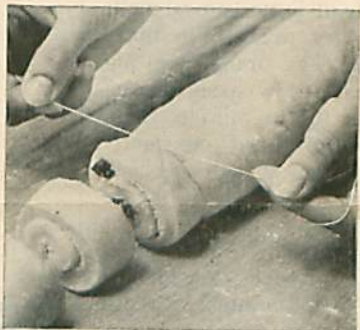


**3¼ to 3½ cups all-purpose flour**  
**1 package active dry yeast**  
**2 5⅓-ounce cans (1½ cups) evaporated milk**  
**6 tablespoons butter or margarine**  
**¼ cup sugar**  
**1 teaspoon salt**  
**1 egg**  
**6 tablespoons butter or margarine, melted**

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**½ cup sugar**  
**2 teaspoons ground cinnamon**  
**1 teaspoon grated lemon peel**  
**2 cups fresh or frozen blueberries**

In large mixer bowl, combine 1½ cups of the all-purpose flour and the yeast. In saucepan, heat milk, the first 6 tablespoons butter or margarine, the ¼ cup sugar, and the salt just till warm (115° to 120°), stirring constantly till butter almost melts. Add to dry mixture in mixer bowl; add egg. Beat at low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Place in greased bowl, turning once to coat surface. Cover; let rise till double, about 1½ hours. Punch dough down; divide in half. Cover; let rest 10 minutes. On floured surface, roll each half to a 14x8-inch rectangle. Brush dough with

the melted butter. Combine the ½ cup sugar, the cinnamon, and lemon peel; sprinkle atop dough. Top with blueberries; press berries lightly into dough. Roll up jelly-roll fashion, starting with long side; seal edge. Cut each roll into 12 slices. Or, cut rolls by



placing a piece of regular or heavy-duty sewing thread under the rolled dough where you want to cut, and pull up around sides. Then, crisscross thread across top of roll and pull quickly as though tying a knot. Place in 2 greased 9-inch round pans. Cover and let rise till double, about 30 minutes. Bake in 375° oven for 20 to 25 minutes. While rolls are still warm from the oven, top with a thin powdered sugar glaze. Makes 24 blueberry rolls.

1/2 cup grated orange peel

1/4 cup orange juice

1/2 cup milk

1/2 cup milk

In mixer bowl, combine 2 cups of the flour, the yeast, and 1/2 teaspoon cardamom. In saucepan, melt 1/2 cup milk, the butter or margarine, sugar, and salt just till bubbles appear (115° to 120°), stirring constantly till butter almost melts. Add to dry mixture in mixer bowl. Add eggs, orange peel and orange juice. Beat at low speed of electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 2 minutes at high speed. By then, stir in enough of the remaining flour to make a moderately soft dough. Turn out on floured surface; knead till smooth, 5 to 8 minutes. Place in greased bowl; turn once to grease top. Cover; let rise till double, about 1 hour. Punch dough down. Divide in half. Divide each half into thirds; shape into 6 balls. Let rest 10 minutes. Roll each ball to a 16-inch rope. Line baking sheet with greased ropes, 1 inch apart, on prepared baking sheet. Braid loose-rolling in middle and workward ends. Pinch ends together and tuck under. Repeat with remaining balls. Cover; let rise in warm place till almost doubled, about 30 minutes. Stir together egg yolk and remaining egg white. Brush braid with egg mix-



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