

NEW!



for the first time anywhere!

KRAFT

BAKE 'N' TOTE PAN



*Designed for you by the Kraft
Kitchens—the first really modern
cake pan*



**\$2.50 value
ONLY**

\$1.25

with label from bottle
of Kraft All Purpose Oil

**So many
wonderful uses!**

It will be the most modern pan in your kitchen! Its extra depth (2½" instead of the usual 2") gives it lots of extra uses. Perfect for cakes and biscuits—and also for baked dishes.

The cover fits on so snugly, the pan is a convenient way to store foods both in your kitchen and freezer—and for toting cakes, salads, baked beans, sandwiches, etc. to picnics, parties and church suppers.

You can't buy this Bake 'n' Tote Pan at any store. It's made exclusively for Kraft by Mirro. Better mail your order today.

Why not order several—for yourself and for gifts!

Extra deep—2½"

—you can frost a cake right in the pan!

Popular 8" x 8" size

Slide-on cover has carrying handle

Seamless, heavy-gauge aluminum

—outside is polished—bottom is satin-finish—decorated cover is copper-anodized. (Won't tarnish, chip or peel.)

...the most wonderful oil ever created for
baking, salad dressings and frying!



TEAR OUT THIS ORDER FORM

Kraft Bake 'n' Tote Pan
Box 1126—Dept. D
Chicago 77, Illinois

Please send me _____ Kraft Bake 'n' Tote Pan(s). For each pan ordered, I enclose \$1.25 in cash, check or money order (no stamps, please), and the label from a bottle of Kraft All Purpose Oil.

Name _____

Address _____

City _____ Zone _____ State _____
(Please print plainly)

This special offer expires December 31, 1958 and is limited to Continental U.S.

Void in any state where taxed, restricted or otherwise prohibited. Please allow three weeks for delivery.

PEPPERMINT CANDY CAKE

- | | |
|----------------------------|--|
| 2 cups sifted cake flour | 2 drops red food coloring |
| 2½ teaspoons baking powder | 3 egg whites |
| ¾ teaspoon salt | ¼ teaspoon cream of tartar |
| ¼ cup Kraft Oil | ¼ cup sugar |
| ¼ cup milk | ¼ cup sifted finely crushed peppermint stick candy |
| ½ cup water | |
| ¾ teaspoon vanilla | |

Sift together flour, baking powder and salt. Add the oil, milk, water, vanilla and red food coloring and beat until it forms a very smooth batter. In a separate bowl beat the egg whites until frothy, add the cream of tartar and continue beating until the egg whites are stiff. Gradually add the sugar and crushed peppermint stick candy and continue beating until very well blended. Fold this egg and sugar mixture thoroughly into the batter. Pour into a greased and floured Bake 'n' Tote pan. Bake in a slow oven, 325°, for 40 to 45 minutes. Cool in the pan and frost with:

PEPPERMINT FROSTING

- | | |
|------------------------------------|--------------------------------|
| ¾ cup Parkay Margarine | 2 tablespoons milk |
| 2 cups sifted confectioners' sugar | ¼ teaspoon vanilla |
| | Crushed peppermint stick candy |

Cream the margarine. Add the sugar alternately with the milk and vanilla. Frost top of cake. Sprinkle with the crushed peppermint stick candy.