



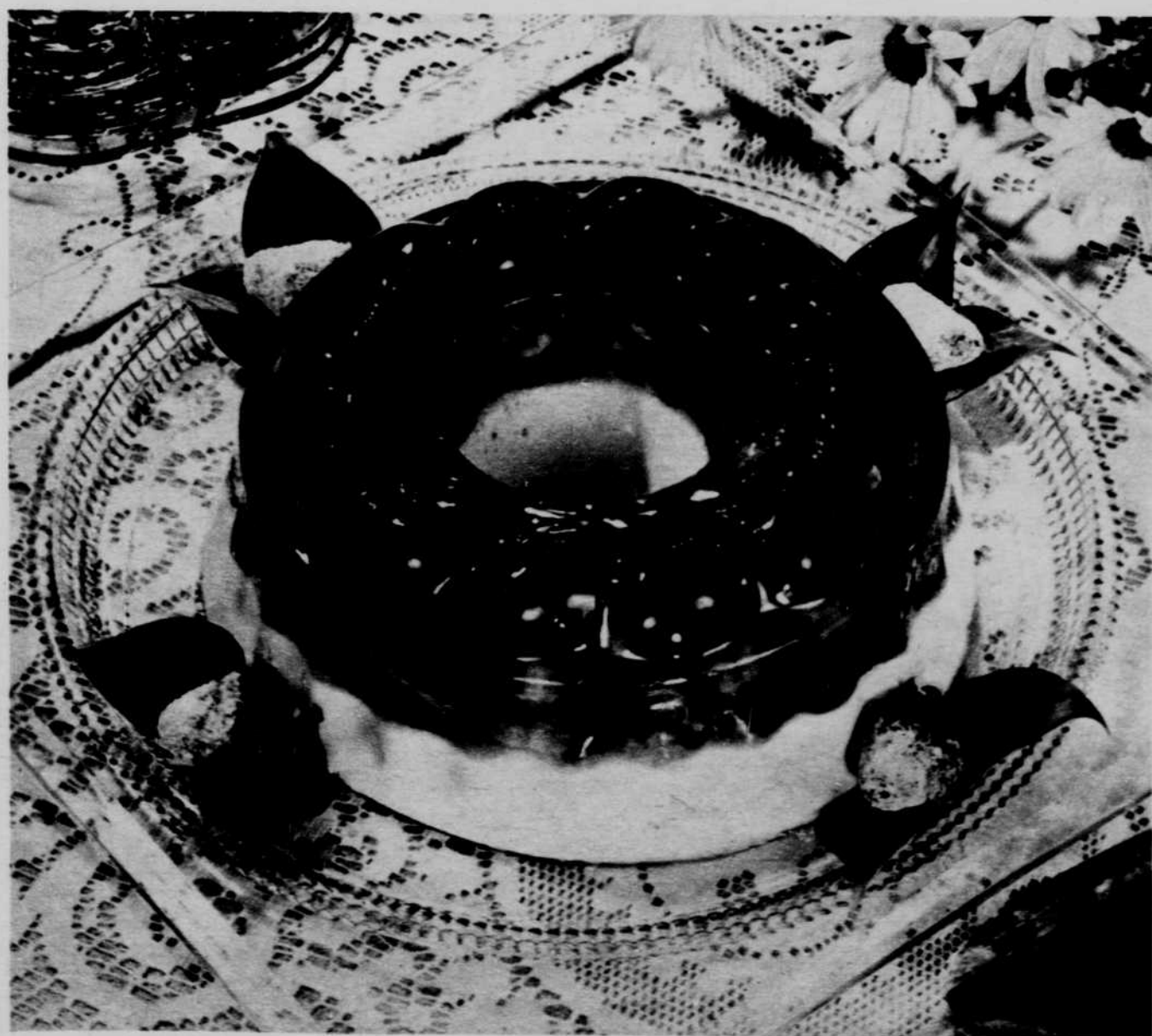
HAWAIIAN YEAST ROLLS

$\frac{3}{4}$ cup drained crushed pineapple	1 pkg. active dry yeast
$\frac{1}{2}$ cup brown sugar (packed)	1 egg
$\frac{1}{4}$ cup soft butter	1 tsp. granulated sugar
$\frac{1}{2}$ cup warm water (not hot—105-115°)	$2\frac{1}{2}$ cups biscuit mix
	2 tsp. butter
	$\frac{1}{4}$ cup brown sugar (packed)

Mix pineapple, $\frac{1}{2}$ cup brown sugar, and $\frac{1}{4}$ cup soft butter. Divide among 12 large greased muffin cups.

Dissolve yeast in warm water. Mix in egg, 1 tablespoon sugar, and biscuit mix; beat vigorously. Turn dough onto surface well dusted with biscuit mix. Knead until smooth, about 20 times. Roll into a rectangle, 16 x 9-inch. Spread with 2 tablespoons butter and $\frac{1}{4}$ cup brown sugar. Roll up tightly beginning at wide side. Seal well by pinching edge of dough into roll. Slice into 12 slices. Place in prepared muffin cups. Cover with damp cloth and let rise in warm place (85°) 45 minutes to 1 hour. Heat oven to 400° (mod. hot). Bake 15 minutes. Invert pan and serve.

Couples Supper Club



MOLDED STRAWBERRIES 'N CREAM RING

1 pint ripe strawberries	$1\frac{1}{2}$ cups cold water
2 packages strawberry flavored gelatin	1 tablespoon lemon juice
2 cups boiling water	1 package (3 ounces) cream cheese
	1 cup evaporated milk

Wash strawberries. Reserve 4 choice berries for garnish. Hull and slice remaining strawberries. There should be about 1 cup sliced berries. Place gelatin in mixing bowl. Add boiling water and stir until gelatin is dissolved. Stir in cold water and lemon juice. Arrange sliced strawberries in bottom of $1\frac{1}{2}$ quart ring mold. Measure two cups of the gelatin mixture and slowly pour over berries. Chill until almost firm, about 1 hour. Meanwhile place remaining gelatin in a warm place to prevent it from setting. Place cream cheese in small size bowl and soften at room temperature. Blend in milk a tablespoon at a time. Add to remaining gelatin. Spoon gently into the mold over strawberry layer. Chill until firm. To serve, unmold on serving platter and garnish with reserved strawberries dipped in sugar. Yield: 8 to 10 servings.

(Continued)