

There's a world of difference
in the taste of a Betty Crocker cake
now taste the difference
in the wonderful cakes like this, on

NEW BETTY CROCKER PICTURE RECIPE PACKAGES



Now, for a short time only,
on every single Betty Crocker

Cake Mix package, there will be 6
picture recipes. Keep the recipes—they
zip right off the back of the package.
But don't just keep them—use them.
Here are birthday cakes, great occasion
cakes, family fun cakes. Make a
complete collection. These cakes will
make you famous. Betty Crocker



VIENNESE WALNUT TORTE

a treasured recipe from
the Betty Crocker
world-wide collection,
shown against
the lights of Vienna.
One of 6 picture recipes
now on the Betty Crocker
Devils Food package.

HERE'S YOUR EASY RECIPE:

The crinkly, crackly cinnamon meringue topping, crunchy with Diamond Walnuts, is baked right on the cake batter.

Prepare Betty Crocker Fluffy White Frosting Mix as directed. Fold in ½ tsp. McCormick or Schilling vanilla. Set aside.

Make Devils Food Cake batter. Pour into 2 prepared 9" layer pans, 1½" deep. Spread frosting evenly over cake batter before baking. Sprinkle with ½ cup chopped Diamond Walnuts, then with mixture of 1 tsp. sugar and ½ tsp. McCormick or Schilling cinnamon.

Bake 40 to 50 minutes at 350°. Do not underbake. Cool ½ hr. Carefully loosen meringue from pan with knife. Remove from pans by inverting on cloth-covered rack. Cool meringue side up. Split each layer in half.

Cook 1 pkg. of vanilla pudding; cool. Spread pudding between split cake layers and on top of meringue on one layer. Place other layer on top. Chill.

FREE FROSTING! Send three box bottoms—two from any Betty Crocker Cake Mix and one from any Betty Crocker Frosting Mix—and General Mills will refund the price of the frosting. Send to Free Frosting Offer, Box 179, Minneapolis 60, Minn. Only one refund to a family. Offer expires October 31, 1961.

BETTY CROCKER MAKES THE DIFFERENCE... THE DIFFERENCE YOU CAN TASTE.