



## SHE WON!

Leona Schnuelle, the \$25,000 Grand Prize Winner in the 12th Grand National Bake-Off, is an active grandmother and rancher's wife. She took an old recipe, experimented with it until her family gave approval. Bake-Off judges liked it, too!

**\$25,000 GRAND PRIZE Winner**



### DILLY CASSEROLE BREAD

- 1 packet RED STAR Special Active Dry Yeast (or 1 cake Red Star Compressed Yeast)
- ¼ cup water (warm for dry, lukewarm for compressed)
- 1 cup creamed cottage cheese, heated to lukewarm
- 2 tbsp. sugar
- 1 tbsp. instant minced onion
- 1 tbsp. butter
- 2 tsp. dill seed
- 1 tsp. salt
- ¼ tsp. soda
- 1 unbeaten egg
- 2¼ to 2½ cups Pillsbury's Best All-Purpose Flour

Soften yeast in water. Combine in mixing bowl cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast. Add flour to form a stiff dough, beating well after each addition. Cover. Let rise in warm place (85 to 90°) until light and doubled in size, 50 to 60 min.

Stir down dough. Turn into well-greased 8-inch round (1½ or 2 qt.) casserole. Let rise in warm place until light, 30 to 40 min. Bake at 350° for 40 to 50 min., until golden brown. Brush with soft butter and sprinkle with salt. Makes 1 round loaf.

# BEST OF ALL!

*dill-lightfully different*

**Batter-Way Bread** made with **RED STAR Yeast!**

Dilly Casserole Bread is so easy, so good, so deliciously different, it's no wonder it's a \$25,000 Grand Prize Winner! How proud you'll be to serve this fragrant homemade Batter-Way bread... with its marvelously moist texture, rich golden crust, exciting new flavor.

It's so simple to make, too, even if you've never baked bread before! There's no kneading, no shaping! And remember, RED STAR is the one ingredient that helps all the others do their best! For best of all results every time... use the official Grand National Yeast... quick-rising RED STAR!



*Not just active...  
but **SPECIAL ACTIVE***