

### PANCAKE HAWAIIAN

2 tablespoons butter  
3 eggs  
1/2 teaspoon salt  
1/2 cup sifted all-purpose flour  
1/2 cup pineapple juice

Grated rind of 1/2 lemon  
2 teaspoons lemon juice  
1 cup crushed pineapple  
1/2 pound Cheddar cheese, grated  
(about 1 cup)

Place the butter in a 10- to 12-inch skillet and set in preheated very hot oven (450°F) while pancake ingredients are being mixed. Beat eggs and salt until light and foamy. Add flour to eggs and beat until smooth. Add pineapple juice and blend. Remove skillet from oven and tip back and forth to distribute melted fat over bottom surface. Pour in all of the batter and bake at 450°F. for 12 minutes or until pancake is delicately browned and edges draw away from pan sides.

As pancake is cooking, place lemon rind, lemon juice, and crushed pineapple in saucepan to warm over medium heat. When pancake is done, remove from oven and distribute half the grated cheese over it. Roll pancake, using two forks. Turn out on heat-proof platter, or leave in skillet for the next cooking step, transferring to warm serving dish when completed. Pour pineapple sauce over pancake and sprinkle remaining cheese on top. Place under broiler and broil until cheese melts and just begins to brown. Serve while hot. Makes 2 to 4 servings, according to meal plan. Adaptable as either entree or dessert. (Pancake Hawaiian plus beverage makes a perfect luncheon for two.)



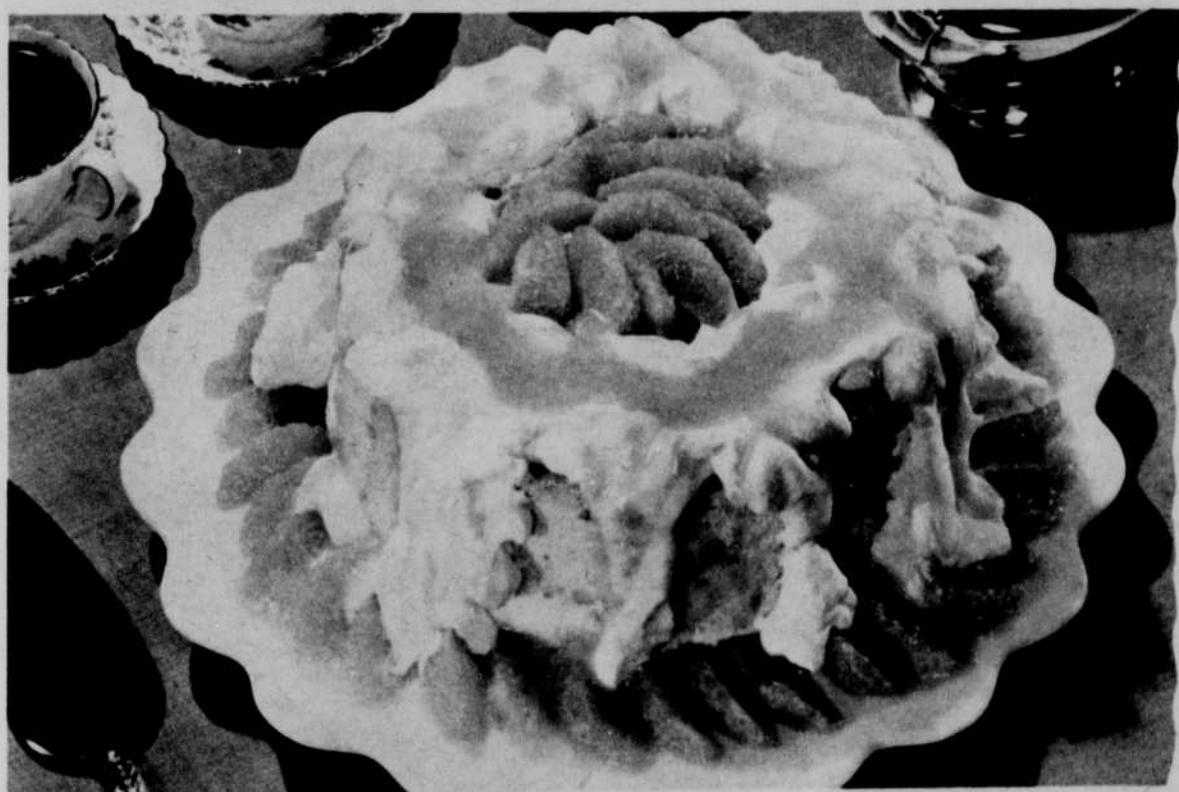
### EGGS de JONGHE STYLE

2 cups cooked rice  
1 can (10 1/2 oz.) cream mushroom soup  
1/2 can water  
1 cup dry bread crumbs  
1/2 cup butter, melted  
1/2 teaspoon garlic salt  
1/2 teaspoon ground pepper  
8 hard-cooked eggs

Combine rice, soup and water and heat. Place in four heated individual casseroles. Combine crumbs with melted butter and seasonings. Put a layer over the rice-soup combination. Slice the eggs and keep whole. Place 2 eggs in each dish pressing into rice if desired. Top with remaining crumbs. Cover and bake in a very hot oven (450°F), 15 minutes. Serves 4.

\*Using the egg slicer or a knife—slice egg about 1/2 down keeping each egg whole—as a unit.

NOTE: A crushed or minced garlic clove and salt may be used instead of garlic salt for seasoning.



### ORANGE ANGELIC FOR DESSERT ELEGANCE

To prepare Orange Angelic: Place angel food cake on large plate. Arrange orange sections in a ring, diagonally to the cake, filling the center well with additional sections. Spoon whipped cream around the top of the cake, letting some flow down the sides about every two inches. Orange Velvet Sauce is the final step; drizzle a pattern with the sauce in the cream. Serve with orange sections and additional sauce. One large cake makes 12 servings. This dessert is best when prepared just before mealtime, but sauce can be made and sections cut in advance.

### ORANGE VELVET SAUCE

1 1/2 cups sugar  
2 1/2 tablespoons cornstarch  
1/2 teaspoon salt  
1 1/2 cups orange juice

2 tablespoons lemon juice  
3 tablespoons grated orange rind  
4 egg yolks, slightly beaten  
3 tablespoons butter

Mix all ingredients except egg yolks together in a saucepan. Bring to a rolling boil, stirring occasionally. Boil one minute, stirring constantly. Slowly beat half the hot mixture into the egg yolks. Then, pour back into the saucepan and mix well. Cook one minute, stirring constantly. Remove from heat. Chill and serve over Orange Angelic. (About 2 1/2 cups.)

Try this Recipe—  
It's a Gold Ribbon Winner

## High Risin' Doughnuts



"I experimented with this recipe until I got doughnuts that were really high and light," says Mrs. Arthur Moreland of Edwardsport, Indiana, who won the Gold Ribbon for the best yeast baking at last year's Knox County Fair. "Now I want to pass my recipe along to you. But be sure you use Fleischmann's Active Dry Yeast. Fleischmann's is so fast rising and easy to use your baking's bound to be a success."

### HIGH RISIN' DOUGHNUTS Makes 2 dozen

1/4 cup milk  
1/4 cup sugar  
1 teaspoon salt  
1/4 cup shortening or lard  
1 package Fleischmann's Active Dry Yeast  
1/4 cup warm water  
1 egg, beaten  
3 cups sifted flour (about)

Scald milk, stir in sugar, salt and shortening or lard. Cool to lukewarm. Sprinkle or crumble yeast into warm, not hot, water. Stir until dissolved. Add lukewarm milk mixture, egg, and half the flour, beat well with mixer or spoon for a minute. Add remaining flour, more if needed. Turn dough onto lightly floured surface, knead until smooth, about 10 minutes. Place in greased bowl. Cover. Let rise in warm place, free from draft, until doubled, about 1 hour. Punch down. Let rise again about 1/2 hour. Roll out about 1/2 inch thick and cut with doughnut

cutter. Let rise until light, about 1 hour. Don't handle much before putting them in hot grease or they will fall. Fry at 375°F. for 2 minutes or until brown on each side; drain on absorbent paper.

To glaze: Blend following ingredients: 2 cups confectioners' sugar, 1/2 cup milk, 1 teaspoon vanilla. Dip warm doughnuts in glaze. Drain on rack. Place rack over a platter to catch icing so it may be used.

For a cinnamon and sugar frosting: Shake doughnuts in a sack with cinnamon and sugar while still hot and sticky.



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