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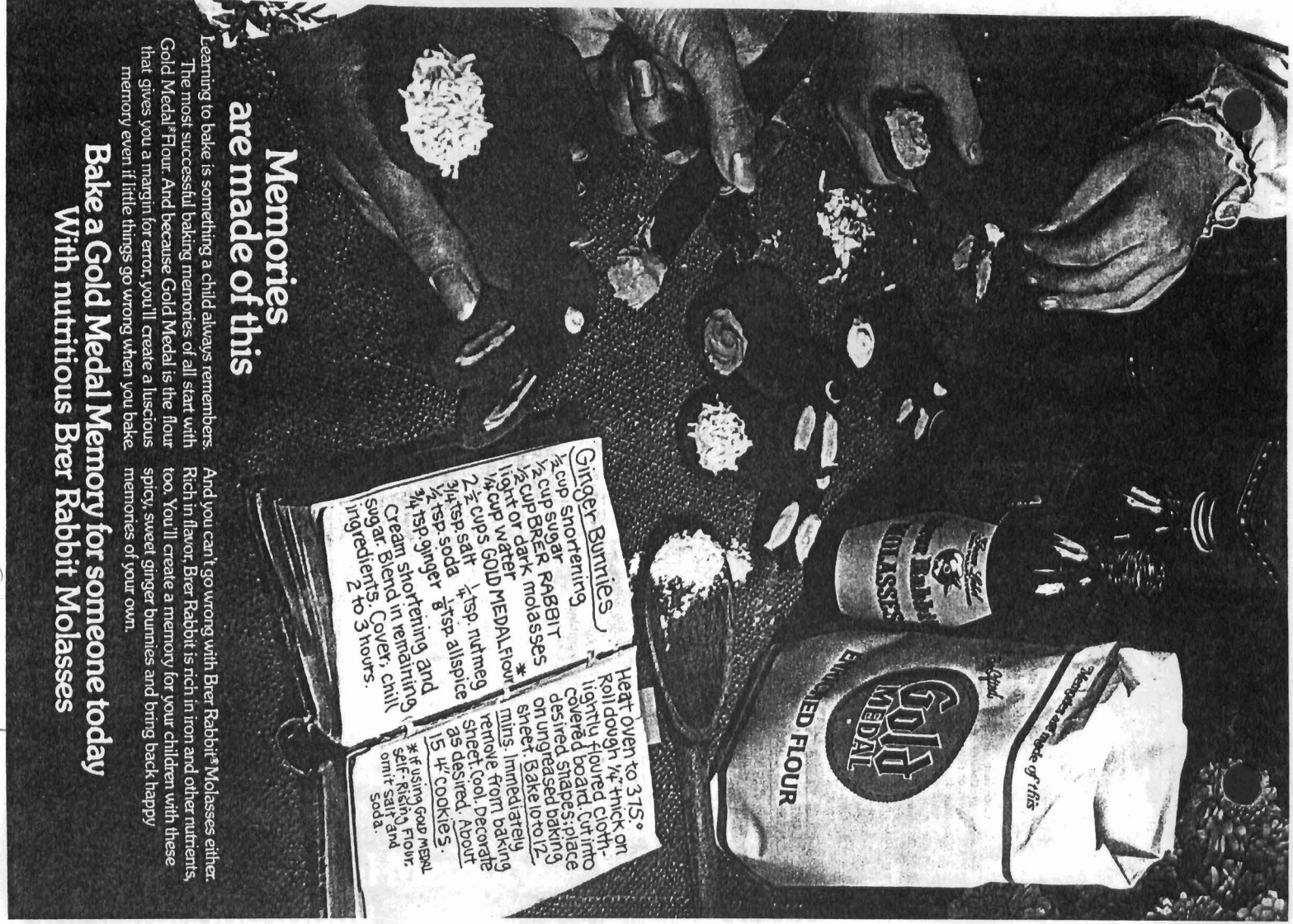
the fresh baked bread. Now from Betty, here's a new kind of flour, here's the time of old-messy kneading, no long more One Rise Mixer of Gold Medal Flour. **It's a special offer.**

like the one pictured your name and address to C. Box 60-058, Minneapolis, Dec. 31, 1971.) **Medal Memory** **medal**

ONE RISE MIXER BREAD

(Bacon Mini-Breads) 1 tsp salt
 1 pkg active dry yeast 1/4 tsp soda
 1 cup water 1 cup dairy cream
 4 cups Gold Medal Flour * 1 egg
 2 1/2 cups sugar 1 egg
 Grease 8 muffin tins in large mixer bowl, or 12 medium muffin cups in hot water. Add 1/3 cups of the flour and the remaining ingredients. Beat on low speed, scraping bowl constantly. Beat on high speed for 300 strokes by hand, scraping bowl occasionally. Stir in remaining flour thoroughly. Divide batter evenly among loaf pans or muffin cups. Let rise in warm place 50 min. Batter will rise slightly but will not double. Heat oven to 350°. Bake 25 to 30 min, or until golden brown. Serve warm.
 For Bacon Mini-Breads: Add 8 slices bacon, crisp fried and crumbled, with the second addition of flour. For Soft Loaf: Split loaf lengthwise and spread with butter. For Soft Loaf: Split loaf crosswise and jelly.
 For Soft Loaf: Peanut Butter and Jelly: omit salt and soda.
 * If using Gold Medal Self-Rising Flour, omit salt and soda.

INFO: Fam Circ. 71



Memories are made of this

Learning to bake is something a child always remembers. The most successful baking memories of all start with Gold Medal® Flour. And because Gold Medal is the flour that gives you a margin for error, you'll create a luscious memory even if little things go wrong when you bake.

Bake a Gold Medal Memory for someone today
With nutritious Brer Rabbit Molasses

And you can't go wrong with Brer Rabbit® Molasses either. Rich in flavor, Brer Rabbit is rich in iron and other nutrients, too. You'll create a memory for your children with these spicy, sweet ginger bunnies and bring back happy memories of your own.

Ginger Bunnies
 1/2 cup snortening
 1/2 cup sugar
 1/2 cup BRER RABBIT light or dark molasses
 1/2 cup water
 1/2 cup GOLD MEDAL Flour *
 2 1/2 cups salt
 1/2 tsp nutmeg
 3/4 tsp soda
 1/2 tsp ginger
 3/4 tsp ginger
 Cream shortening and sugar. Blend in remaining ingredients. Cover, chill 2 to 3 hours.

Heat oven to 375°. Roll dough 1/4 thick on lightly floured cloth-covered board. Cut into desired shapes; place on ungreased baking sheet. Bake 10 to 12 mins. Immediately remove from baking sheet; cool. Decorate as desired. About 15 hr cookies.
 * If using Gold Medal Self-Rising Flour, omit salt and soda.

Fam Circ 4171

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