



Raisin Caraway Casserole Bread

THE STAFF OF LIFE

You've made Toll House America's **#1** cookie...



Now try this
sensational **#2**
new Toll House

A true American success story—Toll House® cookies were "born" just 20 years ago at the famous Toll House Inn. The recipe called for Nestlé's Semi-Sweet Chocolate—and still does! Only Nestlé's fills these favorite crispy cookies with the richer flavor of quality chocolate. Only Nestlé's crams them with the chewy delight of chunky whole Morsels. So easy to make. Recipe on every package of Nestlé's® Semi-Sweet Morsels.



TOLL HOUSE MARBLE SQUARES

Preheat oven to 375° F. Sift together 1 c. plus 2 tbs. sifted flour, ½ tsp. baking soda, ½ tsp. salt—set aside. Blend ½ c. soft butter (or shortening), 6 tbs. granulated sugar, 6 tbs. brown sugar, ½ tsp. vanilla, ¼ tsp. water. Beat in 1 egg. And flour mixture—mix well. Stir in ½ c. coarsely chopped nuts. Spread in greased 13" x 9" x 2" pan. Sprinkle one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels over top of batter. Place in oven 1 min. Remove from oven and run knife through batter to marleize. Return to oven and continue to bake. BAKE at: 375° F. TIME: 12 to 14 min. Cool. Cut in 2" squares. YIELD: 2 dozen.

NESTLÉ'S MAKES THE VERY BEST CHOCOLATE!



Remember... "round" or "square"...

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When cold winter winds swirl snow about, and the thermometer plunges lower and lower, then is the time when it's most fun to bake—*bread* especially. Some of you may remember how your mothers set bread the night before, letting it rise on the back of the old iron cookstove overnight. And oh, how good that bread smelled and tasted as you bounced in from school and the men came in from doing chores!

Times have changed, we grant, for we've new appliances with which to accomplish wonders, and now we have the advantage of modern yeast in active dry or compressed form, either of which steps up and simplifies our bread making process, but home made bread still tastes just as good as it ever did.

Furthermore, we've found we can obtain new and interesting results, not only by adding raisins and nuts, but by using bananas, pineapple, cranberries and even cheese. This applies not only to yeast bread in loaf form and to rolls, but also to quick breads.

So now that winter has closed in about us, try your hand again at bread making. You'll have fun and your family will continue to vote it the staff of life.

Only Nestlé's Chocolate makes these authentic Toll House treats!