprinkle with sugar. Repeat with remaining dough. Cover. Let rise in warm place until light, about 30 minutes.

Bake at 350° for 30 to 35 minutes, until golden brown. Makes 3 coffeecakes.

ITALIAN PIZZA

Prize Winner in 12th Grand National Bake-Off

- 1 cup sifted all purpose flour
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- ⅓ cup shortening
- 3 to 4 tablespoons cold water
- Custard Filling:**
- ½ pound bacon (about 8 slices)
- 4 slices boiled ham
- 4 slices Swiss cheese
- 2 slightly beaten eggs
- ¾ cup milk

Sift flour with salt and pepper into mixing bowl. Cut in shortening until particles are the size of small peas. Sprinkle water over mixture, stirring with fork until dough is moist enough to hold together. Form into a square. Flatten to ½-inch thickness; smooth edges. Roll out to a 10-inch square on an 11-inch square of heavy duty aluminum foil. Fold up edges to form a 9-inch square. Place on cookie sheet; fill and bake.

Custard Filling: Fry bacon until crisp; crumble. Place boiled ham on bottom of pastry-lined "dish." Top with Swiss cheese, then with crumbled bacon. Combine eggs and milk; pour carefully over bacon.

Bake at 425° for 25 to 30 minutes until lightly browned. Cool 15 minutes before serving. Serves 6.

DUBLIN CHEESE AND POTATO PIE

- 1 cup milk
- 1 cup grated cheddar cheese
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon flour
- 3 medium uncooked, peeled Irish potatoes, sliced ⅛-inch thick
- 2 cups sliced onions
- 3 tablespoons butter
- 2 tablespoons dry bread crumbs

Combine milk, cheese; cook over boiling water until cheese melts; remove from heat; add Worcestershire sauce.

Combine salt, pepper, flour; mix well.

Place half of sliced potatoes in bottom of 9-inch aluminum foil pie pan; sprinkle half of flour mixture over top; add half of sliced onions; dot with butter; repeat using remaining ingredients.

Pour cheese sauce over all; top with bread crumbs. Bake 45 minutes at 350°. Makes 4 servings.

From kitchens around the world... Treasured Family Recipes

A little extra care has been lavished on these recipes, and each one has the showy flair that makes serving such a dish its own sweet reward.

Each food featured here is homemade and heavenly — made from "best of all" recipes passed from generations ago to now!

ENGLISH HOT CROSS BUNS

- 1¼ cups warm water (110° to 115°)
- 2 pkgs. special active dry yeast (or 2 cakes compressed yeast)
- 4 cups sifted all purpose flour
- 6 tablespoons sugar
- ½ teaspoon cinnamon
- Shredded rind of 1 lemon
- 1 teaspoon salt
- ¼ cup soft shortening
- 2 eggs
- ½ cup currants or seedless raisins

Pour warm water into a large mixing bowl, add yeast. Let stand a few minutes, then stir to dissolve.

Add half the flour, the sugar, cinnamon, fruit peel, salt, soft shortening and egg. Start the mixer on medium speed (or beat by hand); beat until smooth, 1½ to 2 minutes.

Stop mixer. Add remaining flour with the currants and stir in by hand until the flour disappears. It will take about 1 to 1½ minutes.

Scrape down batter from sides of bowl. Cover bowl with waxed paper and let rise in warm place until doubled, about 30 minutes. Meanwhile foil-line or grease muffin cups (18 large, 24 medium, or 40 small).

Stir down batter in 20 to 25 strokes; spoon into muffin cups, filling ½ full. Let rise in warm place until batter reaches tops of cups — 20 to 30 minutes. Heat oven to 400°.

Just before baking, brush tops of buns with milk or cream and sprinkle with sugar.

Bake 10 to 15 minutes, or until well browned on sides and tops. Remove from pans; cool on racks.

If desired, make cross with thick icing: 1 cup confectioners' sugar, pinch of salt, 1 to 2 tablespoons hot milk or water. (Spread foil under rack before frosting.)

McNAMARA'S BEANS

- 1 can (1 lb. 5 oz.) pork and beans
- ¼ lb. ham (hock or left-over pieces)
- ½ teaspoon dry mustard
- ¼ cup brown sugar
- 1 tablespoon finely chopped onion
- 1 cup pineapple chunks and juice

Grease a 1½-quart casserole. Combine all six ingredients and place in dish. Bake uncovered in 325° oven for an hour, stirring occasionally. Makes 5 to 6 servings.



Hot Cross Buns . . . too good not to serve any time of year.



Danish Meringue Rolls . . . very special! And very good, too.



Italian Pizza . . . the topping is ham and eggs! And it is delicious.



Dublin Cheese and Potato Pie . . . wholesome meatless meal!



Irish-hearty yet Scotch on the pocketbook: McNamara's Beans.