

HERB BOWKNOTS

TO PREPARE: 35 MIN.

TO BAKE: 10 MIN.

- 1 pkg. active dry yeast
- ½ cup warm water (110° to 115°F)
- 2½ cups biscuit mix
- 1 egg
- 1 teaspoon ground sage
- 1 teaspoon caraway seed
- ½ teaspoon ground thyme
- Melted butter
- 2 tablespoons catsup
- 1 tablespoon melted butter

1. Dissolve yeast in water. Add the biscuit mix, egg, and a mixture of sage, caraway seed, and thyme; beat until blended.
2. Turn dough onto a lightly floured surface. Knead until smooth (about 20 times). Let dough rest about 5 min.
3. Grease two baking sheets.
4. Roll dough into a 9x6-in. rectangle about ½ in. thick. Cut into 6x½-in. strips. Tie each strip into a knot and place on baking sheet.
5. Brush tops generously with melted butter. Cover with waxed paper and a clean towel. Let

rise in a warm place (about 80°F) until doubled, about 1½ hrs.

6. Bake at 425°F 10 min., or until golden brown. Remove from oven and brush with a mixture of catsup and 1 tablespoon melted butter. Return to oven and bake about 1 min. longer. Serve warm. 1½ doz. rolls

FRUITED CINNAMON ROLLS

TO PREPARE: 10 MIN.

TO BAKE: 15 MIN.

- 1 8-oz. container ready-to-bake cinnamon rolls
- ¼ cup butter or margarine, melted
- ¼ cup maple sirup
- ½ cup diced assorted candied fruits
- ¼ cup finely chopped pecans

1. Set out an 8x8x2-in. baking pan.
2. Mix melted butter with maple sirup, candied fruits, and pecans. Pour into baking pan; spread evenly. Arrange rolls top-side down in pan.
3. Bake at 375°F 15 min., or until golden brown.
4. Invert pan on cooling rack and let stand 1 min. Remove pan and separate rolls to serve. If desired, drizzle with frosting that comes with the rolls. 8 rolls

COCONUT SQUARES

TO PREPARE: 25 MIN.

TO BAKE: 12 MIN.

- 1 pkg. active dry yeast
- ½ cup warm water (110° to 115°F)
- 2½ cups biscuit mix
- 1 tablespoon sugar
- 1 egg
- 1½ tablespoons butter or margarine, softened
- ½ cup firmly packed brown sugar
- ½ cup (about 2 oz.) flaked coconut

1. Dissolve yeast in water. Add biscuit mix, sugar, and egg; beat vigorously until well mixed. Turn onto a lightly floured surface. Knead until smooth (about 20 times). Let rest about 10 min.
2. Mix brown sugar with coconut.
3. Roll dough into an 18x9-in. rectangle. Spread with butter. Cut into 3-in. squares. Place about 1 tablespoon of coconut mixture in center of each square. Bring together diagonally opposite corners; press. Repeat with other two corners.
4. Place 2 in. apart on greased baking sheets. Cover, let rise in warm place about 1 hr.
5. Bake at 400°F about 12 min. Serve warm. 1½ doz. rolls

“Fried Chicken”—juicy and crisp from the oven . . .
(perfectly greaseless—no shortening!)



CORN-CRISPED CHICKEN

*No watching, no turning,
no pan to wash*



Have ready . . .
tender young broiler-fryer
chicken, cut into serving
pieces



Dip pieces in . . .
½ cup PET EVAPORATED
MILK



Roll in mixture of . . .
1 cup KELLOGG'S CORN
FLAKE CRUMBS
1½ teasp. salt
¼ teasp. pepper

Place chicken in shallow baking pan lined
with . . . REYNOLDS WRAP



Bake in 350 oven (moderate) 1 hr., or
until drumstick is tender when pierced
with fork.

DIP IT IN PET

. . . for a stay-on coating of corn
flake crumbs that keeps the sweet, natural chicken juices inside.
Ordinary milk would never do . . . but double-rich PET Milk is thick
as cream, holds the crumbs in a perfect crust. It's a favorite trick
for breading chops, cutlets, fish, croquettes (saves an egg every time).
Remember, first dip it in PET!

WHATEVER WOULD GOOD COOKS DO WITHOUT PET!