



**\$5,000 Hawaiian Coffee Ring... a delicious surprise inside... a sure delight to make with Red Star Yeast!**



**Clara Oliver** won \$5,000! This Wellsville, Missouri, grandmother loves to bake... and to go to auction sales. Prize money will go toward remodeling her home... and probably toward some auction bargains, too!

**Hawaiian Coffee Ring**

*Adapted by Ann Pillsbury*

Surprise filling of coconut and pecans bakes right inside.

BAKE at 350° for 30 to 35 minutes. MAKES 2 coffee cakes.

Soften.... 1 packet **Red Star Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in ½ cup warm water.

Cream.... ¼ cup soft **Land O'Lakes Butter** with ¼ cup sugar.

Blend in... 2 unbeaten eggs  
½ cup **PET Evaporated Milk**  
¼ cup warm water  
1 teaspoon **Diamond Crystal Salt** and softened yeast.

Add..... 1½ cups **Pillsbury's BEST All Purpose Flour**; beat well. Cover.

Let rise... in warm place (85° to 90° F.) 30 minutes.

Add..... 2 to 2½ cups **Pillsbury's BEST All Purpose Flour** to form a stiff dough.

Knead on floured surface until smooth, about 5 minutes. Cover.

Let rise... in warm place 30 to 45 minutes. Prepare Filling.

Divide.... dough in half. Press three-fourths of one half into bottom and sides of well-greased 9-inch ring mold. Top with half of Filling. Make 24-inch roll with remaining one-fourth of dough. Place on Filling. Brush with **PET Evaporated Milk**. Repeat with remaining dough.\* Cover.

Let rise... in warm place until light, 45 to 60 minutes.

Bake..... at 350° for 30 to 35 minutes until golden brown. Remove from pans. Glaze while warm.

\*Two 8 or 9-inch layer pans may be used. Press three-fourths of dough into bottom and sides of pans. Fill. Flatten remaining dough into two 5-inch circles; place on Filling.

**Coco-Nut Filling**

Combine in mixing bowl ¾ cup sugar, ½ cup flaked coconut, ½ cup pecans, chopped, ½ cup soft Land O'Lakes Butter, 2 tablespoons **PET Evaporated Milk**, 1 teaspoon vanilla and ½ teaspoon cinnamon.

**Vanilla Glaze**

Combine 1½ cups sifted powdered sugar, ½ teaspoon vanilla, ¼ cup finely chopped nuts and 1 to 2 tablespoons **PET Evaporated Milk** to form a glaze.

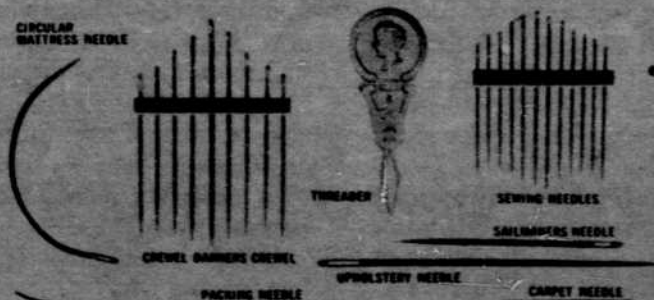
Fast, fancy, filled with a marvelous mixture of flavors! Hawaiian Coffee Ring is another big winner made with **RED STAR**, the Official Grand National Yeast. **Special active**, quick-rising **RED STAR** makes yeast baking a sure delight. It's the one ingredient that helps the rest do their best! Bake this superb sweet bread today with **RED STAR**, your best baking friend by far!



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