

Brand New Syrup

Delicious Maple-y Flavor

## New *Karo*<sup>®</sup> Imitation Maple Syrup



Look for the beautiful  
**NEW "HIGHBOY" BOTTLE**  
Easy to hold! Easy to pour!  
Attractive on your table!

From the famous Karo kitchens... a brand new syrup blend that's extra rich in maple-y flavor. New Karo Imitation Maple Syrup is luscious on pancakes, waffles and French toast. Extra maple-y!

### *Karo* Corn Syrups Contain **1-2-3 ENERGY BOOSTERS**

... act much the same as a 3-stage rocket



1. **DEXTROSE** goes to work instantly to give you the first big lift.
2. **MALTOSE** the second energy booster, gives you your second energy lift.
3. **DEXTRINS** act slower, to give you a third or delayed burst of energy.

TRY THESE  
DELICIOUS  
KARO SYRUPS, TOO!



• Crystal Clear Karo with its clear, sweet taste. Ideal for cooking.

• Dark 'n Sweet Karo, with its rich full-bodied flavor.

AMERICA'S FAVORITE SYRUPS FOR OVER 50 YEARS

# CASSEROLE CAN BE



Delectable Spinach Casserole with its golden frame of Provolone cheese is a flavorful lunch.

### Baked Apricot Pudding

TO PREPARE: 25 MIN.

TO BAKE: 50 MIN.

- 1 tablespoon confectioners' sugar
- 1 1/4 cups (about 6 oz.) dried apricots
- 1 cup water
- 1 1/2 tablespoons butter
- 1 1/2 tablespoons flour
- 1/4 cup milk
- 4 egg yolks
- 1/2 teaspoon vanilla extract
- 4 egg whites
- 6 tablespoons sugar

1. Lightly butter the bottom of a 1 1/2-qt. casserole and sift the confectioners' sugar over it.
2. Put apricots and water into a saucepan. Cover; simmer about 30 min., or until apricots are plump and tender. Force apricots through a coarse sieve or food mill (makes about 3/4 cup apricot purée).
3. Heat butter in a saucepan. Blend in the flour.

Heat until mixture bubbles. add milk gradually, stirring idly to boiling, stirring longer. Cool slightly.

4. Beat egg yolks and vanilla mixture is thick and lemon gradually into beaten egg y orously. Thoroughly blend Set aside to cool.

5. Using clean beater, beat Add sugar gradually, beating. Continue beating until formed. Spread apricot mixture into prepared cass pan of very hot water.

6. Bake at 350°F about 50 knife inserted halfway becomes out clean. Cool slightly with whipped cream.