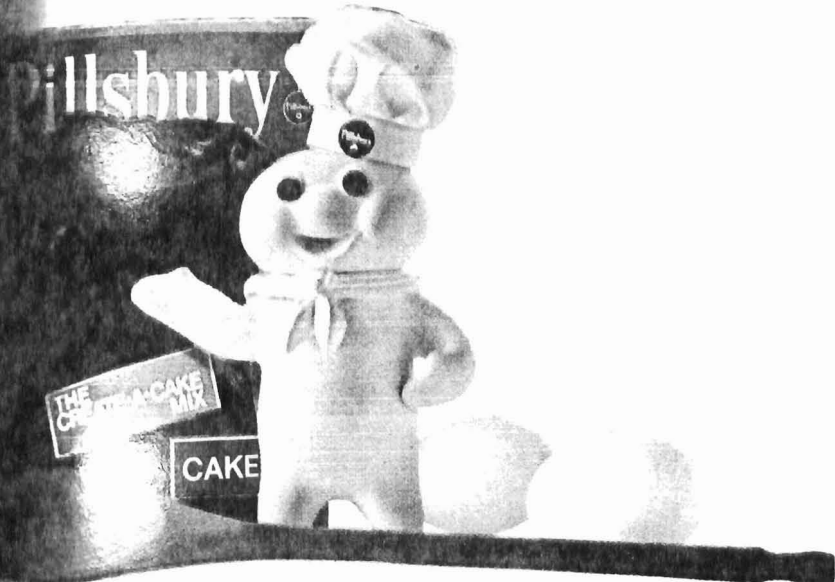


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Create a cake that's yours alone.



From the mix that's yours alone.

Pillsbury Create-A-Cake Mix is the first cake mix specially made to let you add just about anything you can think of—including your favorite Pillsbury Frosting Mixes—to make every cake you bake your own creation. It's easy. It's fun. Stir up a sensation with Pillsbury Create-A-Cake Mix.

Apple Cake

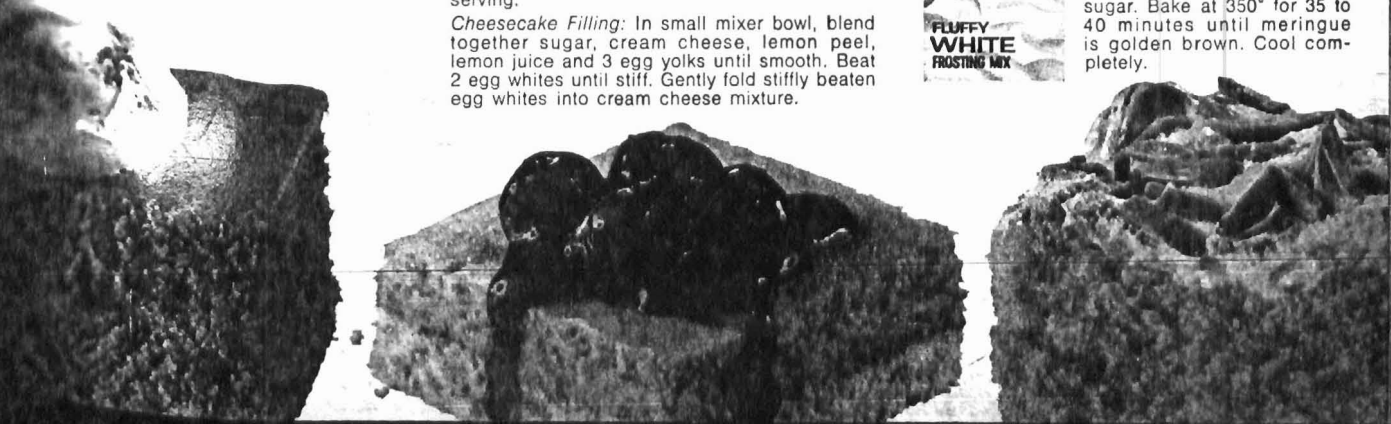
2 cups (1 lb. 5 oz. can) prepared apple pie filling
3 eggs
In large mixer bowl, combine dry cake mix with egg white and water. Blend and beat as directed on package. Pour batter into greased and lightly floured 13x9-inch pan. Sprinkle with apple pie filling and bake at 350° for 40 to 45 minutes. Cool completely. Sprinkle with sweetened whipped cream and cinnamon.

Easy Layered Cheesecake

2 cups (one-half 18½ oz. pkg.) Pillsbury White Cake Mix
1 egg white (reserve yolk for filling)
¼ cup water
Filling
¼ cup sugar
2 packages (8 oz. each) cream cheese or Neufchâtel cheese
2 teaspoons lemon peel
2 tablespoons lemon juice
2 eggs, separated, plus reserved yolk
Generously grease and lightly flour bottom and sides of 13x9-inch pan. In small mixer bowl, combine dry cake mix with egg white and water. Blend and beat as directed on package. Bake at 350° for about 12 to 15 minutes. Remove from oven. Spoon Cheesecake filling over baked base and return to oven for about 20 to 22 minutes at 350° or until light golden brown. Cool before serving.
Cheesecake Filling: In small mixer bowl, blend together sugar, cream cheese, lemon peel, lemon juice and 3 egg yolks until smooth. Beat 2 egg whites until stiff. Gently fold stiffly beaten egg whites into cream cheese mixture.

Lemon Meringue Cake

1 package (17 oz.) Pillsbury Fluffy White Frosting Mix
½ cup boiling water
1 tablespoon sugar
2 eggs
½ cup blanched slivered almonds
1 package (5¼ oz.) Pillsbury Lemon Cake Mix
1½ cups water
2 eggs
1 package (5¼ oz.) Pillsbury Fluffy White Frosting Mix
Generously grease and lightly flour bottom and sides of 13x9-inch pan. In large mixer bowl, combine dry cake mix, water and eggs. Blend and beat as directed on package. Pour batter into pan.
Prepare frosting mix with boiling water as directed on package. Carefully spread prepared frosting over batter. Sprinkle with slivered almonds and sugar. Bake at 350° for 35 to 40 minutes until meringue is golden brown. Cool completely.



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... APPLE CAKE
... 17½ oz.)
... Pillsbury German
... Create-A-Cake Mix
... Grease and lightly flour bottom and
... 13x9-inch pan. In large mixer bowl,
... combine dry cake mix with egg white
... and water. Blend and beat as directed
... on package. Pour batter into
... greased and lightly floured
... 13x9-inch pan. Sprinkle with
... apple pie filling and
... bake at 350° for 40 to
... 45 minutes. Cool completely.
... Sprinkle with sweetened
... whipped cream and
... cinnamon.
... Mash fruit first.
... 5,200 feet. Prepare recipe above.
... for 35 to 40 minutes.
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