

Free introductory packet of New Betty Crocker Meringue Mix with special Gold Medal sacks!

• FREE inside the 5-lb. sack —
• Mailed to you FREE for
certificate on the 2-lb. sack



*Glamorous meringue is the perfect
topping for your favorite chocolate
filling and deliciously different
Butter Crunch Crust.*

*Yes, Gold Medal makes your crust
and your pie truly a "flower" of a treat
... because Gold Medal is the "flower"
of the wheat ... the very finest part.*

Butter Crunch Chocolate Pie with Meringue

1/2 cup butter
1/4 cup brown sugar
(packed)
1 cup sifted GOLD MEDAL
"Kitchen-tested" Enriched Flour
1/2 cup chopped pecans,
walnuts, or coconut

Heat oven to 400° (mod. hot). Mix all ingredients with hands. Spread in oblong pan, 13x9 1/2 x 2". Bake 15 min. Take from oven, stir. Press 2 cups hot Butter Crunch against bottom and sides of 9" pie pan. Prepare cooked chocolate filling. Follow directions on Betty Crocker Meringue Mix packet for pie meringue. Pour hot filling into shell. Immediately top with meringue.

Bake 15 to 20 min. at 375°. When cool, top with remaining Butter Crunch, if desired. 8 servings.



Bake it Better with Gold Medal

—the "Kitchen-tested" Flour

FABULOUS BRAND-NEW MIX

Quick and easy! Just add water and beat. You'll have a high, light meringue every time, and guaranteed perfect.

Homemade delicious! Meringue toppings for pies... tender to cut, tender to eat. Or make crisp meringue shells or light meringue kisses.



Each regular package contains enough mix for two pies