



Celebrate with FRESH FRUIT SHORTCAKES

With all the special days and festive occasions to honor parents, newlyweds and graduates, every family has reasons to get together and celebrate this season. For a spectacular dessert worthy of the celebration, make one of these luscious fresh fruit shortcakes.

This collection includes both traditional strawberry recipes and new versions with other fresh fruits.

The first recipe, Strawberry-Peach Shortcake Ring, looks so festive you will want to serve it at the table. The secret to its interesting flavor is the sweet orange-sugar mixture glazing the golden biscuit ring.

With its two large layers topped with strawberries, Very Berry Shortcake Torte is another spectacular dessert. Be sure to use the flaky biscuits called for in the recipe, because you separate each into two layers when preparing the torte.

For a change from strawberry versions, serve Lemon Fluff Shortcake. Its intriguing filling combines a light lemon cream with slices of cantaloupe and honeydew melon.

If your family includes shortcake purists, they will be especially delighted with Towering Strawberry Shortcake for celebrations or anytime. These easy shortcakes take only minutes with refrigerated biscuits, and you can use them for other favorite fresh fruits, too.



Let your guests
admire this luscious
Strawberry-Peach Shortcake
Ring before it is cut. A
dollop of whipped cream
tops each serving.



STRAWBERRY-PEACH SHORTCAKE RING

- 2 pints (4 cups) fresh strawberries
- 3 peaches or nectarines, sliced
- 1/4 cup Cointreau liqueur or 1/4 cup orange juice
- 2 tablespoons sugar
- 2 cans (10-oz. each) Refrigerated Flaky Biscuits
- 1/4 cup margarine or butter, melted
- 1/2 cup sugar
- 1 tablespoon grated orange peel
- 1/3 cup margarine or butter, melted
- Whipped cream

Heat oven to 375°F. Grease a 6 1/2-cup ring mold or 12-cup fluted tube pan. In large bowl, combine strawberries and peaches. Add liqueur and 2 tablespoons sugar. Gently stir to coat all of the fruit. Set aside.

Separate dough into 20 biscuits. Pour 1/4 cup margarine in bottom of prepared pan. Combine remaining sugar and orange peel. Dip each biscuit in remaining 1/3 cup margarine; then in sugar mixture. Place on edge in prepared pan, overlapping edges slightly.

Bake at 375°F. for 25 to 30 minutes or until golden brown. Remove from pan immediately. Cool 10 minutes before serving. Fill center of ring with fruit; spoon remaining liqueur over ring. To serve: Slice ring; serve each slice topped with fruit and whipped cream. 10 servings.

VERY BERRY SHORTCAKE TORTE

- 2 pints (4 cups) fresh strawberries
- 2 to 4 tablespoons sugar
- 2 tablespoons margarine or butter
- 4 tablespoons sugar
- 10-oz. can Refrigerated Flaky Biscuits
- 1 cup whipping cream, whipped and sweetened

Heat oven to 375°F. Reserve 6 to 8 whole strawberries for garnish. Lightly crush remaining strawberries. Add sugar to taste; mix well. Set aside.

In oven, melt 1 tablespoon margarine in each of 2 ungreased 8-inch round cake pans. Sprinkle 1 tablespoon sugar over margarine in each pan. Separate dough into 10 biscuits. Separate each biscuit into 2 layers. Arrange 10 layers in each prepared pan. Press over bottom, sealing edges. Sprinkle 1 tablespoon sugar over dough in each prepared pan. Bake at 375°F. for 12 to 16 minutes or until golden brown. Remove from pan immediately. Cool.

Spoon strawberries over 1 biscuit layer; top with whipped cream. Add second layer; top with remaining berries and whipped cream. Garnish with whole strawberries. 8 servings.

LEMON FLUFF SHORTCAKE

- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1/2 cup water
- 1 egg, separated
- 1/2 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- 2 oz. cream cheese, softened
- 2 tablespoons sugar
- 10-oz. can Refrigerated Flaky Biscuits
- 1/3 cup sugar
- 1 tablespoon grated lemon peel
- 1/4 cup margarine or butter, melted
- 1 cup cantaloupe melon balls, sliced in half
- 1 cup honeydew melon balls, sliced in half

Heat oven to 400°F. Grease a cookie sheet. In medium saucepan, combine sugar and cornstarch; stir in water. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat. In small bowl, combine egg yolk, 1/2 teaspoon lemon peel and lemon juice; add a small amount of hot cornstarch mixture and blend well. Return egg mixture to saucepan; blend well. Cook just until mixture starts to bubble; stirring constantly. Remove from heat; stir in cream cheese. Beat until smooth. Cool. Beat remaining egg white until frothy; gradually add 2 tablespoons sugar, beating continuously until stiff peaks form. Fold into cooled lemon mixture. Chill.

Separate dough into 10 biscuits. Combine remaining sugar and lemon peel. Gently press 2 biscuits together for each shortcake. Dip top and sides of each in margarine; then in sugar mixture. Place on prepared cookie sheet. Bake at 400°F. for 12 to 16 minutes or until golden brown. Cool. Just before serving, fold melon slices into chilled lemon mixture. Split shortcakes; fill with lemon mixture. Top with additional lemon mixture. 5 servings.

TOWERING STRAWBERRY SHORTCAKE

- 10-oz. can Refrigerated Flaky Biscuits
- 2 tablespoons margarine or butter, melted
- 2 to 4 tablespoons sugar
- 1 pint (2 cups) fresh strawberries, sliced and sweetened
- Whipped cream

Heat oven to 400°F. Grease a cookie sheet. Separate dough into 10 biscuits. Gently press 2 biscuits together for each shortcake. Dip top and sides of each in margarine, then in sugar. Place on prepared cookie sheet.

Bake at 400°F. for 12 to 16 minutes or until golden brown. Cool slightly; split and fill with strawberries and whipped cream. Top with additional strawberries and whipped cream. 5 servings.

TIP: One cup fresh blueberries may be substituted for 1 cup strawberries.

FRESH FRUIT AVAILABILITY

Use this chart as a guideline on when supplies of each fruit are best — and prices lowest.

FRUIT	MOST PLENTIFUL IN MONTHS OF:					
	April	May	June	July	August	September
Bananas	X	X	X	X	X	X
Blueberries			X	X	X	
Cantaloupes		X	X	X	X	X
Honeydews			X	X	X	X
Nectarines			X	X	X	X
Peaches		X	X	X	X	X
Pineapples	X	X	X	X		
Plums			X	X	X	X
Strawberries	X	X	X	X		