

Welcome the warm days of Spring with culinary treats full of subtle fragrance and flavor.

only if skin is tough. Put the rhubarb into a saucepan; add raisins and water; bring to boiling. Cover and cook until rhubarb is just tender.

3. Remove from heat. Remove raisins and rhubarb with a slotted spoon and set aside. Pour liquid into a cup.

4. Sift together into the saucepan the sugar, cornstarch, and salt. Add the reserved liquid gradually, blending in. Stirring gently and constantly, bring mixture rapidly to boiling over direct heat and cook 3 min. Remove from heat and vigorously stir about 3 tablespoons of hot mixture into the egg yolks. Immediately blend into mixture in saucepan. Add rhubarb and raisins; blend well. Turn into pastry shell.

5. Bake at 450°F 10 min. Reduce heat to 350°F and bake 25 to 30 min. longer. Serve warm.

One 9-in. pie

FRUIT-FILLED COFFEE RING

CONVENIENCE FOOD RECIPE

TO PREPARE: 30 MIN. TO BAKE: 30 MIN.
TO RISE: 1½ TO 2 HRS.

- 1 pkg. hot roll mix
- 1½ teaspoons grated lemon peel
- ¼ cup butter or margarine, melted
- 3 tablespoons sugar
- 1 cup golden raisins
- ¼ cup chopped dried apricots
- ¼ cup chopped prunes
- ¼ cup chopped walnuts
- Melted butter

1. Prepare hot roll mix according to directions on package for richer dough. Add lemon peel with the dry mix. Let rise according to directions.
2. Mix together butter, sugar, raisins, apricots, prunes, and walnuts. Set aside.
3. When dough has doubled, punch down and turn onto a lightly floured surface. Roll into a 16x12-in. rectangle.
4. Top dough evenly with fruit filling; roll up as for a jelly roll, starting with the longer side. Snip off both ends, on a diagonal, and reserve for center.
5. Cut the roll diagonally into 12 slices. Arrange slices in a circle on a large greased baking sheet with pointed ends out and each slice overlapping slightly. Place reserved ends in center. Brush top with melted butter.
6. Cover with waxed paper and clean towel; let rise in a warm place (about 80°F) until doubled.
7. Bake at 350°F about 30 min., or until golden brown. While still warm, spread with Orange Glaze and sprinkle with grated orange peel.

1 large coffee ring

For Orange Glaze—Blend 1 cup sifted confectioners' sugar with 2 tablespoons orange juice.

Clockwise from top left—
Raisin Rebels, Raisin-Rhubarb Pie,
Spicy Angel Food Cake with Raisin Butter Frosting,
Prune Twists, and Fruit-Filled Coffee Ring.



PRUNE TWISTS

CONVENIENCE FOOD RECIPE

TO PREPARE: 30 MIN. TO BAKE: 10 MIN.

- 2 cups biscuit mix
- ¼ cup firmly packed brown sugar
- ¼ teaspoon ground cinnamon
- 6 tablespoons butter
- ½ cup finely cut prunes
- ½ cup grated sharp Cheddar cheese
- ½ cup cream
- 1 cup chopped walnuts

1. Mix together in a bowl the biscuit mix, brown sugar, and cinnamon. Cut in butter with a pastry blender or two knives until mixture resembles coarse corn meal. Mix in prunes and cheese.
2. Make a well in center of dry ingredients and pour in the cream. Stir with a fork until dough follows fork.
3. Gently form dough into a ball and place on a lightly floured surface. Roll into a 12x6-in. rectangle. Cut into twelve 6x1-in. strips. With hands, roll each strip to make it about 8 in. long. Brush with milk; roll in the chopped nuts. On greased baking sheet, shape each strip into a "figure 8" (see photo), overlapping ends at center. Press a candied cherry onto center of each. Sprinkle with sugar.
4. Bake at 400°F about 10 min. Serve warm.

1 doz. twists

RAISIN REBELS

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN. TO BAKE: 15 MIN.

- 1 cup sifted flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons cocoa
- 1¼ cups butter
- 1 teaspoon vanilla extract
- 1½ cups sugar
- 1 egg, well beaten (until thick and piled softly)
- ¼ cup water
- 1 cup dark seedless raisins, chopped
- 3 cups uncooked rolled oats

1. Sift together the first four ingredients.
2. Cream the butter with vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
3. Add beaten egg in thirds, beating thoroughly after each addition.
4. Alternately add flour mixture in two additions, water in one, to the creamed mixture. Mix thoroughly after each addition. Add raisins and oats gradually, stirring in.
5. Drop by tablespoonfuls about 2 in. apart onto ungreased cookie sheets.
6. Bake at 350°F about 18 min.

About 5 doz. 3-in. cookies