

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.*

1 packet Red Star Special Active Dry Yeast (or

1 cake Red Star Compressed Yeast) in

14 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

tablespoon sugar

2 teaspoons salt

1/8 teaspoon cayenne pepper and 3/4 cup boiling water. Cool to lukewarm by adding

made with Red Star Yeast

34 cup evaporated milk or half and half cream.

Blend in 1 cup shredded Cheddar cheese

1 unbeaten egg and softened yeast. Gradually

3 to 314 cups Pillsbury's BEST All Purpose Flour add to form soft dough; beating well. Cover with

in warm place until light, 1 to 11/2 hours. Let rise down dough. Fill 24 greased muffin cups half full.* Beat.

in warm place until light, 45 to 60 minutes. Combine 14 cup melted Land O'Lakes Butter and cup shredded caraway cheese or Cheddar cheese. Spoon over rolls.

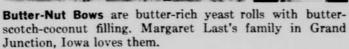
at 375° for 20 to 25 minutes. Serve warm.

*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

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.

1/3 cup instant nonfat dry milk Stir in . . .

14 cup sugar 1 unbeaten egg

14 cup Land O'Lakes Butter, melted and cooled

11/2 teaspoons salt.

Gradually

to form a stiff dough.

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

in warm place (85° to 90° F.) until light, 1 to Let rise 11/2 hours. Prepare Filling.

dough in half. Roll out each to 14x12-inch rec-Divide . . . tangle. 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

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.

