



Betty Crocker's GOOD NEWS ABOUT FOOD

from the Betty Crocker Kitchens in Golden Valley...to yours



Easter's
for joy
and
Feasting



and what fun it is to plan some real Easter treats for that family of yours! Here in our Kitchens in Golden Valley, we've had half our fun before hand—making the things we think you'd have fun making this happy, happy Easter.

Sweet Easter Eggs ... for instance. Old-fashioned Chocolate Cream Easter eggs, that look so pretty and taste so good we just had to give you the recipe right here.



Chocolate Cream Easter Eggs. Combine 1 pkg. Betty Crocker Creamy White Frosting Mix with 5 tbsp. soft butter and 3 tbsp. flour. Add 2 tbsp. hot water. Knead 20 to 30 times on a board lightly dusted with confectioners' sugar. Divide and shape into 8 eggs. Chill.

Coat eggs with Old-fashioned Fudge Frosting (the recipe is on the Betty Crocker Chocolate Fudge Flavor Frosting Mix pkg.), by dipping eggs in frosting and ending with a swirl on top.* If you'd like, decorate with Betty Crocker Creamy White Frosting tinted in pastel colors.

*You'll find it helps to keep the fudge frosting over hot water while you coat the eggs.

No Easter planning would be complete without some ideas for a nice Easter breakfast. Maybe you'd like to start with fresh pineapple. (It's pretty sure to be in your stores around Easter time.) And then maybe scrambled eggs, with a light, tender coffee cake, served hot and fragrant from the oven. We have one called "Jam Velvet Crumb Cake," and it's just so good we thought we'd pass the recipe on to you.



JAM VELVET CRUMB CAKE

1 1/3 cups Bisquick 1 egg
3/4 cup sugar 3/4 cup milk
3 tbsp. soft shortening 1 tsp. vanilla

Heat oven to 350° (mod.). Grease and flour a sq. pan, 8x8x2". Mix Bisquick, sugar. Add shortening, egg, 3/4 cup of milk. Beat vigorously 1 min. Stir in gradually remaining milk, vanilla. Beat 1/2 minute. Pour into prepared pan. Bake 35 to 40 min. Cut into squares. Spoon 1/2 cup your favorite jam or preserves over the warm cake squares. Serve warm.



NEWS OF THE MONTH: FRUIT PLATTER PIE

1 cup sifted GOLD MEDAL "Kitchen-tested" Enriched Flour
1/2 tsp. salt
1/3 cup lard (or 1/3 cup plus 1 tbsp. hydrogenated shortening)

1/3 to 1/2 cup grated sharp Cheddar cheese, if desired
2 tbsp. water
fruit, fresh or canned, drained pieces

Heat oven to 475° (very hot). Mix flour and salt. Cut in shortening and cheese. Sprinkle with water, mix with fork. Round into ball. Roll into 13 to 14" circle on lightly

floured cloth-covered board. Transfer to baking sheet, turn up edge 1" and flute. Prick. Bake 8 to 10 min. Cool. Arrange fruit on pastry. Sprinkle with 1 to 2 tbsp. sugar. Spoon 1/2 cup Orange Sauce (recipe below) over fruit. Serve in pie-shaped wedges with sweetened whipped cream and additional sauce. 12 to 14 servings.

Orange Sauce: Mix in saucepan 1/2 cup sugar, 1/4 tsp. salt, 1 tsp. cornstarch. Stir in 1/2 cup orange juice, 2 tbsp. lemon juice and 1/4 cup plus 2 tbsp. boiling water. Bring to boil and boil 1 min.; stir constantly. Cool. Add 1/4 tsp. each grated orange and lemon rind, if desired.

Easter Basket Cupcakes

are fun to make, too. You'll want these: 1 pkg. of Betty Crocker Yellow Cake Mix, 2 pkg. of Betty Crocker Lemon Fluff Frosting Mix, marshmallows (24 to 36, depending on the size of your cupcake pans), small yellow gumdrops (24 to 36) and colored pipe cleaners (48 to 72).



Bake your cupcakes the way it tells you on the Betty Crocker Yellow Cake Mix pkg. Frost the sides of each cupcake. For a basket effect, draw the tines of a fork through the frosting. Frost the tops of the cupcakes. Snip the top halves of your marshmallows into six sections, cutting about 3/4 of the way to the center. Spread each section gently to make it look like a petal. Press a gumdrop in the middle for a center. Put one marshmallow "flower" on each cupcake. Make basket handles of 2 colored pipe cleaners twisted together and bent into an inverted "U." Press the ends of the handles into the rims of the cupcakes. 24 to 36 cupcakes.

We have one bit of news we know you'll want to hear. A new 20-page booklet, that tells you how to make all kinds of good things with oil as the shortening! It's called "All-American Favorite Recipes with Gold Medal Flour," and it tells you how to make breads, cakes, cookies, desserts, main dishes, salads ... even things like broiled oven French fries! If you'd like a copy, write to me—Betty Crocker, Dept. 735, 400 Second Avenue South, Minneapolis 1, Minnesota.

And we're really excited about another great idea from our Gold Medal girls—the Fruit Platter Pie shown above. It's a big fruit platter with a crunchy cheese crust. Wonderful conversation piece, we think, for a buffet or a brunch or that Easter breakfast we were talking about!



Here are just a few of the girls in the kitchens who want to join me this month in wishing you a happy Easter. And always we wish you happiness every day and

Happy Baking
Betty Crocker



There's always something new from Betty Crocker