Crab Rolls makes 60, Kay Heise

6 oz. crabmeat

½ lb. butter

¼ lb. Velveeta cheese

15 slices Wonderbread, crusts removed, flattened with a rolling pin

sesame seeds

Melt ¼ lb. of the butter and all of the cheese. Mix in the crabmeat. Cool.

Spread on the bread.

Roll up jelly-roll style.

Roll in other ¼ lb. butter, melted.

Place seam-side down.

Sprinkle with sesame seeds.

Freeze.

Remove from freezer one hour before serving. Cut into fourths.

Broil very briefly.

Watch closely.