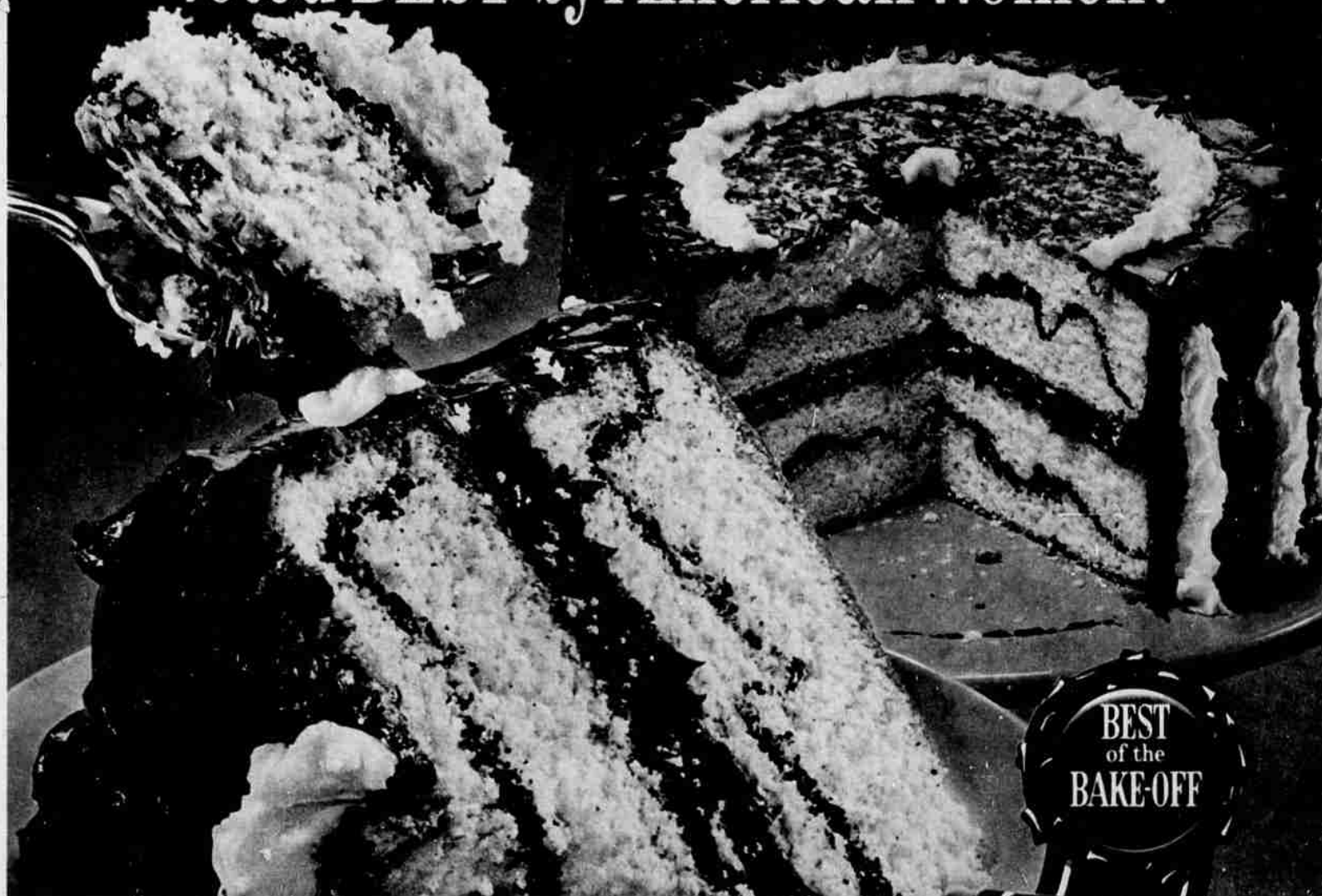


Voted BEST by American Women!



Top cake of 10 BAKE-OFFS! This one BEST flour gives it moist, white, velvety texture... rich flavor

The cake of cakes! A deliciously moist, tender white cake—for those wonderful times when only the BEST will do. Baked into each perfect layer is a rich chocolate surprise. Unusual—but easy. For cakes with real homemade stay-fresh quality, you always bake your best with Pillsbury's BEST Flour.

With this one flour, your baking is never in doubt. Open a sack. See how sparkling white it is. Handles easily. Blends smoothly. And it's fresh. It's Pillsbury's BEST—the flour you find in kitchens where only the BEST will do!

"MY INSPIRATION" CAKE

By Mrs. A. B. Kanago, Webster, S. D. \$25,000 Winner, Pillsbury's 5th BAKE-OFF. Best cake in 1959 Sweepstakes. Adapted by Ann Pillsbury.

BAKE at 350° for 35 to 40 minutes. MAKES two 9-inch layers.

Sprinkle... 1 cup finely chopped pecans or other nuts evenly over bottoms of two 9-inch round pans, well greased and lightly floured on the bottoms.

Grate... 2 ounces sweet or semi-sweet chocolate; reserve.

Sift... into mixing bowl
2½ cups sifted Pillsbury's BEST All Purpose Flour*
1½ cups sugar
4 teaspoons double-acting baking powder
1 teaspoon salt

Add... ¾ cup shortening

1½ cups milk
1 teaspoon vanilla
Beat... 1½ minutes. (With electric mixer blend at lowest speed, then beat at a low speed. Or beat 225 strokes with a spoon.)
Add... ¾ cup unbeaten egg whites (5 medium). Beat 1½ minutes.
Spoon... one-fourth batter carefully into each pan. Sprinkle with grated chocolate. Spoon remaining batter into pans, spreading carefully.
Bake... in moderate oven (350°) 35 to 40 minutes. Cool in pans 10 minutes before turning out. Frost layers nut-side up with Chocolate Frosting. Spread frosting between and on sides of layers, but frost only ½ inch around top edge of cake. Decorate with reserved ½ cup white frosting, thinned with 1 to 2 teaspoons water for easier spreading.

*For use with Pillsbury's BEST Self-Rising Flour, omit baking powder and salt.

Chocolate Frosting

Combine 2 squares (2 oz.) unsweetened chocolate, ½ cup sugar and ¼ cup water in saucepan. Cook over low heat, stirring constantly, until mixture is smooth and thickened. Remove from heat. Add 4 egg yolks; beat thoroughly. Cool.

Cream ½ cup butter and 1 teaspoon vanilla. Gradually add 2 cups sifted confectioners' sugar, creaming well. Reserve ¼ cup of this frosting to decorate cake. Add the cool chocolate mixture to remaining white frosting; beat until smooth.

NEW! Pillsbury's "BEST CAKES" Cookbook. 60 pages of the best homemade cakes. Frostings, decorating and serving ideas. 20¢ with order blank in specially marked sacks of Pillsbury's BEST Flour.



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