

morning!

GET EACH DAY off to a good start with a breakfast that includes an adequate protein source, such as eggs, meat or milk. Plan ahead so that each member gets the food he needs to start the day. Usually there is at least a ten-hour stretch between dinner and breakfast, so it's smart planning to provide one-fourth to one-third of the day's calories at breakfast time.

If the morning hours appeal to you as the time for a committee meeting, an informal get-together or for entertaining for an out-of-town guest whose schedule is already full—plan a Morning Coffee. Informality is the keynote of this friendly 10 to 11 o'clock social gathering. Buffet service in the dining or living room is best for a large gathering, but smaller groups might prefer to gather around the kitchen table, out on the patio or on the back lawn.

Coffee cups, dessert plates, teaspoons and napkins are all you need. Have friends help themselves to relishes, coffee cake and a sweet roll. As hostess, you pour the coffee—and what a world of friendship there is in the smallest cup of coffee!

SCHNECKEN

GOOD FOR FREEZING

TO PREPARE: 40 MIN.
(allow 3 to 4 hrs. for rising)

TO BAKE 15-20 MIN.

- 1 cup milk or cream, scalded
- 1 pkg. active dry yeast
- ¼ cup warm water (110°F to 115°F)
- ½ cup sugar
- 1 teaspoon salt
- 5 cups sifted flour
- 2 eggs, well beaten
- ½ cup butter or margarine, softened
- ⅔ cup butter or margarine, melted
- 1 cup small pecan halves
- 1 cup coarsely chopped pecans
- 1 cup firmly packed brown sugar
- ¼ cup currants
- 1 tablespoon ground cinnamon

1. Soften yeast in water. Let stand 10 min.
2. Put sugar and salt into a large bowl. Pour scalded milk over ingredients in bowl and stir until sugar is dissolved. When lukewarm, blend in 1 cup of the flour, beating until smooth.
3. Stir yeast and add to mixture, mixing well. Add one-half of remaining flour and beat until smooth. Blend in eggs. Vigorously beat in softened butter, 2 tablespoons at a time. Beat in enough remaining flour to make soft dough. Turn onto lightly floured surface. Let stand 10 min.

4. Knead dough 5 to 8 min. Form dough into a large ball; place it in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and towel and let stand in warm place (about 80°F), until doubled. Punch down with fist; pull edges of dough in to center and turn completely over in bowl. Cover and let rise again until nearly doubled.

5. Put about 1 teaspoon of the melted butter in bottom of each of 24 2½-in. muffin-pan wells.

6. Mix together the chopped pecans, brown sugar, currants and cinnamon. Sprinkle 2 teaspoons of this mixture over butter in each muffin-pan well. Gently press 3 or 4 pecan halves onto mixture.

7. Again punch down dough and form it into two balls. Roll each ball on lightly floured surface into a rectangle ¼ in. thick, 6 to 8 in. wide and 12 in. long. Brush surface with melted butter and sprinkle evenly with brown sugar mixture.

8. Beginning with longer side, roll tightly into a long roll. Press edges to seal. Cut each into 12 slices. Place one slice in each muffin-pan well, cut side down. Cover and let rise until doubled.

9. Bake at 375°F 15 to 20 min. Invert muffin pans on cooling rack, leaving Schnecken in pan 5 min. Remove Schnecken from pan; cool, glaze side up.

2 doz. Schnecken

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