



**"LOOK WHAT THE BUNNY BROUGHT"
EASTER CAKE**

Make your favorite recipe for angel food cake
2 tablespoons vegetable shortening
¼ cup light corn syrup
3 tablespoons water

1 6-ounce package (1 cup) semi-sweet chocolate morsels
Your favorite recipe for seven-minute frosting
Jelly bean candies

Prepare and bake cake in a 10-inch tube pan. Cool; remove from pan. Combine shortening, light corn syrup and water in saucepan. Bring just to a boil over moderate heat, stirring constantly. Remove from heat; add semi-sweet chocolate morsels and stir until smooth. Prepare seven-minute frosting.

To put together Easter cake, place cake on serving plate, wide end at top. Frost with semi-sweet chocolate frosting. To make wicker design on basket use ⅔ of the seven-minute frosting in a cake decorator or paper cone with tip snipped off. Put straight, vertical lines of white frosting at about 1½-inch intervals on chocolate-frosted sides of cake. Fill in between vertical lines with 2 "X's".

Finish with any desired pattern of edging around top rim of cake. Pile remaining frosting in center top of cake to resemble "nest". Fill "nest" with jelly beans. If desired, a basket handle may be made by wrapping ribbon around a strip of paper board; press ends in sides of cake. Yield: 1 10-inch tube cake.

The new way to cook is with Karo!

Zippy Fireside Beans



Delicious one-dish meal with Ginger

2-1 lb. cans pork 'n beans
½ cup Karo Blue Label Syrup
1 tablespoon grated onion
1 teaspoon ground ginger
½ lb. Canadian bacon, sliced

Mix beans, Karo Syrup, onion and ginger in 2-qt. oven-proof casserole. Arrange slices of Canadian bacon on top. Bake in 400°F. (hot) oven about 1 hour, basting bacon 3 or 4 times to glaze. Serve hot, with brown bread.

Karo Syrup
adds a wholesome
kind of sweetness
that's easy to digest!



Karo Syrup adds very special flavor and texture—and dextrose—a sugar that needs no digestion. Your body uses dextrose directly, in its original form, for quick energy.

Always use easy-to-digest Karo Syrup. The all-purpose Blue Label Karo or crystal-clear Red Label Karo are perfect for cooking and for baking, delicious as pour-on syrups and so wholesome they're prescribed for babies' formulas, too. Green Label Karo is the maple-y flavored syrup with rich, fuller body for pancakes and waffles. Available in pint and quart bottles, also 5 and 10 lb. cans.

You may have this 2 quart Prizer-Ware® casserole for only \$5. Just send 2 Karo labels from any size bottles with your check or money order, (do not send cash or stamps) to: KARO CASSEROLE OFFER, P.O. Box 499, Madison Square Station, New York 10, N.Y. Offer limited to Continental U.S. Void where prohibited or restricted by law. Customer must pay any sales tax. Offer expires May 31, 1963.