

Another Pillsbury first!

New Pillsbury APPLESAUCE CAKE MIX

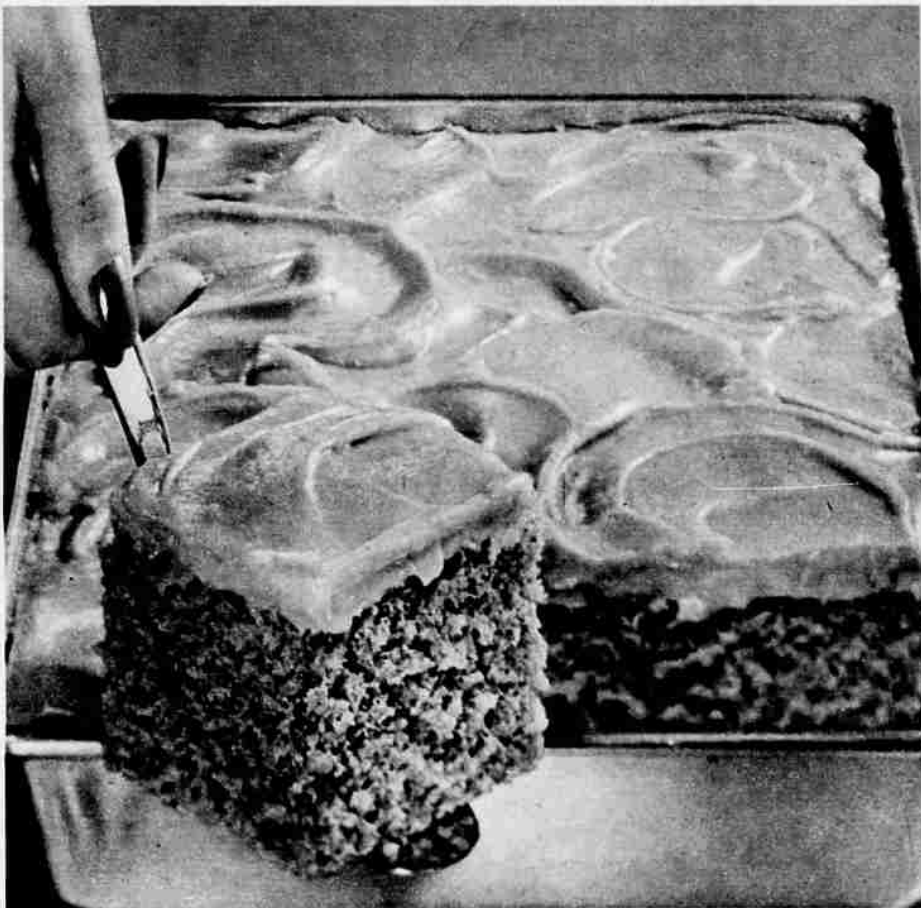
**for moist spicy
cake desserts**

*A brand-new mix with real
apples in it. And look at the
wonderful ways you can use it!*

This delicious, moist cake with the true home-made flavor is actually an old-time favorite. But now, for the first time, you can make it from a mix!

Try baking it the old-fashioned, square-pan way shown here. You always get a cake that's moist—fresh with the delicate flavor of apples and mild spices. And tender bits of apple are scattered all through it.

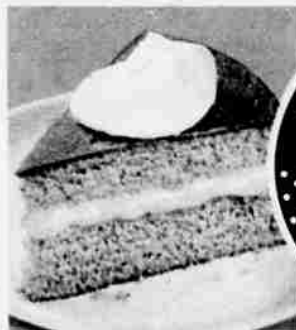
Conveniently packaged in the new loaf size that's so useful for a wide variety of cakes. Spring it on your family soon!



Apple Cream Ring: Bake at 350° for 25-30 minutes in 9" ring mold. Fold 1 cup whipped cream into 1 cup of applesauce. Pile in center of ring.



Just enough for a dozen cupcakes. Bake in a 12-cupcake pan, and serve the cupcakes with a fluff of whipped cream dusted with nutmeg.



Lemon-Filled Layers: Split a round layer. Fill with lemon pudding. Top with soft cream cheese blended with lemon juice, grated rind.



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