

### Blueberry Cream Cake Roll for Dessert

Celebrate the arrival of spring with a delectable dessert—Blueberry Cream Cake Roll.

One of the most charming things about this dessert is its modern approach to cake baking. The cake for the cream roll is made with a pancake ready-mix. No fuss with sifting flour or measuring salt and leavening because the pancake ready-mix is measured right from the package, with just the right proportion of each ingredient already in it.

The filling for this spring-time dessert is a combination of sweetened whipped cream and fresh or frozen blueberries. First the whipped cream is spread over the cake and then blueberries are sprinkled over the top. Rolled up like a jelly roll, the combination of golden sponge-like cake, cream and juicy blueberries makes a glamorous dessert that looks like something right out of a picture book.

You'll be wanting to try this Blueberry Cream Cake Roll soon. It will rate many an "Oh and Ah" served at home or at a party and is very likely to give you the envious reputation of "best cook in town."

**Blueberry Cream Cake Roll**  
(Makes 8 servings)

**Cake:**  
 3/4 teaspoon salt  
 3 eggs  
 3/4 cup sugar  
 1/4 teaspoon lemon extract  
 1/4 cup pancake ready-mix

**Filling:**  
 2 teaspoons gelatine  
 2 tablespoons water  
 1 cup whipping cream  
 1 cup sifted confectioners' sugar  
 1 1/2 to 2 cups blueberries (fresh or frozen, drained)

**Grease sides and bottom of a 10 1/2 x 15 1/2 x 1-inch pan; line with waxed paper and grease again; dust with flour.**

Add salt to eggs; beat until

thick and lemon colored. Add sugar to eggs, a little at a time, beating well after each addition. Add flavoring and pancake ready-mix; mix lightly until batter is smooth. Spread evenly in pan. Bake in hot oven (400 degrees F.) 7 to 8 minutes or until brown. Sprinkle a towel well with confectioners' sugar. Immediately on taking cake from oven loosen it around edges of pan and turn out on towel. Peel waxed paper carefully from cake. Roll cake in towel and let stand 10 minutes.

Soften gelatine in cold water; set in a pan of hot water to dissolve gelatine. Cool slightly. Whip cream until stiff; fold in gelatine and 1/4 cup sugar. Unroll cake; spread cream evenly over cake and top with blueberries; sprinkle remaining 1/4 cup sugar over berries. Roll up cake and wrap in waxed paper. Refrigerate cake roll several hours before serving.

### Meat-Bean Casserole Hearty One

Meaty casseroles — these are a type dish favored by many people. Homemakers are no exception for this is a serving that usually combines the dinner meat and vegetables in one dish, cutting down food preparation time.

A good example of a hearty casserole is this combination of smoked shoulder butt and green lima beans. Cook the smoked butt in advance. Simply let it slowly simmer in water to cover (in a heavy utensil with a close fitting cover) for 1 1/2 to 2 hours. Let it cool, then closely wrap and store in the refrigerator until time to prepare the casserole.

To do this, carve the cooked smoked butt into 10 or 12 slices. Place half of these slices in the bottom of an 8 x 11 1/2-inch casserole. In the meantime, cook 2 packages of frozen lima beans. Season with 1 teaspoon salt and 1 cup sharp grated cheddar cheese. Place the cooked beans over the meat, arranging the remaining meat slices on top. Sprinkle with an additional 1/2 cup of grated cheese. Heat the casserole in a slow oven (300 F.) for 20 minutes. This makes a casserole sufficient for six generous servings.

### Casserole of Rice, Cabbage

Really "Oh" and "Ah" eating is this rice and cabbage baked dish. Finicky eaters who shy away from vegetables will reach for second helpings of this easy and economical baked rice and cabbage treat.

**Rice Cabbage Casserole**

**Ingredients:**  
 2 tablespoons butter or margarine

1/4 cup chopped onion  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 1 cup uncooked rice  
 2 1/2 cups water  
 2 tablespoons catsup  
 4 liberal cups coarsely shredded or thinly sliced cabbage  
 1 teaspoon salt  
 1 cup grated American cheese.

**Method:**  
 In a 2-quart baking-serving casserole, place the butter or margarine, onion, salt, pepper, rice, water and catsup. Top with cabbage. Sprinkle the salt over the cabbage.

Cover the baking dish and place in a 350 degrees F. oven for about 50 minutes or until the rice has absorbed most of the water and is moist and tender but not dry. Uncover. Sprinkle the cheese over the cabbage. Place under the broiler and broil until the cheese melts and browns. Serve immediately.

### Pineapple Kuchen Delicious

Fruity hot coffee cake, fresh and aromatic from the oven, has always been popular fare for breakfast or brunch. In fact, any meal will be a special occasion if you serve an Easy Pineapple Kuchen. It is quickly made with a package of hot roll mix and the delicious, fruity flavor of crushed pineapple and maraschino cherries coated with brown sugar.

**Easy Pineapple Kuchen**  
 1 package roll mix  
 1/4 cup brown sugar, firmly packed  
 1/4 cup butter or margarine  
 1/4 teaspoon cinnamon  
 1/4 cup maraschino cherries  
 1 (8 oz.) can of crushed pineapple  
 2 tablespoons flour

Make sweet dough of the roll mix. (Follow directions on package).

After the first rising, pat half the dough in a greased, 10-inch tube cake pan. Sprinkle with half the sugar, butter and cinnamon and the cherries that have been cut in quarters.

Add rest of dough, patting down evenly. Spread with drained pineapple. Combine remainder of sugar, butter and cinnamon with the flour and sprinkle over top.

Let this double in size. Bake in a hot oven, 400 degrees, for 40 to 45 minutes.

This will make a 10-inch kuchen (about 8 to 10 servings).

### Homemade Muffins Good With Salad

Next time you are having a salad, whether it be luncheon or dinner, instead of serving plain rolls, why not give your family or guests a real treat with delicious homemade muffins? Serve them while still warm with lots of butter, and we'll wager the batch won't last long. This recipe for "Raisin Supper Muffins" is made especially rich and tasty with seedless raisins and sour cream.

**Raisin Supper Muffins**  
 1/2 cup seedless raisins  
 2 cups sifted all-purpose flour  
 1 teaspoon salt  
 1 teaspoon baking powder  
 1/2 teaspoon soda  
 2 tablespoons granulated sugar  
 2 eggs  
 1 cup sour cream  
 1/2 cup milk

Rinse and drain raisins. Sift together flour, salt, baking powder, soda and sugar. Stir in raisins. Beat eggs lightly and blend in cream and milk. Add to dry mixture and stir until all of flour is moistened. Fill greased muffin pans about 3/4 full. Bake in hot oven (425 degrees F.) about 18 to 20 minutes. Makes 15 medium-sized muffins.

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<b>Pancake Flour</b>	10-lb. bag	<b>99c</b>	
<b>Radishes</b>	Solid, crisp bunch	<b>5c</b>	
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