

MARMALADE TWIST

Winner, 11th Grand National Bake-Off by
Mrs. Marie C. O'Brien, Long Beach, California

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon salt
 $\frac{1}{2}$ cup hot scalded milk
1 slightly beaten egg
1 cake compressed yeast, crumbled (or substitute 1
pkg. active dry yeast softened in $\frac{1}{4}$ cup warm
water; decrease milk to $\frac{1}{4}$ cup)
1 teaspoon vanilla
Grated rind of 1 orange (1 or 2 tablespoons)
 $2\frac{1}{2}$ to $2\frac{3}{4}$ cups sifted all purpose flour
 $\frac{1}{4}$ cup orange marmalade

Combine sugar, shortening, salt and milk in large mixing bowl. Cool to lukewarm. Stir in egg, yeast, vanilla and orange rind. Gradually add flour to form a stiff dough, beating well after each addition. Cover. Let rise in warm place until light and doubled in size—1 to $1\frac{1}{2}$ hours.

Orange-Cream Filling: Beat $\frac{1}{2}$ cup (3-oz. pkg.) cream cheese with 2 tablespoons orange marmalade until light and fluffy. Add $\frac{1}{2}$ cup chopped nuts, 1 tablespoon grated orange rind and $\frac{1}{4}$ teaspoon nutmeg; blend thoroughly.

Roll out dough on floured surface to 14x12-inch rectangle. Spread with Filling. Roll up, starting with 14-inch side. With a sharp knife, split roll in half lengthwise. Keeping the cut-side up, twist the two strips together. Seal ends. Place on greased foil, on a cookie sheet. Cover. Let rise until light and doubled, 30-45 minutes. Bake at 350° for 30-40 minutes. Remove from sheet. While warm, brush with $\frac{1}{2}$ cup orange marmalade.

TROPICAL BUTTERSCOTCH FROSTING

$\frac{1}{4}$ cup sugar
2 tablespoons cornstarch
1 6-oz. pkg. (1 cup) butterscotch morsels
or semi-sweet chocolate morsels
 $\frac{1}{2}$ cup evaporated milk
 $\frac{1}{2}$ cup water
1 egg yolk, beaten
 $1\frac{1}{2}$ cup ($3\frac{1}{2}$ -oz. pkg.) flaked coconut
2 tablespoons butter

In a saucepan, combine sugar and cornstarch. Add morsels, milk, water and beaten egg yolk. Stirring constantly, cook over moderate heat until mixture thickens. Remove from heat. Stir in coconut and butter. Chill. Fills and frosts your favorite 8 or 9-inch layer cake.



JIFFY CALIFORNIA BARS

$\frac{1}{2}$ cup softened butter or margarine
3 tablespoons powdered sugar
1 cup sifted all purpose flour
2 eggs
2 tablespoons all purpose flour
1 teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 cup (4-oz. can) chopped California walnuts
 $\frac{1}{2}$ cup quick-cooking oats
 $\frac{1}{2}$ cup flaked coconut
1 cup brown sugar, firmly packed
 $\frac{1}{2}$ teaspoon vanilla

Cream butter until fluffy; blend in sugar. Add flour, a little at a time, mixing until smooth after each addition. Pat into a 9-inch square pan. Bake at 375° for 15 minutes.

Meanwhile beat eggs lightly. Sift in the 2 tablespoons flour, baking powder and salt. Stir in walnuts, oats, coconut, brown sugar and vanilla. Spoon over shortbread. Reduce heat to 325° . Bake 20-30 minutes. Cut into 1x3-inch bars. Makes about 2 dozen.

FLUFFY APRICOT BUTTER CAKE

Junior Winner, 13th Grand National Bake-Off
by Patty Cannon, Bloomingburg, Ohio

1 can (1 lb.) apricot halves
 $2\frac{3}{4}$ cups sifted all purpose flour
3 teaspoons double-acting baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup butter
 $1\frac{3}{4}$ cups sugar
3 unbeaten eggs
 $\frac{1}{2}$ cup water
Coconut

Preheat oven to 375° . Drain apricots; reserve juice. Mash apricots to make $\frac{1}{2}$ cup.

Sift flour with baking powder and salt. Cream butter; gradually add sugar, creaming well. Add eggs; beat well after each. Combine water with mashed apricots and $\frac{1}{2}$ cup apricot juice. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend well after each addition. Turn into two 9-inch round layer pans, well greased and lightly floured on the bottom.

Bake at 375° for 35-40 minutes, until cake springs back when touched lightly in center. Cool; frost. Sprinkle with coconut.

Fluffy Apricot Frosting: Combine in top of double boiler $\frac{1}{2}$ cup sugar, 2 egg whites, $\frac{1}{4}$ cup light corn syrup, 2 tablespoons apricot juice, 2 teaspoons lemon juice, $\frac{1}{4}$ teaspoon cream of tartar and $\frac{1}{4}$ teaspoon salt. Cook over rapidly boiling water, beating with mixer until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; beat until of spreading consistency.

DAISY CAKE

(Pictured on the cover): Cut one layer of Apricot Butter Cake into eight equal wedges, like a pie. Cut the corners off the outside edge of each wedge to get the Daisy petal shape. Frost top and sides with a thin butter-cream frosting, so cake texture shows through.

Creamy Frosting: Cream 3-oz. pkg. cream cheese with 1 tablespoon milk. Sift and beat in 2 cups powdered sugar. Add more sifted sugar until smooth and stiff. Then gradually thin with milk until frosting will slowly pour off a knife. Add food coloring if desired. Place cake "petal" on spatula, over wax paper. Pour frosting from knife over top and sides of cake. Arrange in Daisy pattern. Let stand 2-4 hours to set.



SPRING FOOD FESTIVAL

For goodness' sake

You know how it is. Sometimes you bake just for the joy of it. Not for a reason, but just for the sake of a new goodness from the oven. Well, here are recipes for that kind of feeling . . . for foods as warm and friendly as your best intentions.

Tropical Butterscotch Frosting (left) turns white cake into an occasion!

Fluffy Apricot Butter Cake (lower left) is delicately flavored, mysteriously good.

Jiffy California Bars (right) are a breeze to make — just pat the dough into a pan.

Marmalade Twist (lower right) is the sunniest-flavored coffeecake this spring!

