

Dill-lightfully different!

Dilly Casserole Bread

Make it easy and sure with RED STAR YEAST

How proud you'll be to serve this fragrant homemade Batter-Way Bread . . . with its marvelously moist texture, rich golden crust, exciting new flavor. So good, so deliciously different it won a \$25,000 Grand Prize.

You can bake Dilly Casserole Bread like an expert—even if you've never baked bread before. There's no kneading, no shaping. And with Red Star Active Dry Yeast you're sure of results. Special active Red Star Dry Yeast is the one ingredient that makes all the others do their best. Wouldn't homemade Dilly Casserole Bread make a wonderful treat for your family tonight? Go on, try it.

SPECIAL RIBBONS 'N BOWS OFFER



\$1.20 VALUE

Red Star Active Dry Yeast packages

- & colorful "Seebeen" sibbone
- 6 colorful "Sasheen" ribbons • 6 beautiful "Sasheen" bows
- Illustrated booklet of gift wrapping ideas

\$25,000 Grand Prize Winner

Mrs. Leona Schnuelle, Crab Orchard, Nebraska, grandmother and rancher's wife, came up with this delicious bread. She took an old recipe and experimented with it until it pleased both family and judges at the 12th Grand National Bake-Off. They awarded it the \$25,000 grand prize. You'll find it a prize winner, too!

DILLY CASSEROLE BREAD

- 1 packet RED STAR Special Active Dry Yeast (or 1 cake Red Star Compressed Yeast)
- 1/4 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

21/4 to 21/2 cups 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 stiff dough, beating well after each addition. Cover. Let rise in warm place (85 to 90°) until light and double 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. Preheat oven. Bake at 350° for 40 to 50 min., until golden brown. Brush with soft butter and sprinkle with salt. Makes 1 round loaf.



RED STAR RIBBONS 'N BOWS OFFER

Send me 6 "Sasheen" ribbons and bows, plus gift wrapping booklet. I enclose 50¢, together with 3 empty Red Star Active Dry Yeast packages.

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STREET			
NAME			
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Offer ends December 31, 1963. Void where taxed, prohibited, or otherwise restricted.