



Slice Spring Kringle, show off hidden flavors!



Nutty chocolate bakes inside buttercookie whirls.



Yeast-light Polish Butterhorns wrap around rich meringue-nut filling.

SPRING FOOD FESTIVAL

Look at what's inside

These cookies, cakes and kringles have something very special in common — tucked or twisted inside each one is a treasure of a filling that makes them worth their weight in goodness. Pretty as a picture on formal occasions, their extra flavor makes them as friendly as they are fancy!

CHOCOLATE WHIRLS

Winner, 12th Grand National Bake-Off by Mrs. Jack Gruver, Sherwood, Oregon

- 3½ cups sifted all purpose flour
- 1 teaspoon salt
- 1 cup butter
- ½ cup (4 oz.) cream cheese
- 1 cup sugar
- 1 unbeaten egg
- 1 tablespoon grated orange rind
- 1 teaspoon almond extract

Sift flour with salt. Cream butter with cream cheese. Gradually add sugar, creaming well. Blend in egg, orange rind and almond extract. Gradually add dry ingredients; blend well. Chill about four hours.

Meanwhile prepare filling. Combine 1 cup (6-oz. pkg.) semi-sweet chocolate morsels, ½ cup sifted powdered sugar and ¼ cup orange juice in top of double boiler. Cook over hot water, stirring occasionally, until mixture is smooth. Remove from heat. Blend in ½ cup cream cheese and 1 cup nuts, ground or finely chopped. Cool.

Roll out half of dough on floured foil, making a 14 x 10-inch rectangle. Spread with half of Filling. Roll up, starting with 10-inch side. Wrap. Repeat with remaining dough. Chill overnight.

To bake, cut into ¾ to ¾-inch slices; place on lightly greased cookie sheets. Bake at 375° for 10-12 minutes. Makes 7-8 dozen.

SPRING KRINGLE

- 2 cups sifted all purpose flour
- 1½ tablespoons sugar
- ½ teaspoon salt
- ½ cup soft shortening (part butter or margarine)
- 1 pkg. dry yeast (or compressed yeast)
- ¼ cup warm water (lukewarm for compressed yeast)
- ½ cup milk
- 1 egg, separated

Measure flour, sugar, salt and shortening into a bowl. Cut in shortening, blending well. Add yeast to water; let stand 3-5 minutes. Stir to dissolve. Scald the milk. Cool to lukewarm, then blend in the egg yolk. Add yeast-mixture. Add this yeast-milk mix to flour mixture. Blend thoroughly. Scrape down dough from sides of bowl. Cover. Chill 2 to not more than 48 hours.

Prepare fillings: (Each one is for half the dough — one Kringle). **Candied Fruit Filling:** Finely chop ½ cup red or green candied cherries, ¼ cup nuts.

Cranberry Filling: ½ cup cranberries, coarsely cut, ¼ cup raisins, ¼ cup chopped nuts, ¼ cup sugar, ½ teaspoon mace, ¼ teaspoon allspice.

Divide dough in half. Refrigerate one half. Beat egg white. Grease 2 baking sheets. Roll dough into 6 x 18-inch rectangle. Spread center with half the egg white, then a filling. Wrap with dough, making 1 to 1½-inch lap. Pinch edges. Carefully arrange in circle or horseshoe shape. Shape second Kringle.

Cover. Let rise 30-45 min. Preheat oven to 400°. Bake 20-30 min., until golden brown. Sift powdered sugar over tops.

POLISH NUT-FILLED BUTTERHORNS

- 4 cups sifted all purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ lb. (1 cup) butter or margarine
- 2 pkgs. dry yeast (or compressed yeast)
- ¼ cup warm water (lukewarm for compressed yeast)
- ½ cup cultured sour cream
- 4 egg yolks (room temperature)

Measure the flour, sugar, salt and butter into a bowl. Blend in butter with a fork. Dissolve yeast in the water. Let stand 3-5 minutes, then stir. Scald cream, cool to lukewarm and blend in the egg yolks (keep whites for Filling). Add the yeast. Blend into flour mixture.

Place waxed paper over the bowl, then cover with foil. Chill from 3 to not more than 24 hours.

Prepare Filling: Beat 4 egg whites to soft peaks. Gradually beat in 1 cup sugar and 1 teaspoon vanilla. Beat until stiff. Gently fold in 1 cup finely chopped nuts.

Divide dough into 8 parts. Roll out one at a time on board sprinkled with powdered sugar. (Refrigerate the rest). Shape dough into a ball in the hands, then roll from center in all directions to an 8-inch circle. Add sugar to board for easy rolling. Cover circle with a thin layer of Filling. Cut into 8 wedges. Roll up, beginning at rounded edge. Place on ungreased sheet. Preheat oven to 375°. Bake until golden brown, 15-20 minutes. Cool on rack. If desired, roll in powdered sugar. Makes 64 Butterhorns.



BLACK BOTTOM CUPS

Winner, 13th Grand National Bake-Off by Mrs. Leonard E. Giesert, Lakewood, California

- 1 cup (8-oz. pkg.) cream cheese
- 1 egg
- ½ cup sugar
- ½ teaspoon salt
- 1 cup (6-oz. pkg.) semi-sweet chocolate morsels
- 1½ cups sifted flour
- 1 cup sugar
- ¼ cup cocoa
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup water
- ½ cup cooking oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla

Combine cream cheese, unbeaten egg, sugar and salt; beat well. Stir in morsels.

Preheat oven to 350°. Sift together flour, sugar, cocoa, soda and salt. Add water, cooking oil, vinegar and vanilla. Beat until well combined.

Fill muffin cups, lined with paper or foil, one-third full with chocolate (cocoa) batter. Top each one with heaping teaspoonful cream cheese mixture. If desired, sprinkle with sugar and chopped blanched almonds.

Bake at 350° for 30-35 minutes. Makes 2 dozen.