

ANOTHER NEW IDEA FROM "MIX, MINNEAPOLIS"*

Coffee Cake from Cake Mix!



Make it in minutes with Pillsbury Orange Cake Mix

This is coffee cake you can make before breakfast—without getting up hours early! There's no hard mixing, no kneading, no rising time, no long baking. It's as simple as using cake mix.

This new Apple-Orange Coffee Cake calls for Pillsbury Orange Cake Mix. The secret is in those few intriguing additions (see recipe below) that give it real coffee cake character, flavor and texture. Your folks will clean the plate—and beg for it often.

(Other exclusive Pillsbury Coffee Cake recipes now in the cake mix section at your grocer's.)

*"MIX, MINNEAPOLIS" . . . it's Pillsbury's new idea service for creative uses of mixes.

Pillsbury's New Apple-Orange Coffee Cake

Makes two 9-inch round coffee cakes

Mix . . . together 4 medium (2 to 2½ cups) shredded apples, 2 tablespoons brown sugar, 1 tablespoon melted butter and 1 teaspoon cinnamon.

Prepare. Pillsbury Orange Cake Mix, reducing milk to 1 cup and adding 2/3 cup quick-cooking rolled oats and 1 egg. Blend 1 minute; beat 3 minutes. Pour into two well-greased and lightly floured 9-inch round pans.† Sprinkle with apple topping.

Bake . . . at 375° for 25 to 30 minutes. Drizzle warm cake with glaze prepared from 1 cup sifted confectioners' sugar and 1 tablespoon milk. †Or use batter to make one 9-inch round coffee cake and 8 to 10 cupcakes. Bake cupcakes 15 to 20 minutes.

Pillsbury
CAKE and
FROSTING MIXES

