

BAKE AHEAD **FREEZE AHEAD**



**“It’s just as easy to bake ahead
when you’re in the mood!
You eat well now... and months from now.”**

Some days you just feel like baking! You start . . . and find it’s easy to bake more than your family can possibly eat at once. This is the time to stock your freezer with Gold Medal goodies—all ready to save time and energy another day! Gives you a feeling of confidence . . . like you get when you bake with Gold Medal—the flour that’s “Kitchen-tested” in homes like yours to give you kitchen confidence!

Betty Crocker of General Mills

Betty Crocker’s Gold Medal FREEZING HINTS:

CONTAINERS AND WRAPPINGS:

Protect foods to be frozen in special wrappers. Plastic bags, clear film wrap, and heavy duty aluminum foil are all suitable for freezing. With good wrapping material a single wrap is sufficient. Containers for frozen foods should be large enough to hold the quantity used or baked at one time.

FREEZING PIES:

Fresh fruit, pumpkin, mincemeat and chiffon pies freeze well. Pies may be frozen baked or unbaked. Molded foil, anodized or oven-proof glass pans are good. Paper pie pans should not be used.

FREEZING CAKES:

Cakes freeze well, especially unfrosted ones. Frosted cakes may also be frozen, but have a shorter storage life than unfrosted cakes. Cake pans with sliding covers provide excellent baking and freezing containers for cake.

FREEZING MAIN DISH CASSEROLES:

Vegetables added to casseroles are best when slightly undercooked. Be sure to add extra liquid (milk, cream, broth, etc.) before heating. This is to replace the liquid absorbed by ingredients. Pastry and both baked and unbaked biscuits may be added before or after freezing.

TO STORE FROZEN FOODS:

Storage time varies, so it helps to label each package. Typical storage time: Baked cookies—9 months. Apple pie—4 to 6 months. Baked unfrosted cake—2 to 3 months. Frosted cake—1 to 2 months. Baked breads—9 months.

TO THAW FROZEN FOODS:

Thaw cookies, cakes, breads in their original wrappers at room temperature. Put unbaked pies directly into 425° oven on lowest shelf. Let baked fruit and main dish pies stand at room temperature 30 minutes, then place in oven on lowest shelf at 325° for 30 to 40 minutes.

FOR ADDITIONAL INFORMATION ON FREEZING, WRITE BETTY CROCKER, BOX 250, MINNEAPOLIS 60, MINN.



Bake it Better with Gold Medal—the only “Kitchen-tested” Flour