

Dream Bars De Luxe



- 3/4 cup (about 3 oz.) walnuts, chopped
- 1/2 cup (2 oz.) moist coconut
- 1 cup sifted flour
- 2 teaspoons confectioners' sugar
- 1/2 cup butter, melted
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups finely packed brown sugar
- 2 tablespoons flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt

1. Set out an 11x7x1 1/2-in. baking pan.
2. Sift together 1 cup flour and confectioners' sugar. Blend in the melted butter. Press evenly over bottom of pan. Bake at 350° F 20 to 25 min., or until lightly browned. Set aside on a cooling rack; do not remove from pan.
3. Beat eggs and vanilla extract until thick and piled softly. Add brown sugar gradually, beating thoroughly after each addition. Blend in a mixture of the 2 tablespoons flour, baking powder, and salt. Mix in 1/2 cup of the walnuts and 1/4 cup of the coconut. Turn onto partially baked dough in pan, spread evenly into corners. Sprinkle evenly with a mixture of the remaining nuts and coconut.
4. Return to oven; bake at 350° F 40 min.
5. Remove from oven. Cool completely in pan on cooling rack. Cut into 2 1/4x1-in. bars. *About 4 doz. cookies*

A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mrs. D. C. Ferguson, 544 W. Beach Blvd., Long Beach, Miss.

Imperial Toasted Almond Cake



Our taste-testing panel liked cardamom-flavored whipped cream with this elegant cake. A superb dessert.

- 2 tablespoons fine dry bread crumbs
- 1 teaspoon ground cardamom
- 1/3 cup unblanched almonds
- 1/3 cup salted pistachio nuts, finely chopped
- 2 cups sifted flour
- 1 1/2 cups sugar
- 3 tablespoons farina
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 1/2 cup hydrogenated vegetable shortening or all-purpose shortening
- 1 tablespoon grated lemon peel (grated through colored part only; white part is bitter)
- 1 1/2 teaspoons vanilla extract
- 3 eggs, unbeaten

1. Thoroughly grease bottom only of one 9x9x2-in. cake pan. Mix bread crumbs and cardamom together and sprinkle evenly over bottom of pan. Set aside.
2. To roast almonds, put almonds in a shallow pan and heat in 350° F oven 20 min. Stir occasionally. Finely chop the almonds.
3. Sift flour, sugar, farina, baking powder, and salt together into a large bowl. Add 1/2 cup milk, shortening, lemon peel, and vanilla extract. Stir only enough to moisten dry ingredients. Beat 200 strokes or 2 min. with electric mixer at medium speed. Scrape sides of bowl several times during beating.
4. Add remaining 1/2 cup milk and eggs. Beat 200 strokes or 2 min. with electric mixer. Scrape sides of bowl several times. Mix in the chopped nuts. Turn batter into prepared pan.
5. Bake at 350° F about 45 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or until cake surface springs back when lightly touched at center.
6. Remove from oven. Cool in pan on cooling rack. Cut into squares. *One 9-in. square cake*



Golden in the package!

Golden in the dough!

Golden in the crust!



New! Golden Pie Crust Mix

and only Pillsbury has it!

Now pie baking becomes more fun than ever. (Pie eating too!) Because Pillsbury's new mix guarantees you an honest-to-golden pie crust *every time*.

Simply add water to the golden mix to get a golden dough that handles so

easily, a golden crust that's so tender and flaky. And this crust tastes every bit as good and rich as it looks! You get a full ten ounces too—plenty for a man-size, two-crust pie. Golden pie baking's in store for you . . . at your store!



Golden in stick form, too.
New Pillsbury Golden Pie Crust Sticks!