

# Voted BEST by American Women!



*Top cake of 10 BAKE-OFFS! This one BEST flour gives it moist, white, velvety texture... rich flavor*

**The cake of cakes!** A deliciously moist, tender white cake—for those wonderful times when only the BEST will do. Baked into each perfect layer is a rich chocolate surprise. Unusual—but easy. For cakes with real homemade stay-fresh quality, you always bake your best with Pillsbury's BEST Flour.

With this one flour, your baking is never in doubt. Open a sack. See how sparkling white it is. Handles easily. Blends smoothly. And it's fresh. It's Pillsbury's BEST—the flour you find in kitchens where only the BEST will do!

### "MY INSPIRATION" CAKE

*By Mrs. A. B. Kanago, Webster, S. D. \$25,000 Winner, Pillsbury's 5th BAKE-OFF. Best cake in 1959 Sweepstakes. Adapted by Ann Pillsbury.*

**BAKE** at 350° for 35 to 40 minutes. **MAKES** two 9-inch layers.

**Sprinkle**.... 1 cup finely chopped pecans or other nuts evenly over bottoms of two 9-inch round pans, well greased and lightly floured on the bottoms.

**Grate or shave**.... 2 ounces sweet or semi-sweet chocolate; reserve.

**Sift together**.... into mixing bowl  
2½ cups sifted Pillsbury's BEST All Purpose Flour\*

1½ cups sugar  
4 teaspoons double-acting baking powder  
1 teaspoon salt

**Add**.... ¾ cup shortening

1½ cups milk  
1 teaspoon vanilla  
**Beat**..... 1½ minutes. (With electric mixer blend at lowest speed, then beat at a low speed. Or beat 225 strokes with a spoon.)  
**Add**..... ¾ cup unbeaten egg whites (5 medium). Beat 1½ minutes.  
**Spoon**..... one-fourth batter carefully into each pan. Sprinkle with grated chocolate. Spoon remaining batter into pans, spreading carefully.  
**Bake**..... in moderate oven (350°) 35 to 40 minutes. Cool in pans 10 minutes before turning out. Frost layers nut-side up with Chocolate Frosting. Spread frosting between and on sides of layers, but frost only ½ inch around top edge of cake. Decorate with reserved ½ cup white frosting, thinned with 1 to 2 teaspoons water for easier spreading.

\*For use with Pillsbury's BEST Self-Rising Flour, omit baking powder and salt.

### Chocolate Frosting

Combine 2 squares (2 oz.) unsweetened chocolate, ½ cup sugar and ¼ cup water in saucepan. Cook over low heat, stirring constantly, until mixture is smooth and thickened. Remove from heat. Add 4 egg yolks; beat thoroughly. Cool.

Cream ½ cup butter and 1 teaspoon vanilla. Gradually add 2 cups sifted confectioners' sugar, creaming well. Reserve ½ cup of this frosting to decorate cake. Add the cool chocolate mixture to remaining white frosting; beat until smooth.

**NEW!** Pillsbury's "BEST CAKES" Cookbook. 60 pages of the best homemade cakes. Frostings, decorating and serving ideas. 20¢ with order blank in specially marked sacks of Pillsbury's BEST Flour.



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