

Memories are made of this

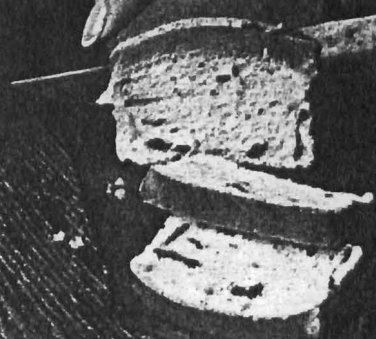
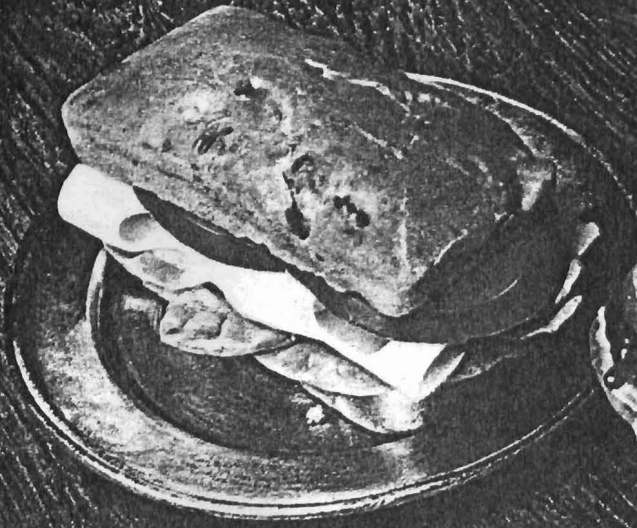
Pre-Sifted



ENRICHED FLOUR

FREE RECIPES INSIDE

One Rise Mixer Bread



Memories are made of this

A little boy always remembers the fresh-baked goodness of homemade bread. Now from Betty Crocker and Gold Medal® Flour, here's a new kind of bread you make in a mixer in half the time of old-fashioned bread. There's no messy kneading, no long wait, just one rise. Look for more One Rise Mixer Bread recipes free in sacks of Gold Medal Flour.

And from Gold Medal, a special offer.

Get 4 aluminum mini-loaf pans like the one pictured above. Just send \$1.00 with your name and address to Pan Offer, General Mills, Inc., Box 60-058, Minneapolis, Minn. 55460. (Offer expires Dec. 31, 1971.)

Bake a Gold Medal Memory for someone today

ONE RISE MIXER BREAD

(Bacon Mini-Breads) 1 tsp. salt
 1 pkg. active dry yeast ¼ tsp. soda
 ¼ cup hottest tap water 1 cup dairy sour cream
 2 ⅓ cups GOLD MEDAL FLOUR* 1 egg
 2 tbsp. sugar

Grease 8 miniature loaf pans, 4 ½ x 2 ¾ x 1 ¼, or 12 medium muffin cups. In large mixer bowl, dissolve yeast in hot water. Add 1 ½ cups of the flour and the remaining ingredients. Blend ½ min. on low speed, scraping bowl constantly. Beat 2 min. on high speed or 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, crisply fried and crumbled, with the second addition of flour.
 For Father: split loaf lengthwise and fill as desired.
 For Son: slice loaf crosswise and spread with peanut butter and jelly.

*If using GOLD MEDAL Self-Rising Flour, omit salt and soda.

Also PISS 3/71
LHJ