



From Tuscaloosa,
Alabama
to the Bake-Off...
to you...



\$3,000 'Tato Flake Cheese Buns made with Red Star Yeast

RENA PROPST, Tuscaloosa, Alabama, took a look at the new products on her kitchen shelf, then created this unique bread. With her prize money she'll buy a refrigerator.

'Tato Flake Cheese Buns

Adapted by Ann Pillsbury

New rolls, made with instant potato flakes and cheese.

BAKE at 375° for 20 to 25 minutes.
MAKES 2 dozen.*

Soften... 1 packet **Red Star Special Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in 1/4 cup warm water.

Combine... in large mixing bowl
1/2 cup **Pillsbury Mashed Potato Flakes**
1/4 cup **Land O'Lakes Butter**
1 tablespoon sugar
2 teaspoons salt

1/8 teaspoon **cayenne pepper** and
3/4 cup **boiling water**. Cool to lukewarm by adding
3/4 cup **evaporated milk** or half and half cream.

Blend in... 1 cup shredded **Cheddar cheese**
1 unbeaten **egg** and softened yeast.

Gradually add... 3 to 3 1/4 cups **Pillsbury's BEST All Purpose Flour** to form soft dough; beating well. Cover with **Saran Wrap**.

Let rise... in warm place until light, 1 to 1 1/2 hours.

Beat... down dough. Fill 24 greased muffin cups half full.*

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

Combine 1/4 cup melted **Land O'Lakes Butter** and
1/2 cup shredded **caraway cheese** or **Cheddar cheese**. Spoon over rolls.

Bake... at 375° for 20 to 25 minutes. Serve warm.

*Or bake in two 9-inch square pans 25 to 30 minutes. Cut in squares.

Try 'Tato Flake Cheese Buns, made with Red Star's modern new Batter-Way Yeast Dough, and Butter-Nut Bows, hiding a treasure of butterscotch, honey and nut filling. Both are big winners made with Red Star, the only official Grand National Yeast. Quick-rising Red Star Active Dry Yeast is the one ingredient that makes all the others do their best. Bake 'Tato Flake Cheese Buns and Butter-Nut Bows with sure-acting Red Star, the yeast that works with you for baking success every time.



Butter-Nut Bows are butter-rich yeast rolls with butterscotch-coconut filling. Margaret Last's family in Grand Junction, Iowa loves them.

Butter-Nut Bows

Adapted by Ann Pillsbury

BAKE at 375° for 12 to 15 minutes.
MAKES about 2 dozen rolls.

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

Stir in... 1/8 cup **instant nonfat dry milk**
1/4 cup **sugar**
1 unbeaten **egg**
1/4 cup **Land O'Lakes Butter**, melted and cooled
1 1/2 teaspoons salt.



Gradually add... 3 1/2 to 4 cups **Pillsbury's BEST All Purpose Flour** to form a stiff dough.

Knead... on floured surface until smooth, 8 to 10 minutes. Place in greased bowl; cover with **Saran Wrap**.

Let rise... in warm place (85° to 90° F.) until light, 1 to 1 1/2 hours. Prepare Filling.

Divide... dough in half. Roll out each to 14x12-inch rectangle. Place Filling on one rectangle; top with second rectangle. Cut into two 7x12-inch rectangles. Cut into 7x1-inch strips. Tie in knots, tucking ends under. Place on greased cookie sheets.

Let rise... in warm place until light, 30 to 45 minutes.

Bake... at 375° for 12 to 15 minutes until golden brown.

Butterscotch Filling

Melt 1/2 cup Nestlé's Butterscotch Morsels, 1/4 cup packed brown sugar, 2 tablespoons honey with 1 tablespoon Land O'Lakes Butter. Remove from heat. Stir in 1 cup Diamond Walnuts, finely chopped or ground, and 2 tablespoons flour.

Wrap extra rolls in **Saran Wrap** and freeze for future use.

