
Frosted Pineapple Squares

Filling =====

1/2 cup granulated sugar (if the fruit you use isn't very sweet you might want to add 1/4 cup or more sugar.)

3 tablespoon cornstarch

1/4 teaspoon salt

1 egg yolk, slightly beaten

20 ounces canned crushed pineapple, undrained, or use 1 quart peaches or 1-15 oz & 29 oz cans sliced peaches (Dice and place in a quart measure. Add peach syrup until it covers the diced peaches) I only used 2 Tablespoon cornstarch with the peaches, and if they are in heavy syrup only 1/4 cup sugar.

Dough =====

1/2 cup milk

1/2 cup water

1 cup butter

3 3/4 cup all-purpose flour (up to 4 1/4 c)

1 teaspoon granulated sugar

2 1/4 teaspoons dry active yeast (1 package)

4 egg yolk (at room temperature)

Frosting =====

2 cup confectioners sugar

2 tablespoon milk, warm

1 teaspoon vegetable oil

1/4 teaspoon vanilla extract, if using peaches use almond extract

For filling, mix sugar, cornstarch and salt together in saucepan. Stir in slightly beaten egg yolk and fruit. Cook over medium heat, stirring constantly, until mixture comes to a boil. Cool.

Combine milk, water and butter in a saucepan. Heat over low heat until warm (120 - 130 degrees).

In a large bowl mix 1 1/2 cup flour, 1 teaspoon sugar and yeast.

Gradually add to dry ingredients and beat 2 minutes at medium speed, scraping the bowl occasionally. Add egg yolks and 1/2 cup flour (enough to make a thick batter). Beat at high 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough.

Pre-heat oven to 375 degrees.

(This is not a mistake. This recipe just has a single rise.) Divide dough in two. Roll out one half to fit ungreased 15 1/2 X 10 1/2 jelly roll pan. Spread with cooled filling. Roll remaining dough out to cover the filling. Place over filling. Seal edges. Snip top to let any air to escape while it is baking. Let rise for an hour. Bake for 35 - 40 minutes.

Mix frosting ingredients until smooth. Frost squares while still warm.