



New!
**HEINZ INSTANT
 BABY CEREALS**



MIX SMOOTH IN 5 SECONDS!



- Made by new, exclusive Heinz process
- Tastier, smoother
- Will not lump or thicken
- Easier to digest
- Rich in body-building iron, niacin, thiamine
- New, larger packages
- New, handier pouring spout
- 5 kinds—High Protein, Rice, Oatmeal, Barley, and Mixed Cereals

▲ To be sure you get Heinz Instant Baby Cereals, look for this sparkling new package!

HEINZ Baby Cereals



rise while preparing batter.
 the remaining 1½ cups flour,
 salt, and mace. Set aside.
 and vanilla extract together
 softened. Add sugar gradually,
 fluffy after each addition. Add
 e, beating well after each addi-
 yeast mixture.
 edients in fourths, blending
 each addition. Stir in the
 pared pan. Cover with waxed
 towel and let rise in a warm
) until dough comes to within
 n, about 45 min.
 20 to 25 min., or until cake
 pick comes out clean when in-
 x together in a saucepan the
 ar, lemon juice and peel. Bring
 heat and simmer, uncovered,
 st 3 min. blend in the orange-

juice concentrate.
 9. Remove from oven and let stand in pan on cooling rack 10 min. Prick through surface of cake. Gradually pour about one-third of the hot orange sirup over cake.
 10. Run a spatula gently around pan to loosen sides; invert onto serving plate and remove pan. Prick cake again and pour remaining hot orange sirup over surface.
 11. To serve, fill ring with vanilla ice cream balls and serve with Dark Sweet Cherry Sauce. If desired, garnish with walnut halves.
 10 to 12 servings
 For Dark Sweet Cherry Sauce—Drain contents of a 1-lb. can dark sweet cherries. Blend 2 table-
 spoons of the cherry sirup with 1 teaspoon corn-
 starch. Stir into remaining cherry sirup; bring to boiling and continue cooking until slightly thickened and smooth, stirring occasionally. Stir in ¼ cup strawberry preserves. Remove from heat and cool. If desired, the drained cherries may be added to sauce before cooling.