



Betty Crocker's

GOOD NEWS ABOUT FOOD

from the Betty Crocker Kitchens in Golden Valley... to yours



Isn't it
fun to
have it
February?



Such a month for parties! Such a month for children! With Valentine's Day and Lincoln's birthday and Washington's birthday—and only twenty days of school!

We've been like children out of school ourselves, these past few weeks, thinking about things you might like to make and do and decorate—for your sweethearts, big and little.

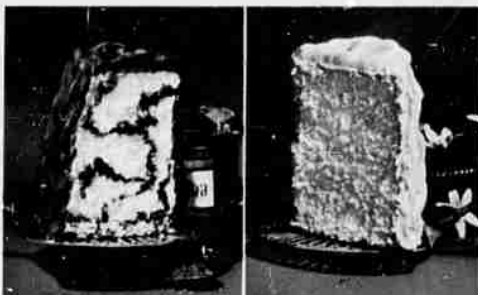
But I don't suppose we've been as excited about anything as about our new Butterfudge goodies. (Made with rich, dark chocolate and real butter. Just the way men like them, if we can judge by the way our men keep finding excuses to drop into the kitchens to taste them!)

We only have room to give you one recipe here—for Butterfudge Cookie Pie. (The cookie crust has chocolate and butter in it. And you put it in the pan instead of rolling it out, so it's extra-easy to do.)

But you'll find a folderful of Butterfudge recipes in the Gold Medal Flour sack this month... tells you how to make Butterfudge Cake and Butterfudge Tarts and Butterfudge Mallow Cake and Butterfudge Fingers and Butterfudge Pecan Pie.



Did you know that Martha Washington was the first lady to serve Boston Cream Pie? (That's why some people call it Washington Cream Pie.) She dreamed it up herself, and had it served the first time one night when Thomas Jefferson came to dinner. We think it's fun to decorate it on Washington's birthday with maraschino cherries. You just make your Boston Cream Pie from the Betty Crocker mix and drop halved, drained maraschino cherries on top—to make a little hatchet, if you're feeling mischievous!



TWO NEW ANGELS! Here's some news we're excited about. Two brand-new flavors in our Betty Crocker Angel Cake Mix! There's Fudge Swirl, with the finest imported cocoa threading through the snowy, melt-in-your-mouth white angel cake. And there's Orange Pineapple, which we think you're going to love. More news: All the Betty Crocker Angel Cake Mixes are being made from a new recipe that lets you mix them right in the mixer—instead of folding in the whites "by hand"!



We think one of the nicest Valentines you can bake is a big heart cake. You make it with your favorite Betty Crocker layer cake mix, but you bake one layer in an 8" round pan and one layer in an 8" square pan. Then you cut the round cake in two and put it together with the square cake... the way it shows in the diagram. It really says, "I love you," the way we've decorated it here—with Betty Crocker Fluffy White Frosting for the icing and tinted Fluffy White for the trim. (We got fancy and decorated it a little more with a cupid's arrow made out of a plastic straw!)



Hearts, hearts, hearts... little heart-tart-shells, made with Betty Crocker Pie Crust Mix. (It's instant-mixing, you know.) You fill them with creamed chicken, or cherry pie filling, or just anything you please. Heat the oven to 475° (very hot). Then make your pastry just the way it tells you

on the Betty Crocker Pie Crust Mix box (for a two-crust pie). Divide into 6 equal parts. Put one piece on a 7" square of foil. Roll out pastry circle to the edges of the paper. Use a paper pattern and cut a heart out of the foil and pastry with your scissors. Shape the pastry and foil into a heart-shaped shell, turning up the edges about 1" and fluting them. Prick bottom of tart. Repeat with other 5 pieces of pastry. Bake 8 to 10 min. on a baking sheet. Cool and remove foil.



BY THE WAY... I've been meaning to tell you how much your letters mean to us here in Golden Valley. We answer every one of them, of course. But so many of you have written to ask us about baking bread that I thought I ought to tell you about a little 12-page booklet our Gold Medal girls have prepared, that tells you exactly how to do it. It's called "BREADS YOU BAKE... with Yeast," and if you'd like to have it, we'll send it to you. It has pictures that show you every step in breadmaking. Lots of "special" recipes, too. For Rye Bread and French Bread and Danish Pastry and all kinds of rolls—as well as good, plain homemade bread. If you'd like to have it, just write to me—Betty Crocker, Golden Valley, Dept. 670, 9200 Wayzata Blvd., Minneapolis 26, Minnesota. We'll be more than happy to send it to you.

We're working on some really exciting things to tell you about next month. Until then... be our Valentine... and

Happy Baking

Betty Crocker



There's always something new from Betty Crocker



NEWS OF THE MONTH—Butterfudge Cookie Pie! This is our Valentine to those families of yours who just can't get enough chocolate. It's an ice cream pie with a pat-in-the-pie-pan cookie crust made with chocolate and butter. Here's the recipe: $\frac{1}{2}$ cup soft butter, $\frac{1}{4}$ cup sifted confectioners' sugar, $\frac{1}{2}$ tsp. vanilla, 1 cup sifted GOLD MEDAL Flour, $\frac{1}{8}$ tsp. salt, 2 sq. semi-sweet chocolate (2 oz.), melted, 1 qt. butter pecan ice cream, fudge sauce. Mix butter, sugar and vanilla thoroughly. Sift flour and salt. Add to butter mixture and blend. Add melted chocolate and blend well. Chill 30 to 45 min. Heat oven to 400° (mod. hot). Pat dough in 9" ungreased pie pan. Flute edge. Prick. Bake 10 to 12 min. Cool. Just before serving, fill with spoonfuls of ice cream and top with fudge sauce.