

Elegant Easter Brunch

(Continued from page 10)

Coconut Twists

TO PREPARE: 30 MIN.

TO BAKE: ABOUT 8 MIN.

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup lard, hydrogenated vegetable shortening, or all-purpose shortening
- 3/4 cup buttermilk
- 2 tablespoons melted butter
- 1/4 cup firmly packed brown sugar
- 2/3 cup shredded coconut, cut

1. Sift flour, baking powder, and salt together into a bowl. Cut in the lard with a pastry blender or two knives until mixture resembles coarse corn meal.

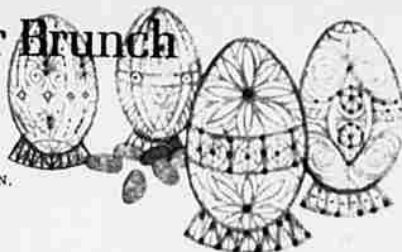
2. Make a well in the center of the dry ingredients. Pour in buttermilk all at one time. Stir with a fork until dough follows fork. Gently form dough into a ball and put on a lightly floured surface. Knead lightly with finger tips 10 to 15 times.

3. Divide dough into halves. Roll each half into a rectangle, about 13x5x1/4 in. Using one-half of each of the remaining ingredients for each portion of dough, brush dough with melted butter and sprinkle one lengthwise half with brown sugar, then coconut. Cover with waxed paper and lightly press mixture into dough with rolling pin; remove waxed paper. Fold buttered half over other half; press long edges together to seal.

4. Cut dough crosswise into 1/2-in. strips. Twist strips and arrange, pressing ends to seal, about 1 in. apart on baking sheets lined with double thicknesses of heavy-duty aluminum foil.

5. Bake at 450°F about 8 min., or until golden brown. Serve warm.

About 4 doz. twists



Cinnamon-Almond Puffs

TO PREPARE: 20 MIN.

TO BAKE: 20-25 MIN.

(allow time for rising)

- 2 tablespoons warm water (110°F to 115°F)
- 1/2 pkg. active dry yeast
- 1/2 cup milk, scalded
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1/4 cup shortening
- 1 1/2 cups sifted flour
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 cup slivered blanched almonds
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon

1. Soften yeast in the warm water; let stand 5 to 10 min.

2. Combine milk, sugar, salt, and shortening in a bowl and stir until shortening is melted. Beat in 1/2 cup of the flour, then thoroughly beat in the yeast, egg, and vanilla extract. Add remaining flour in thirds, beating thoroughly until dough is smooth and satiny.

3. Cover with waxed paper and a towel. Let rise in a warm place (about 80°F) until doubled, about 1 hr.

4. Stir down dough and spoon into greased 2 3/4-in. muffin-pan wells until each is about two-thirds full.

5. Spoon a mixture of almonds, sugar, and cinnamon over top of each and let rise until doubled, about 45 min.

6. Bake at 375°F 20 to 25 min., or until lightly browned.

About 16 puffs

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