

Minted Cantaloupe Balls

- 1 large ripe cantaloupe
- 1/2 cup sugar
- 1 1/2 teaspoons cornstarch
- Few grains salt
- 1/4 cup water
- 12 mint leaves
- 1 tablespoon butter or margarine
- 2 drops green food coloring
- Mint sprigs

1. Using a melon-ball cutter, cut out balls (about 3 cups) from cantaloupe; cover and chill thoroughly.
2. Mix sugar, cornstarch, and salt together in a saucepan. Blend in the water. Stir in mint leaves and bruise by pressing with back of a spoon. Stirring constantly, bring rapidly to boiling and cook until mixture is transparent and slightly thickened.
3. Remove from heat; cool slightly and strain. Mix in butter or margarine and then food coloring. Chill.
4. To serve, turn chilled melon balls into a chilled serving bowl and pour sauce over them. Garnish bowl with sprigs of mint.

About 6 servings

Help-Yourself Fresh Fruit Bar—Line up small serving dishes filled with chilled Minted Cantaloupe Balls, fresh berries, and other fresh fruits in season. Allow guests to help themselves to any one or a combination of the fruits.

Pineapple Spiral De Luxe

- 2 pkgs. active dry yeast
- 1/2 cup warm water, 110°F to 115°F (Or if using compressed yeast, soften 2 cakes in 1/2 cup lukewarm water, 80°F to 85°F.)
- 1 cup dairy sour cream
- 1 cup flour
- 2 teaspoons salt
- 1/4 teaspoon baking soda
- 1/4 cup butter or margarine
- 1 tablespoon grated lemon peel
- 1/2 cup sugar
- 3 eggs, well beaten
- 3 1/2 to 4 cups flour
- 1 1-lb., 14-oz. can crushed pineapple, drained (2 cups)
- 1/2 cup firmly packed brown sugar
- 1 cup coarsely chopped walnuts
- 1/2 cup semisweet chocolate pieces

1. Soften yeast in warm water; let stand 10 to 15 min.
2. Heat sour cream in top of double boiler over simmering water until edges become slightly yellow. Cool slightly. (Separation of cream will not affect quality of product.)

3. Meanwhile, blend next three ingredients together; set aside.

4. Cream butter or margarine and lemon peel together. Add 3/4 cup sugar gradually, creaming until fluffy after each addition. Add eggs in thirds, beating well after each addition. Blend in sour cream.

5. Blend in reserved mixture of dry ingredients, beating until smooth. Stir softened yeast and add, mixing well. Beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow to rest 5 to 10 min.

6. Knead dough until smooth and elastic, 5 to 8 min. Form into a smooth ball and put into a lightly greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and a towel and let stand in a warm place, about 80°F, until dough is doubled, about 2 hrs.

7. Punch down dough with fist; pull edges in to center and turn dough completely over in bowl. Cover and let rise again until nearly doubled.

8. Again punch down dough and turn out onto a lightly floured surface. Allow to rest 5 to 10 min.

9. Meanwhile, mix the remaining ingredients together.

10. Divide dough into halves; roll each half into a rectangle 20x9 in. Brush with melted butter or margarine. Spread one-half of the pineapple mixture evenly over each surface. Starting with the long side of dough, roll up and press long edges to seal. Flatten rolls slightly.

11. Cut lengthwise through center, dividing rolls into two 20-in. strips. Starting at the center of a lightly greased baking sheet, loosely coil one strip into a spiral, keeping cut edge up. Join second strip to first and continue coiling the dough to make a 9-in. round coffee cake. Using a second baking sheet, repeat for second coffee cake.

12. Cover each with waxed paper and a towel and let rise until doubled in bulk, about 30 min.

13. Bake at 350°F about 30 min., or until lightly browned. Remove to cooling racks and while still warm, drizzle with Confectioners' Sugar Icing. Two coffee cakes

Confectioners' Sugar Icing—Blend 1/2 cup confectioners' sugar, 1 tablespoon milk, and 1/2 teaspoon vanilla extract together thoroughly.

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