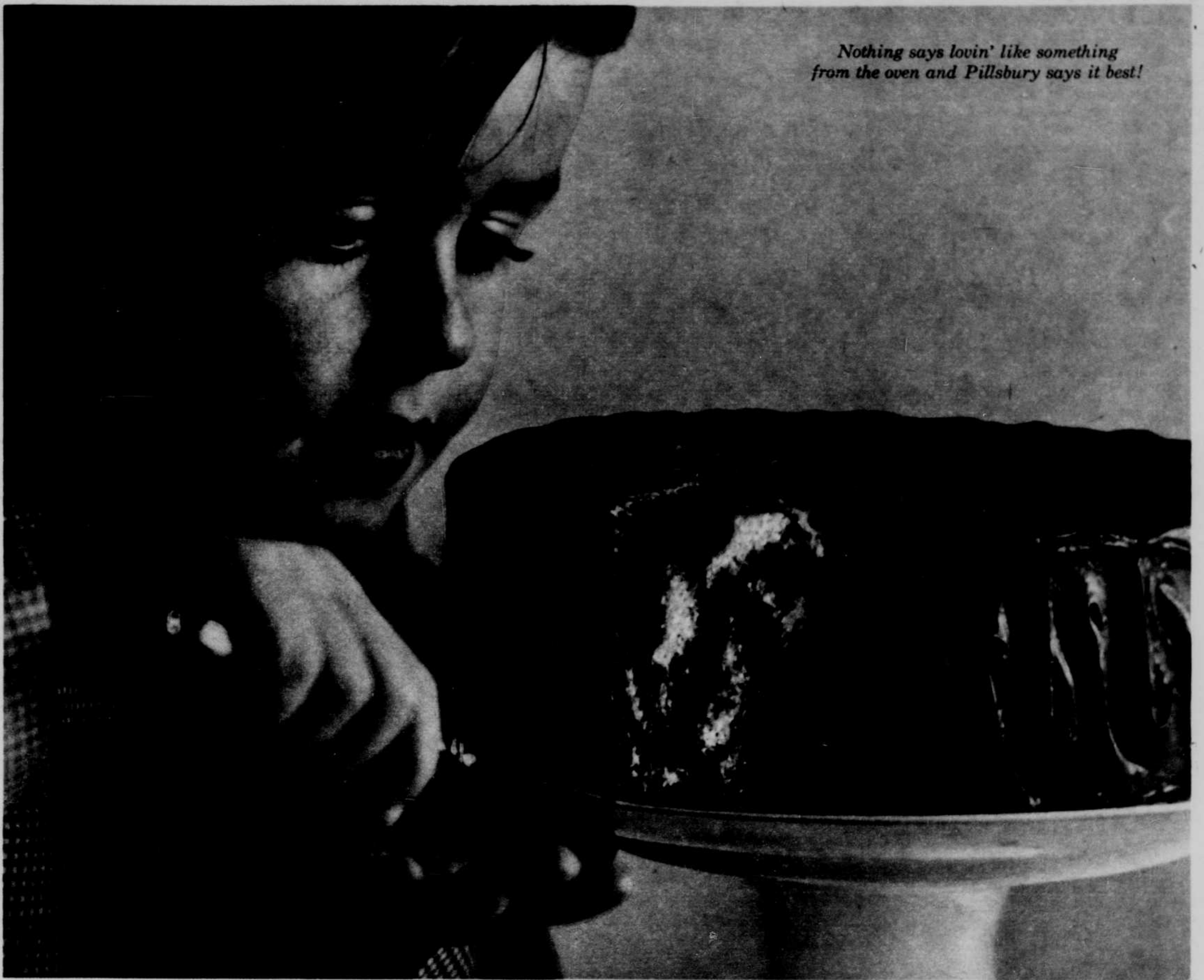


Nothing says lovin' like something
from the oven and Pillsbury says it best!



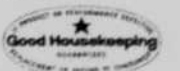
Different! Chocolate Macaroon Cake!



A cake and a moment only you
can create.

These are the reasons you choose the flour
that makes the time worthwhile: Pillsbury's BEST.

This flour has been pre-sifted for you. Light! Fine! Fluffy!
And double guaranteed: guaranteed when you don't sift, guaranteed when
you do. Follow any All-Purpose Flour recipe from any magazine, any
cookbook, or your own recipe box. Pillsbury's BEST will give you the
finest results possible, or your money back. Read about it on the sack.
This is the flour which has earned the Good Housekeeping Seal!



because only the best will do:

Pillsbury's BEST Flour

Pre-Sifted: . . . light, fine, fluffy!

CHOCOLATE MACAROON CAKE \$5,000 Bake-Off winner from Michigan. Adapted by Ann Pillsbury

by Mrs. Herman Roek, East Detroit, Michigan

BAKE at 350° for 55 to 65 minutes.

MAKES 10-inch tube cake.*

Beat 1 egg white with
1 teaspoon vanilla until soft mounds form. Add
½ cup sugar gradually, beat until stiff.

Stir in 2 cups (7-oz. pkg.) packaged-grated or ground
coconut and
1 tablespoon flour; set aside.

Dissolve . . . ½ cup cocoa in
¾ cup hot coffee.

Beat 3 egg whites until soft mounds form. Add
½ cup sugar gradually, beating until meringue stands
in stiff peaks.

Add 1 teaspoon soda to
½ cup sour cream (thick or commercial).

Combine . . 1¼ cups sugar
½ cup shortening
3 egg yolks
1 teaspoon salt
1 teaspoon vanilla and half of cocoa mixture.
Beat until light and creamy, about 4 minutes.

Add 2 cups sifted Pillsbury's Best All Purpose Flour, the
sour cream and remaining cocoa mixture. Blend
well. Fold in the beaten egg whites.

Turn ⅓ of the chocolate batter into a 10-inch tube pan,
greased on bottom.* Place ⅓ of coconut mixture
on top. Cover with ⅓ of remaining chocolate batter.
Top with remaining coconut, then chocolate batter.

Bake at 350° for 55 to 65 minutes. **Do not invert.** Cool
completely; remove from pan. Frost.

*Or bake in two 9x5x3-inch loaf pans, greased on bottom, 45 to
55 minutes, using about 1 cup chocolate batter for each layer.
Cool in pan 30 minutes.

CHOCOLATE CREAM FROSTING

Combine 1 cup (6-oz. pkg.) melted Nestlé's Semi-Sweet Chocolate
Morsels, 2 tablespoons butter, 1 egg yolk, 1½ cups sifted pow-
dered sugar and ¼ cup milk. Beat until of spreading consistency.