

From South Bend, Indiana
to the Bake-Off . . .
to you . . .



Apple Pie '63 wins \$25,000 at the Pillsbury Bake-Off!

JULIA SMOGOR, South Bend, credits her baking skill to "a good Hungarian cook," her mother. Julia keeps in practice baking for her husband and teen-age son.

Apple Pie '63

Adapted by Ann Pillsbury

New! Caramels, walnuts . . . scrumptious!

BAKE at 375° for 30 to 35 minutes.
SERVES 12 to 15.*

Melt . . . $\frac{1}{2}$ pound (28) **light colored candy caramels** with $\frac{1}{2}$ cup **evaporated milk** or light cream over boiling water, stirring occasionally. Keep over hot water.

Sift together . . . 3 cups sifted **Pillsbury's BEST All Purpose Flour**, $\frac{1}{4}$ cup **sugar** and $1\frac{1}{2}$ teaspoons **salt** into mixing bowl.

Cut in . . . $\frac{1}{2}$ cup **Land O'Lakes Butter** until fine.

Blend . . . $\frac{1}{4}$ cup **cooking oil** with 1 unbeaten **egg** and $\frac{1}{4}$ cup **cold water** until smooth and creamy.

Add . . . to dry ingredients. Stir until mixture holds together. Form into a square.

Roll out . . . on ungreased 18x14-inch sheet of heavy duty foil to a 17x12-inch rectangle. Fold edge to form standing rim; flute. Fold foil up around pastry to make pan. Place on cookie sheet.

Place . . . Filling in pastry-lined pan. Drizzle caramel sauce in strips over apples.

Spoon . . . Topping between caramel sauce. Sprinkle with $\frac{1}{3}$ cup **Diamond Walnuts**, chopped.

Bake . . . at 375° for 30 to 35 minutes. Serve warm or cold.

*For half recipe use 12x10-inch sheet of foil. Use egg yolk in pastry and egg white and 3-oz. pkg. cream cheese in Topping.

Apple Filling

Combine 6 cups pared, sliced apples, 1 cup sugar, $\frac{1}{3}$ cup Pillsbury's BEST All Purpose Flour, 2 teaspoons grated lemon rind and 2 to 4 tablespoons lemon juice in bowl. (Note: In the Fall, when apples are more juicy, cook filling until thickened before turning into pan.)

Cream Cheese Topping

Beat 8-oz. pkg. cream cheese, 1 egg, $\frac{1}{3}$ cup sugar 'til smooth.



Banana Split Layer Cake won \$1,000 for Jean Albertowicz, Richland, Washington. She developed her prize cake with butter-cream filling, caramel chocolate frosting.

Banana Split Layer Cake

Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes.
MAKES two 9-inch layers.

Sift together $2\frac{1}{2}$ cups sifted **Pillsbury's BEST All Purpose Flour**, $1\frac{1}{2}$ cups **sugar**, 2 teaspoons **double-acting baking powder**, 1 teaspoon **salt** and $\frac{1}{2}$ teaspoon **soda** into large mixing bowl.

Add . . . 1 cup **milk**, $\frac{1}{2}$ cup **Land O'Lakes Butter** and $\frac{1}{4}$ cup **vanilla caramel sauce**.

Beat . . . 1 $\frac{1}{2}$ minutes.

Add . . . 3 unbeaten **eggs** and 1 teaspoon **Burnett's Pure Vanilla**. Beat 1 $\frac{1}{2}$ minutes.

Turn . . . into two 9-inch round layer pans, greased and floured on bottoms.

Bake . . . at 350° for 25 to 30 minutes. Cool; fill and frost.

Old Fashioned Butter Filling

Combine in small pan $\frac{3}{4}$ cup powdered sugar and $\frac{1}{4}$ cup flour. Gradually add $\frac{1}{2}$ cup milk, stirring until smooth. Cook, stirring constantly, until mixture is very thick. Place in mixing bowl. Cover with Saran Wrap. Chill 1 hour. Add 6 tablespoons Land O'Lakes Butter, a tablespoon at a time; beat well with mixer. Fold in 2 sliced bananas and 1 teaspoon Burnett's Pure Vanilla.

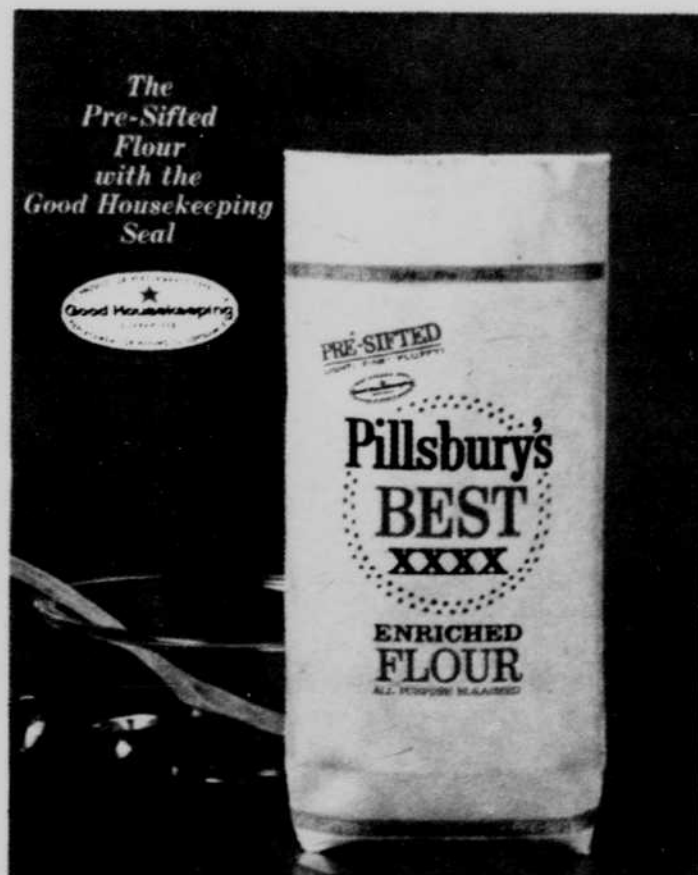
Chocolate Frosting

Combine in pan 1 6-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels, $\frac{1}{2}$ cup vanilla caramel sauce and 2 tablespoons Land O'Lakes Butter. Cook over low heat until chocolate melts. Blend in $1\frac{1}{4}$ cups sifted powdered sugar and 1 teaspoon Burnett's Pure Vanilla. If necessary, thin with milk.

Fantastic! Whoever heard of a *long* apple pie! It's new to look at, luscious eating, fun to make. A captivating sample of the Bake-Off recipes that come in each sack of Pillsbury's BEST Flour.

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