

my own

Heavenly Twins

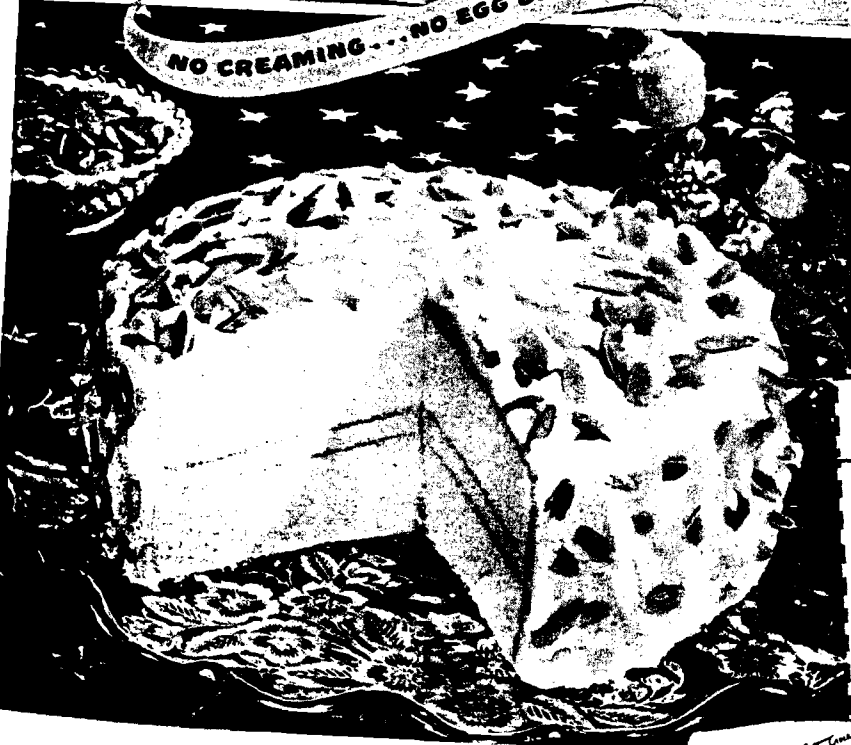


says Betty Crocker

THEY'RE DOUBLE-QUICK
4 STEPS - 4 MINUTES TO MIX



NO CREAMING... NO EGG BEATING



GENERAL DIRECTIONS FOR BOTH CAKES

- For success—do these first:
- Have all ingredients room temperature.
 - Preheat oven to temperature specified.
 - Grease generously and dust with flour 2 round layer pans 8-in. diameter, 1 1/4-in. deep.
 - Measure level for accuracy with standard measuring cups and spoons.
 - Sift GOLD MEDAL "Kitchen-tested" Enriched Flour, 1 spoon lightly into cup and level off. Do not pack.
- If you live at altitude over 3000 ft., write Betty Crocker, General Mills, Minneapolis 1, Minn., for recipe adjustments. Specify recipes wanted.

Double Chocolate Cake

1. Sift together into bowl:
 - 1 1/4 cups sifted GOLD MEDAL "Kitchen-tested" Enriched Flour
 - 1 1/2 cups sugar
 - * 1/4 tsp. double-action baking powder
 - * 1/2 tsp. soda
 - * 1 tsp. salt
2. Add:
 - 1/2 cup high grade vegetable shortening
 - 1 cup milk
 - 1 tsp. vanilla
3. Beat vigorously with spoon for 2 minutes by clock (at strokes per min.). You may rest a moment when beating but just count actual beating time or strokes. Or mix with mixer on slow to medium speed for 2 min. Scrape sides and bottom of bowl frequently.
- Add:
 - 1/2 to 3/4 cup unbeaten eggs (2 eggs)
 - ** 2 sq. unsweetened chocolate (2 oz.), melted
 - 1/2 tsp. red food coloring
4. Beat 2 more min., scraping bowl frequently.

Pour into prepared pans.
Bake 30 to 35 min. in quick moderate oven (375°). When with Chocolate Icing Deluxe (recipe below).
** You may use 6 tbsp. cocoa in place of chocolate. Increase by 1 tbsp. and sift cocoa with dry ingredients.
* If you use Gold Medal Self-Rising Flour (sold in parts of the salt and baking powder; and reduce soda to 1/4 tsp.)

CHOCOLATE ICING DELUXE

Beat with spoon or electric mixer until fluffy 1 large cup sifted confectioners' sugar, 1/4 tsp. salt, 1/2 cup soft squares unsweetened chocolate (2 oz.), melted.

Butter Brickle Cake

1. Sift together into bowl:
 - 2 cups sifted GOLD MEDAL "Kitchen-tested" Enriched Flour
 - 1 1/4 cups sugar
 - + 3/4 tsp. double-action baking powder
 - + 1 tsp. salt
2. Add:
 - 1/2 cup high grade vegetable shortening
 - 1/2 cup (3/4 cup plus 2 tbsp.) milk
 - 1 1/2 tsp. vanilla
3. Beat vigorously with spoon for 2 minutes by clock (about strokes per min.). You may rest a moment when beating but just count actual beating time or strokes. Or mix with electric mixer on slow to medium speed for 2 min. Scrape sides and bottom of bowl frequently.
- Add:
 - about 1/2 cup unbeaten egg whites (3 large)
4. Beat 2 more min., scraping bowl frequently.

Pour into prepared pans.
Bake 25 to 30 min. in quick moderate oven (375°). When cooled, spread with Browned Butter Icing (recipe below), between layers and on sides. Decorate with 1/2 to 3/4 cup toasted, slivered, almonds, if desired.
If you use Gold Medal Self-Rising Flour, omit baking powder.

BROWNED BUTTER ICING

Melt, then keep over low heat until golden brown 1/2 c. Remove from heat. Blend in 2 cups sifted confectioners' sugar, 1 1/2 tsp. vanilla. Stir in 2 tbsp. hot water. Cool, then spread, warm slightly over hot water.

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ARLOW
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Recipe

Chocolate into
ve from heat
lightly until
cup of cold
smooth. Pour
rator to chill
d in whipped
or. Stir once,

Always Fresh
Four 1/4 pound
Sealed Pack-ettes
in one ECONOMY
PACKAGE



"THEY'RE HEAVENLY to see, to eat!"... report our home-
tasters. Try these twin Betty Crocker triumphs!

Mixing time is cut in half by our "Double-Quick" New
Method. Yet you get a far superior cake! A high, light, fine-
tuned delight! Tender, moist, delicious.

But use only superb, all-purpose Gold Medal "Kitchen-
tested" Enriched Flour! If you risk another flour, propor-
tions might not be right and failure result.

All Betty Crocker recipes are "tailored" to capitalize on
Gold Medal's superior baking characteristics. It's triple-
tested... sifted through silk... recipe-proved.

