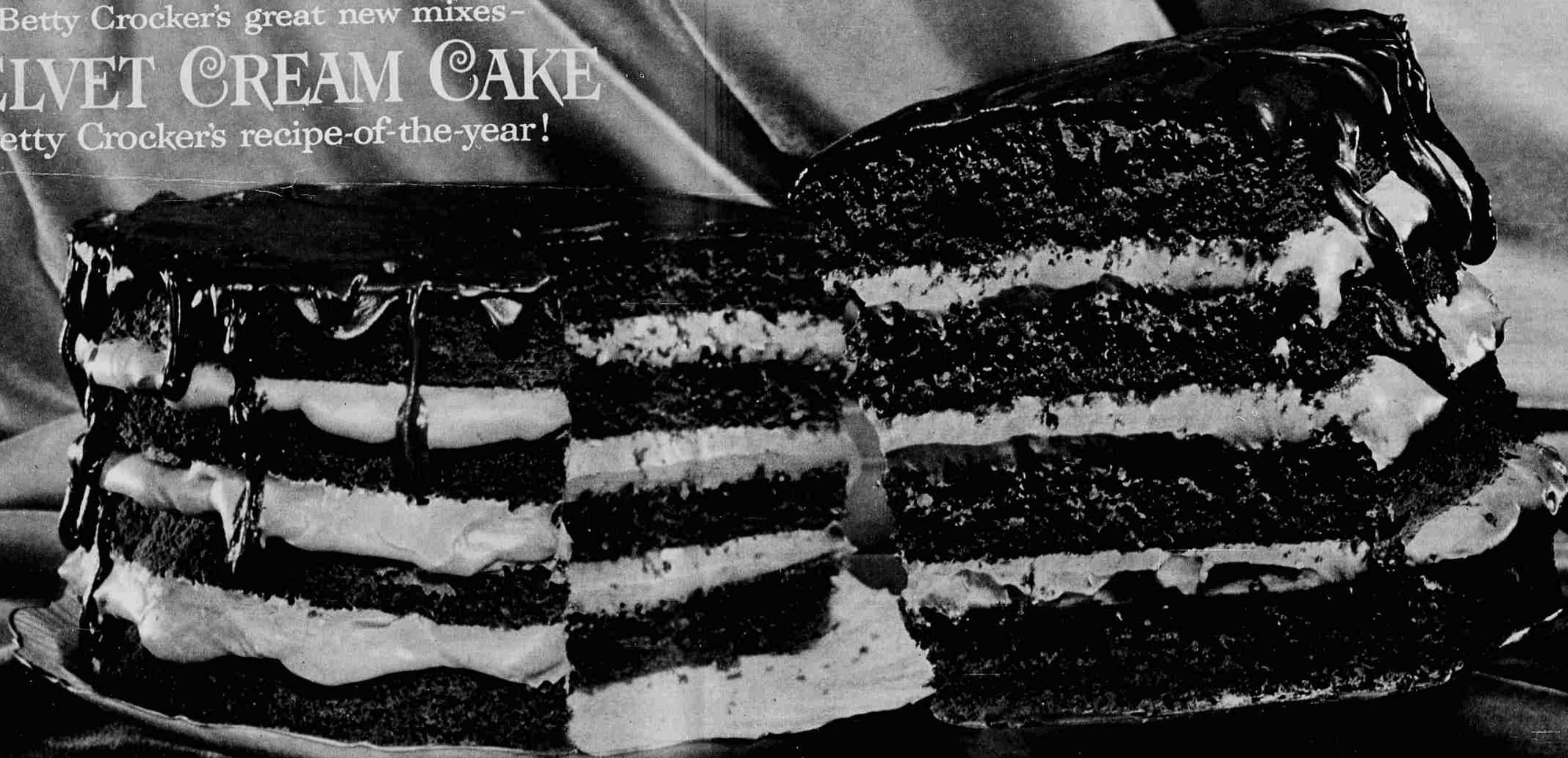


A great new way to enjoy
Betty Crocker's great new mixes—
VELVET CREAM CAKE
Betty Crocker's recipe-of-the-year!



RICH, MOIST, TENDER—hauntingly delicious! Hundreds of women have rated Velvet Cream Cake one of the all-time-great recipes from our Betty Crocker kitchens. Here it is all chocolatey, made with our Devils Food Cake and Chocolate Fudge Frosting Mixes. And you can make up marvelous flavors, all your own—use any of our eight new Country Kitchen Cake Mixes, and any of our four creamy Frosting Mixes. The basic recipe's always the same—and always easy, because it starts with *two* great mixes. And your Velvet Cream Cake will always come out wondrously soft and moist and velvety-smooth . . . a perfect dream of a cake!



VELVET CREAM CAKE
It's easy as this

- 1 Make Betty Crocker Country Kitchen Devils Food Cake Mix in two 9 inch layers. Split cooled layers to make four.
- 2 Add 2 cups Betty Crocker Chocolate Fudge Flavor Frosting Mix (dry mix) to 1½ cups whipping cream and 1 tsp. vanilla. Chill; whip until thick. Fill cake.
- 3 Blend remaining dry Frosting Mix with 2 to 3 tbsp. hot water, 1 tbsp. light corn syrup. Beat until smooth. Add 1 to 2 tsp. more water, if necessary. Spread over top of cake; let dribble down sides. Chill.

And next time . . . pick another cake mix flavor — and another creamy frosting — and make up your own spectacular Velvet Cream Cake.

Enjoy
VELVET CREAM CAKE
and **12¢**

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