

Baking, 1959

This year, home baking reaches new heights of flavor and time- and labor-saving convenience with a scintillating display of packaged mixes.



You'll enjoy
Double-Cheese Corn Bread (top),
Fruited Cinnamon Rolls,
Orange Sticky Rolls (center),
and Herb Bouwknuts.

DOUBLE-CHEESE CORN BREAD

TO PREPARE: 15 MIN. TO BAKE: 20 MIN.

- 1 12-oz. pkg. corn muffin mix
- $\frac{1}{2}$ cup shredded Parmesan cheese
- $\frac{1}{2}$ cup milk
- 1 teaspoon prepared mustard
- 1 egg, well beaten (until thick and piled softly)
- $\frac{1}{4}$ lb. sharp Cheddar cheese, shredded (about 1 cup, shredded)

1. Grease an 8x8x2-in. baking pan.
2. Mix the corn muffin mix with Parmesan cheese.
3. Add a small amount of milk to the mustard; stir until blended. Add mustard, the remaining milk, and beaten egg to the dry mixture. Mix until just blended. Turn batter into the prepared pan; spread evenly into corners.
4. Bake at 400°F about 18 min., or until a wooden pick inserted in center comes out clean. Remove from oven. Sprinkle evenly with Cheddar cheese.
5. Return to oven and bake about 1 min. longer, or until the cheese is slightly melted. Garnish with chopped parsley (see photo). Serve hot.

About 8 servings

ORANGE STICKY ROLLS

TO PREPARE: 5 MIN. TO BAKE: 15 MIN.

- 8 brown-and-serve fan-tan rolls
- 3 tablespoons sugar
- 2 tablespoons frozen orange juice concentrate (undiluted)
- 1 tablespoon butter or margarine
- 2 tablespoons finely chopped walnuts

1. Combine sugar, orange juice concentrate, and butter in a small saucepan. Cook until sugar is dissolved, stirring constantly.
2. Place rolls in a shallow pan or on a baking sheet. Spoon sauce over rolls. Sprinkle with nuts.
3. Bake at 400°F 15 min., or until golden brown.

8 rolls

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader
Mrs. Florence J. Trogdon, Abington, Pa.

BLUEBERRY-BANANA-NUT BREAD



TO PREPARE: 25 MIN. TO BAKE: 35 MIN.

- 2 cups blueberry pancake mix
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup (about 2 oz.) chopped pecans
- 1 egg, slightly beaten
- 1 cup mashed bananas (about 2 medium-size with all-yellow or brown-flecked peel)
- 2 tablespoons milk
- $\frac{1}{4}$ cup melted shortening

1. Grease bottom of a 9 $\frac{1}{2}$ x5 $\frac{1}{4}$ x2 $\frac{3}{4}$ -in. loaf pan.
2. Mix pancake mix with sugar and nuts in a bowl.
3. Blend together the egg, bananas, and milk. Blend in the melted shortening.
4. Make a well in center of dry ingredients and add banana mixture all at one time. Stir only enough to moisten dry ingredients. Turn batter into pan and spread to corners.
5. Bake at 350°F about 35 min., or until a cake tester or wooden pick comes out clean when inserted in center of bread.
6. Remove from oven. To loosen from pan, run a spatula gently around sides. Cover with a cooling rack, invert bread and remove pan; turn bread top-side up. Cool completely. To store, wrap tightly in moisture-vapor-proof material.

1 loaf bread