

PEACE LUTHERAN CHURCH, ELCA

REACH OUT TO SERVE OTHERS IN CHRISTIAN LOVE
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THOSE FOR WHOM WE PRAY:

Carla Coorts, Eve Behrens, Bobbie Jo Behrens, Joshua Shawver, Thomas Yu, Maren Gilbey, Vernon Collett, Dana Ertelova, Joey Williams, Mary Israel, Jaime Gilbert, Patty Karpiak, Elizabeth Byrd, Joyce Denzer, & Robin Shawver.

PRAYERS FOR SERVICE PEOPLE:

Chris Bartos, Skylar Van Driel, Christian Shawver SP.OP., & Ariel Echevarria



PASTOR’S CORNER....

+ “Now choose life, For the Lord is your life”. (Deuteronomy 30:19-20) +

This month, as we conclude the Season of Lent and move on into the Easter Season, we are reminded of God’s deep love, forgiveness, and grace. We prepare for the events remembered in Holy Week, as Jesus journeys to the cross: the institution of the Lord’s Supper on Maundy Thursday (April 17, 6:00 p.m.), Jesus’ death on Good Friday (April 18, 1:00 p.m.), Jesus’ Resurrection on Easter Eve (April 19, 6:00 p.m.), and then festive Easter worship on Sunday (April 20, 8:30 & 10:30 a.m.). We are also reminded that all we are & all we do is in response to what God has already done for us. Simply said, our faith matters – and the way we live out our faith matters, too. Remember that we see faith as an active verb! Resurrection is a powerful force!

Last month in this space, we looked at a couple of different ideas for making the Lenten Season more-meaningful. To add a few more for your consideration: Prayer – there are very many different kinds of prayer, find out what some of them are & begin to practice them in your own life; Time – take a close look at the ways in which you spend the hours of your day, a peek at your calendar can give you a quick summary; Needs of Others – what do you know about poverty in our area, or the special needs of children in our local school districts, who needs coats or shoes, who needs mittens or gloves, who needs games & puzzles; Treasure – a quick glance at your check-book can give you an idea of the amount of money you are spending on the needs of others, as compared to your own needs; Our Full Selves – remember that Jesus asks that we give our whole selves to him & the church, himself, his Body, in the world today. That’s you & me, sisters & brothers, we are the family of faith, the church. In each case above, ask yourself: “What Would Jesus Do?”

Jesus is Life, and he reigns supreme in all power & authority in all the world of every time & place. We represent him! As we “Reach Out to Serve Others in Christian Love” during our evangelism effort this year, may we be encouraged in our faith & discipleship, as we share his life. As a freed & forgiven child of God, you have value; you are made in the image of God, to be a reflection of God’s love to the world – our world, right here in this area. May you be reminded of your own gifts & talents, your resources & passions – your treasures – & may you always find ways to live in response to God’s love, and God’s life.

We lift our voices, we lift our hands, We lift our lives up to you, We are an offering, we are an offering. All that we have, all that we are, All that we hope to be, We give to you, we give to you. We lift our voices, we lift our hands, We lift our lives up to you, We are an offering, we are an offering. (ELW #692)

Joining you in Resurrection celebration! *Pastor Bartos +*

+ “I am the resurrection and the life. Those who believe in me, even though they die, will live”. (John 11:25) +

MARCH COUNCIL MEETING MINUTES

Meeting was called to order at 10:00 AM in the Fellowship Hall by Linda Krieser. Those present were Mary, Linda, StefAnie, Pastor Bartos, Ed, & Stan. Mary Van Driel read devotion & gave a prayer. Next meeting on May 15th: Linda

The minutes from last meeting were approved.

Financial Secretary - Reports were reviewed.

Treasurer’s Report - As it gets towards the end of the month, Ed gets a little nervous. Tithing just hasn’t been the same since Covid, but he is keeping faith & hope that we will have a great year!

Pastor’s Report – Pastor has made 10 shut-in visits; 14 prospect member visits; 12 regular visits; 3 hospital visits, & 10 counseling sessions. We have gained 4 associate members & 1 full member. Pastor started his Bethel classes this past Tuesday, he has 5 members in class & a possible 6th member to join next week. Pastor is still waiting on his dental surgery & with Holy Week & Easter upon us, he’s going to wait as well to schedule those surgeries after April.

NEW BUSINESS

Congregational Meeting – March 23rd between services.

5th Sunday – March 30th @ 10 AM with food & fellowship following. StefAnie’s friend is part owner in the Branson Café, she called & spoke with her about our brunch & they put together a delicious line up at a very reasonable cost that they hope everyone will enjoy, plus they will deliver the food that Sunday at no cost to us!

Palm Sunday – Jim Jinkerson will not be available on Palm Sunday; but we are in contact with a sub for that day. StefAnie has ordered palms & the altar arrangement.

Easter Sunday – StefAnie has ordered the Easter flowers & altar arrangements. She will put a sign-up sheet on the bulletin board for those that would like to donate to the flower fund.

New Ministry – Point Lookout Nursing Home is in need of Christmas gifts for their patients. StefAnie spoke to the activities director & was informed there are over 60 people who have no family or friends to visit them or supply them with their needs. Peace Lutheran has signed up to help 20 elderly for the Christmas season. The items that are requested for ‘gifts’ are very simple & not costly. ie: socks with grips, blankets, chocolates/candies; magazines/books/crosswords; snack items/granola bars/twinkies, soda, craft items, stuffed animals (especially for the dementia ward), etc. All these items can be purchased at the Dollar Tree. If each member gave \$10 to this ministry, we would have enough to supply nice gift bags to be handed out to these folks at Christmas time. StefAnie has even volunteered to do all the shopping & wrapping of gifts & even delivery. Discussion was had on the kids worship to make little hand-crafted items for these folks, ie Christmas ornaments, cards, etc. We will bring this up at the congregation meeting.

Pens – It’s time to reorder pens. We have many visitors & even members who take & use them as well as pass them around. The council also thought it would be good to include the pens in the gift bags to the Nursing home, they can use them to write notes, or do crossword puzzles. And also, take a handful & leave them at the front desk at the Nursing home for guests, employees, etc. Council approved the purchase of church pens.

Signage – Discussion was held on another sign on the opposite side of State Dr. for those people coming west on 165. It is very hard to see the current sign because of the berm there. Stan, Ed, & StefAnie will make a time to go speak with the Explosive Co. at the bottom of the drive & see if they would be willing to allow us to put a sign down there.

Church Group Outings – Discussion was held on maybe starting back up our group outings. We talked about a Springfield Cardinals Game night, going to C of O for basketball games, a Movie Matinee Day, going to a show here in town together; ie Doug Gabriels show or Sight n Sound. Council asked StefAnie to get some information together that we can present to the members to see if we have any interest to do so.

Synod Assembly – This year the assembly will be in Olathe, June 5th -7th. Their offering focus will be Lutheran Disaster & Lutheran World Relief. Council discussed designating the month of May for those that would like to donate to these ministries.

Ozark Mountain Prayer Breakfast – May 1st from 6 AM – 8 AM. Their speaker this year is a local High School graduate who has outstanding credits & awards in her name. They will also have a local singer performing who was on America’s Got Talent. Pastor is excited for this year & invites anyone that would like to come, to talk to him about it.

Meeting was adjourned at 11:35 AM. **Respectfully submitted by – StefAnie Perkins**

VOLUNTEER INFORMATION

GREETERS	8:30 AM	10:30 AM
APR. 6, 2025	LINDA KRIESER	LENNY & MARY V.
APR. 13, 2025	LINDA KRIESER	KURT S. & ANNA S.
APR. 20, 2025	LINDA KRIESER	FAYLA N. & DELMER J.
APR. 27, 2025	LINDA KRIESER	GREG & ANNA S.

LECTORS	8:30 AM	10:30 AM
APR. 6, 2025	ED KRIESER	MARY VAN DRIEL
APR. 13, 2025	ANNETTA MARIC	DEAN SPAULDING
APR. 20, 2025	CINDY NEVINS	LENNY VAN DRIEL
APR. 27, 2025	ED KRIESER	MARY VAN DRIEL

COMMUNION ASSISTANTS

April 6th
8:30: Stan B.
10:30: Greg & Anna S.

April 13th
8:30: Stan B.
10:30: Greg S. & Lenny V.

April 20th
8:30: Stan B.
10:30: Greg & Anna S.

ALTAR CARE

Mary Van Driel

FELLOWSHIP SUNDAY

April 13th – Jan Ladd

HOLY WEEK SCHEDULE

MAUNDY THURSDAY - April 17th @ 6 PM

USHERS: Anna Shawver

LECTOR: Cindy Nevins

COMMUNION: Greg & Anna Shawver

GOOD FRIDAY - April 18th @ 1 PM

USHERS: Linda Krieser

LECTOR: Ed Krieser

EASTER VIGIL - Apr. 20th @ 6 PM

USHERS: Greg Shawver

LECTOR 1: Mary Van Driel

LECTOR 2: Annetta Maric

THANK YOU FOR VOLUNTEERING!

WE APPRECIATE YOU ALL!

LET’S CELEBRATE!

HAPPY BIRTHDAY!!

April 6th Tatum Gier

April 12th Mary Van Driel

April 17th Cindy Nevins

April 25th Kurt Schwiedergoll

April 25th Sandy Kvenvold

WISHING YOU ALL MUCH HAPPINESS AND MANY BLESSINGS ON YOUR SPECIAL DAY!

EASTER LOVE

On Easter we celebrate love, love coming down from heaven, love blanketing the earth in a transforming embrace; unique and infinite love, giving more than we can imagine for us, to cleanse our sin, a perfect sacrifice, Lamb of God, the walking, talking Word. He is teacher, role model, friend, this God in human form, dying, then rising from the dead, proving all who believe will also rise to have eternal life, with Him, Lord of all. Oh, Happy, Happy Easter to everyone!

EASTER FUN PAGE

Easter Word Search

Word search grid with letters and Easter-themed illustrations like eggs, flowers, and a bee.



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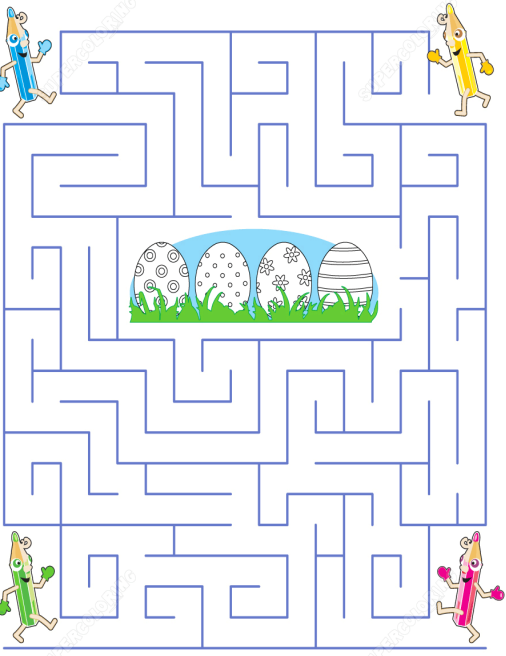
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- BUNNY
- DUCKLINGS
- BONNET
- SPRING EGGS
- DAFFODILS
- EGG
- JELLYBEANS
- RABBIT
- CHOCOLATE
- LAMBS
- IRIS
- BASKET
- CHICKS
- HUNT



EASTER JOKES

- What kind of jewelry does the Easter Bunny wear? 14 Carrot Gold!!!
- How does the Easter Bunny stay healthy? Eggs-ercise, specifically hare-obics!!
- How many Easter eggs can you put in an empty basket? Only one—after that it's not empty anymore!
- Why does the Easter Bunny have on a hat? Because he was having a bad hare day!!!
- What do you call a mischievous Easter egg? A practical yolker!!!
- What do you call a line of rabbits jumping backwards? A receding hare-line!!!
- How can you tell which rabbits are the oldest in a group? Just look for the gray hares!!



MARY'S PEN...

Hey Friends!

Spring is here! As I look out my windows, I am reminded of our hope every year for new life. The daffodils and tulips are blooming, trees are budding and baby birds are in the nests. Everyone welcoming the coming of Spring!

I also think about our little church here with our big hearts. Let's all look at this new life and season as a renewal in our church and our personal faith. What I mean by that is, let's get out into the community more, making someone else's life just a little better. Let's all get together more as the "family" we are here at Peace.

If anyone has any ideas about outings or outreach, please let someone on the Council or StefAnie know. We are here for you! God Bless!

Mary Van Driel, Council VP

DID YOU KNOW?

How many of you pass the Point Lookout Nursing Home on your way to church or to run errands? Did you know that there are over 90 patients in that facility? Did you also know that 60+ of those lovely people have no family or friends who visit them, especially during the holiday season?

Here at Peace Lutheran, we are going to make sure that they are taken care of this Christmas, everyone deserves a little something to put a smile on their face. We have adopted 20 patients who have very reasonable & affordable needs. StefAnie has spoken with the activities director at Point Lookout and discussed the needs & wants of these individuals. She brought it to the Council to discuss the possibility of designating July as the month we take in donations. So, Christmas in July it is! (You can also donate at any time to this ministry, just mark it on your weekly giving envelope.)

StefAnie has volunteered to do all the shopping, wrapping & delivering of these gifts to Point Lookout the 2nd week of December. If anyone would like to help, please let her know.

DON'T FORGET!

Save your Harter House Receipts & Best Choice Labels. There is a basket in the fellowship hall to put them in, or you can put them in your offering envelopes & StefAnie will take care of them from there.

OCC CORNER

The Ladies of WELCA are hoping to gather donations all year for the Operation Christmas Child shoeboxes. This way they hope to have a better idea of how many boxes they can fill with quality items.

Each month they will have a focus item or two of things they need, but if you are a bargain shopper, as many of us are, and you see something you want to donate, please do so. We appreciate how much our small but mighty congregation does for this Mission.

MONTH OF APRIL

- SOLAR CALCULATORS
- PERSONAL ITEMS: BOY/GIRL SOCKS

MARK YOUR CALENDARS!

- EVERY TUESDAY – BETHEL SERIES @ 10 AM
- EVERY WEDNESDAY – MEN'S BREAKFAST @ 9 AM.
- 1ST SUNDAY OF THE MONTH – CAM NON-PERISHABLE ITEMS
- 2ND SUNDAY OF THE MONTH – FELLOWSHIP SUNDAY/ CHANGE FOR CHANGE
- 3RD SUNDAY OF THE MONTH – CHURCH BEAUTY FUND
- 4TH SUNDAY OF THE MONTH – CAM CASH

APRIL 13TH – PALM SUNDAY SERVICE @ 8:30 & 10:30 AM

APRIL 17TH – MAUNDY THURSDAY SERVICE @ 6 PM

APRIL 18TH – GOOD FRIDAY SERVICE @ 1 PM

APRIL 19TH – EASTER VIGIL SERVICE @ 6 PM

APRIL 20TH – EASTER SUNDAY SERVICE @ 8:30 & 10:30 AM

SPRINGTIME SWEET TREATS!

◆ RHUBARB STICKY BUNS

INGREDIENTS: ¼ C cold butter, cubed; ½ C packed brown sugar; & 1 C chopped fresh or frozen rhubarb, thawed. **BATTER:** 1/3 C butter, softened; 1/3 C sugar; 1 large egg, room temperature; 1 ½ C all-purpose flour; 2 tsp baking powder; ½ tsp salt; ¼ tsp ground nutmeg; & ½ C milk.

DIRECTIONS: In a small bowl, cut butter into brown sugar until crumbly. Stir in rhubarb. Spoon evenly into 12 well-greased muffin cups; set aside. In a large bowl, cream butter & sugar until light & fluffy. Beat in egg. Combine the flour, baking powder, salt & nutmeg; add to creamed mixture alternately with milk & mix well. Spoon over rhubarb mixture, filling cups three-fourths full. Bake at 350° until a toothpick comes out clean, 15-20 minutes. Cool for 5 minutes before inverting onto a serving plate. Serve warm.

◆ APRICOT SCONES

INGREDIENTS: DEVONSHIRE CREAM: 3 oz cream cheese, softened; 1 Tbsp confectioners' sugar; ½ tsp vanilla extract; & ¼ to 1/3 C heavy whipping cream. **SCONES:** 2 C all-purpose flour; ¼ C sugar; 1 Tbsp baking powder; ¼ tsp salt; 1/3 C cold butter; ½ C chopped dried apricots; ½ C chopped pecans; 1 tsp grated orange zest; 1 C plus 2 Tbsp heavy whipping cream, divided; & jam of your choice.

DIRECTIONS: For Devonshire cream, in a large bowl, beat the cream cheese, confectioners' sugar & vanilla until fluffy. Gradually beat in enough cream to achieve a spreading consistency. Cover & chill for at least 2 hours. For scones, combine the dry ingredients in a large bowl. Cut in butter until mixture resembles fine crumbs. Add the apricots, pecans & orange zest. With a fork, rapidly stir in 1 C whipping cream just until moistened. Turn onto a floured surface; knead 5-6 times. Divide in half; shape each into a ball. Flatten each ball into a 6-in. circle; cut each circle into eight wedges. Place 1 in. apart on an ungreased baking sheet. Brush with remaining whipping cream. Bake at 375° for 13-15 minutes or until a toothpick inserted in the center comes out clean. Remove from pan to a wire rack. Serve warm with Devonshire cream & jam.

◆ LEMON & BLUEBERRY BREAD

INGREDIENTS: 1/3 C butter, melted; 1 C sugar; 3 Tbsp lemon juice; 2 large eggs, room temperature; 1 ½ C all-purpose flour; 1 tsp baking powder; ½ tsp salt; ½ C 2% milk; 1 C fresh or frozen blueberries; ½ C chopped nuts; & 2 Tbsp grated lemon zest. **GLAZE:** 2 Tbsp lemon juice & ¼ C sugar.

DIRECTIONS: In a large bowl, beat the butter, sugar, lemon juice & eggs. Combine the flour, baking powder & salt; stir into egg mixture alternately with milk, beating well after each addition. Fold in the blueberries, nuts & lemon zest. Transfer to a greased 8x4-in. loaf pan. Bake at 350° for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine glaze ingredients; drizzle over warm bread. Cool completely.

◆ BLUEBERRY FRENCH TOAST CASSEROLE

INGREDIENTS: 12 slices day-old white bread, crusts removed; 2 pkgs (8 oz each) cream cheese; 1 C fresh or frozen blueberries; 12 large eggs, lightly beaten; 2 C 2% milk; & 1/3 C maple syrup or honey. **SAUCE:** 1 C sugar; 1 C water; 2 Tbsp cornstarch; 1 C fresh or frozen blueberries; & 1 Tbsp butter.

DIRECTIONS: Cut bread into 1-in. cubes; place half in a greased 13x9-in. baking dish. Cut cream cheese into 1-in. cubes; place over bread. Top with blueberries & remaining bread cubes. Whisk the eggs, milk & syrup in a large bowl. Pour over bread mixture. Cover & refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Cover & bake at 350° for 30 minutes. Uncover; bake 25-30 minutes longer or until a knife inserted in center comes out clean. Combine the sugar, water & cornstarch in a small saucepan until smooth. Bring to a boil over medium heat; cook & stir until thickened, 3 minutes. Stir in blueberries; bring to a boil. Reduce heat & simmer until berries burst, 8-10 minutes. Remove from heat; stir in butter. Serve with French toast.

◆ STRAWBERRY SHORTBREAD COOKIES

INGREDIENTS: 1 C freeze-dried strawberries, plus more for garnish: ¾ C unsalted butter, softened; 1 ½ C powdered sugar, divided; ½ tsp. vanilla bean or extract; 1 ½ C all-purpose flour, plus more for work surface & cutters; ½ tsp. kosher salt; & 2 Tbsp. fresh lemon juice (from 1 lemon).

DIRECTIONS: In a food processor, process freeze-dried strawberries until finely ground (the consistency of granulated sugar), about 30 seconds. Set aside. Beat butter & ½ C of the powdered sugar in a stand mixer fitted with a paddle attachment on medium speed until smooth, about 1 minute. Beat in vanilla & ground dried strawberries until combined, about 30 seconds. Whisk together

flour & salt in a medium bowl until combined. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until dough comes together, about 1 minute, stopping to scrape down sides of bowl as needed. Shape dough into a 6 in disk, & wrap in plastic wrap. Let chill until firm, at least 1 hour or up to 24 hours. Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper. Roll out dough on a lightly floured work surface to ¼ in thickness. Cut desired shapes using lightly floured 2 in cookie cutters. Chill, reroll, & cut dough scraps as needed. Transfer shapes to prepared baking sheet, spacing 1 in apart. Freeze until firm, about 10 minutes. Bake in preheated oven until the edges are set, 14 to 16 minutes. Let cool on baking sheet for 5 minutes. Transfer cookies to a wire rack; let cool completely, about 30 minutes. In a medium bowl, whisk together lemon juice & remaining 1 C powdered sugar until smooth. Dip, drizzle, or spread glaze over cooled cookies as desired. Crush additional freeze-dried strawberries; sprinkle over cookies. Let stand until glaze is set, about 30 minutes.

◆ PISTACHIO SHORTBREAD COOKIES

INGREDIENTS: ¾ C unsalted butter, softened; 1 ½ C powdered sugar, divided; ½ C finely chopped pistachios, plus more for garnish; ½ tsp. vanilla bean paste or extract; 1 ½ C all-purpose flour, plus more for work surface & cutters; ½ tsp. kosher salt; & 2 Tbsp. fresh lemon juice (from 1 lemon).

DIRECTIONS: Beat butter & ½ C of the powdered sugar in a stand mixer fitted with a paddle attachment on medium speed until smooth, about 1 minute. Beat in vanilla & chopped pistachios until combined, about 30 seconds. Whisk together flour & salt in a medium bowl until combined. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until dough comes together, about 1 minute, stopping to scrape down sides of bowl as needed. Shape dough into a 6-inch disk, & wrap in plastic wrap. Let chill until firm, at least 1 hour or up to 24 hours. Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper. Roll out dough on a lightly floured work surface to ¼ inch thickness. Cut desired shapes using lightly floured 2 in cookie cutters. Chill, reroll, & cut dough scraps as needed. Transfer shapes to prepared baking sheet, spacing 1 inch apart. Freeze until firm, about 10 minutes. Bake in preheated oven until the edges are set, 14 to 16 minutes. Let cool on baking sheet for 5 minutes. Transfer cookies to a wire rack; let cool completely, about 30 minutes. In a medium bowl, whisk together lemon juice & remaining 1 C powdered sugar until smooth. Dip, drizzle, or spread glaze over cooled cookies as desired. Crush additional chopped pistachios; sprinkle over cookies. Let stand until glaze is set, about 30 minutes.

◆ KEY LIME POUND CAKE

INGREDIENTS: 1 C butter (2 sticks), softened; ½ C shortening; 3 C granulated sugar; 6 large eggs; 3 C all-purpose flour; ½ tsp. baking powder; 1/8 tsp. kosher salt; 1 C whole milk; 1 tsp. vanilla extract; 1 tsp. lime zest; & ¼ C fresh Key lime juice. **KEY LIME GLAZE:** 1 C powdered sugar; 2 Tbsp. fresh Key lime juice; & ½ tsp. vanilla extract

DIRECTIONS: Preheat oven to 325°F. Grease and flour a 10-inch (12-cup) tube pan. Beat butter & shortening at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add sugar, beating at medium speed until light & fluffy. Add eggs, 1 at a time, beating just until blended after each addition. Stir together flour, baking powder, & salt. Add to butter mixture alternately with milk, beginning & ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla, lime zest, & lime juice. Pour batter into the greased & floured 10-inch (12-cup) tube pan. Bake at 325°F for 1 hour & 15 minutes to 1 hour & 20 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack. Whisk together powdered sugar, fresh Key lime juice, & vanilla until smooth. Use immediately. Brush Key Lime Glaze over top & sides of cake immediately after preparing. Cool completely (about 1 hour).

◆ PINEAPPLE UPSIDE-DOWN CAKE

INGREDIENTS: 1/3 C butter, melted; 2/3 C packed brown sugar; 1 can (20 oz) sliced pineapple; ½ C chopped pecans; 3 large eggs, separated, room temperature; 1 C sugar; 1 tsp vanilla extract; 1 C all-purpose flour; 1 tsp baking powder; ¼ tsp salt; 9 maraschino cherries& whipped topping, optional.

DIRECTIONS: Preheat oven to 375°. In an ungreased 9-in. square baking pan, combine butter & brown sugar. Drain pineapple, reserving 1/3 C juice. Arrange 9 pineapple slices in a single layer over sugar mixture. Sprinkle pecans over pineapple; set aside. In a large bowl, beat egg yolks until thick & lemon-colored. Gradually add sugar, beating well. Blend in vanilla & reserved pineapple juice. Combine flour, baking powder & salt; add to batter, beating well. In a small bowl with clean beaters, beat egg whites on high speed until stiff peaks form; fold into batter. Spoon into pan. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Let stand 10 minutes before inverting onto a serving plate. Place a cherry in the center of each pineapple slice. If desired, serve with whipped topping.

◆ COCONUT CREAM PIE

INGREDIENTS: 1 pkg. white cake mix (regular size); 3 large egg whites, room temperature; 1 ¼ C water; 1/3 C sweetened shredded coconut; 1 can (14 oz) fat-free sweetened condensed milk; & 1 tsp coconut extract. **TOPPING:** 1 ½ C reduced-fat whipped topping; & 1/3 C sweetened shredded coconut, toasted.

DIRECTIONS: Preheat oven to 350°. Coat a 13x9-in. pan with cooking spray. Beat cake mix, egg whites, water & coconut on low speed 30 seconds. Beat on medium 2 minutes. Transfer to prepared pan. Bake until a toothpick inserted in center comes out clean, 20-25 minutes. Cool on a wire rack 10 minutes. Mix milk & extract. Using a large meat fork, poke holes in cake. Gently spread half of the milk mixture over cake; let stand 3 minutes. Spread with remaining milk mixture; cool 1 hour. Spread with whipped topping; sprinkle with toasted coconut. Refrigerate, covered, until cold, about 4 hours.

