



PINEAPPLE STRAWBERRY ROLL

- 1 cup strawberries
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ cups undrained crushed pineapple
- $1\frac{1}{2}$ tablespoons cornstarch
- Dash of salt
- 1 teaspoon lemon juice
- 1 teaspoon butter

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- 1 Sponge Roll
- 1 cup whipping cream

FILLING

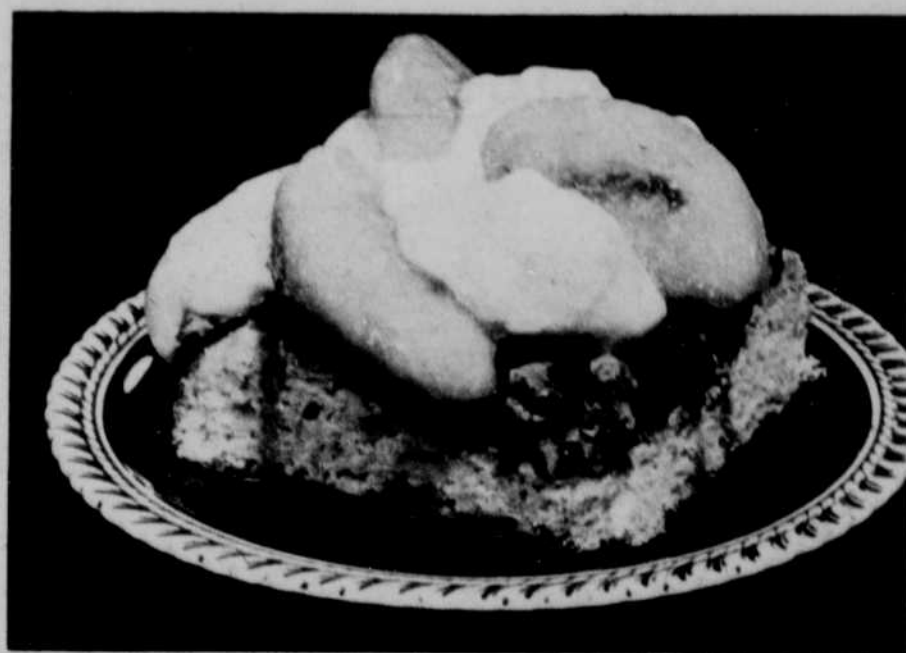
Wash, hull and slice berries. Add 2 tablespoons sugar. Let stand. Heat pineapple to boiling. Blend remaining sugar with cornstarch and salt. Stir into hot pineapple. Cook and stir until clear and thick. Remove. Add lemon juice, butter and strawberries. Chill.

SPONGE ROLL

- 4 eggs
- $\frac{1}{2}$ cup sugar
- 2 tablespoons water
- 1 teaspoon vanilla
- Few drops almond extract
- $\frac{1}{2}$ cup cake flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

Beat egg yolk until thick and lemon-colored. Gradually beat in one-half of $\frac{1}{2}$ cup sugar. Beat in water, vanilla and almond extract. Beat the egg whites until stiff but not dry. Slowly beat in remaining half of sugar. Fold into egg yolks. Sift flour, measure, add baking powder and salt. Sift again. Fold into egg mixture. Spread evenly in jelly roll pan (10x15x $\frac{1}{2}$ inches) lined with greased, waxed paper. Bake in moderately hot oven (375 degrees) 15 to 20 minutes. Turn out of pan onto clean towel sprinkled with powdered sugar. Strip off paper and roll quickly in towel like jelly roll. Let cool.

To Serve. Whip cream and sweeten a little if desired. Unroll cake and spread with pineapple filling and half the cream. Reroll carefully so as not to squeeze out the filling. Frost with rest of cream. Decorate with pineapple slices and berries. Serves 8.



PEACH CARAMEL SHORTCAKE

- 2 cups sifted flour
- 2 tbsp. sugar
- 3 tsp. baking powder
- 1 tsp. salt
- $\frac{1}{4}$ cup shortening
- $\frac{1}{2}$ cup milk
- 1 egg, slightly beaten
- fresh sliced peaches
- whipped cream

Heat oven to 450° (hot). Grease a square pan, 9x9x1 $\frac{1}{2}$ ". Sift together flour, sugar, baking powder, salt. Cut in shortening. Stir in milk, egg. Pat dough evenly in pan. Crumble Caramel Topping (cream 2 tbsp. butter and $\frac{1}{2}$ cup brown sugar, stir in $\frac{1}{4}$ cup chopped nuts) over top. Bake 10 to 15 minutes. Cut in squares and serve as shortcake with fresh peaches and whipped cream.

Serving Tip: Delicious served warm for breakfast, as coffee cake.

Goody For you

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Nestlé's Semi-Sweet Morsels!



Chocolate Refreshers* (Prize-winner in 11th Pillsbury Bake-Off)

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| 1 $\frac{1}{4}$ cups sifted Pillsbury's BEST All-Purpose Flour | $\frac{3}{4}$ cup firmly packed brown sugar | 2 unbeaten eggs |
| $\frac{3}{4}$ tsp. soda | $\frac{1}{2}$ cup water | $\frac{1}{2}$ cup orange juice |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup milk |
| 1 $\frac{1}{4}$ cups dates cut in pieces | 1 cup (6 oz. pkg.) Nestlé's Semi-Sweet Morsels | 1 cup chopped walnuts |

Sift flour with soda and salt. Combine dates, brown sugar, water, butter in large saucepan. Cook over low heat, stirring constantly, until dates soften. Remove from heat. Stir in Chocolate Morsels; beat in eggs. Add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition. Stir in walnuts. Bake in well-greased 15 x 10 x 1-inch jelly roll pan at 350°F. for 25 to 30 min. Cool; spread with glaze. Cut in bars.

Orange Glaze

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| 1 $\frac{1}{2}$ cups sifted confectioners' sugar | 1 to 2 tsp. grated orange rind |
| 2 tbs. soft butter | 2 to 3 tbs. cream |

Combine sugar, butter and orange rind. Blend in cream until of spreading consistency.

*Adapted by Ann Pillsbury

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