

From Louisiana to Pillsbury to you...

Mardi Gras Party Cake

\$25,000 Bake-Off Winner

Delicate texture, a marvelous double-butterscotch taste in cake and icing... deliciously moist, light and proud. It's worthy of your best, so that's how you start... with Pillsbury's BEST Flour: so white, so fresh, so smooth in the blending.

A cake like this is a dessert by itself. To get it finished easily in your busy day, make the filling-topping ahead, store in refrigerator, re-heat to use. Recipe's below and in specially marked Pillsbury's BEST Flour sacks, along with more Bake-Off winners!



So moist, so flavorful, you know the BEST Flour made it!



Mrs. Eunice Surles of Lake Charles, Louisiana really couldn't believe it when her cake won the first grand prize. She's baked many a cake in her life, often for the First Methodist Church, but never with such a triumph as this.

MARDI GRAS PARTY CAKE

Adapted by Ann Pillsbury

BAKE at 375° for 25 to 30 minutes.
MAKES two 9-inch layers.

- Melt..... $\frac{3}{4}$ cup Nestlé's Butterscotch Morsels in $\frac{1}{4}$ cup water in saucepan. Cool.
- Sift together... 2 $\frac{1}{4}$ cups sifted Pillsbury's BEST All Purpose Flour
1 teaspoon Morton Salt
1 teaspoon soda and $\frac{1}{2}$ teaspoon double-acting baking powder. Set aside.
- Add..... 1 $\frac{1}{4}$ cups sugar gradually to $\frac{1}{2}$ cup shortening, cream well.
- Blend in... 3 unbeaten eggs; beat well after each. Blend in melted morsels; mix well.
- Add..... the dry ingredients alternately with 1 cup buttermilk or sour milk, beginning and ending with dry ingredients. Blend well after each addition.
- Turn..... into two 9-inch round (or two 8-inch at least 1 $\frac{1}{2}$ inches deep) layer

pans, well greased and floured on bottoms.

Bake..... at 375° for 25 to 30 minutes. Cool; spread Filling between layers and on top to within $\frac{1}{2}$ inch of edge. Frost sides and edge with Sea Foam Frosting or whipped cream.

BUTTERSCOTCH FILLING

Combine $\frac{1}{2}$ cup sugar, 1 tablespoon cornstarch, $\frac{1}{2}$ cup evaporated milk, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup Nestlé's Butterscotch Morsels and 1 beaten egg yolk in saucepan. Cook over medium heat, stirring constantly, until thick. Remove from heat; add 2 tablespoons Land O'Lakes Butter, 1 cup coconut, chopped, and 1 cup nuts, chopped. Cool.

SEA FOAM FROSTING

Combine in saucepan $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup firmly packed brown sugar, $\frac{1}{4}$ cup water and 1 tablespoon corn syrup. Cook until a little syrup dropped in cold water forms a soft ball (236° F.). Beat 1 egg white with $\frac{1}{4}$ teaspoon French's Cream of Tartar until stiff peaks form. Add syrup to egg white in slow stream, beating until thick.

BEST
of the
BAKE-OFF

Pillsbury's
BEST
XXXX
ALL PURPOSE
FLOUR

The flour you find
in kitchens where only
the BEST will do!