# 649 S. HAWTHORNE BLVD., HAWTHORNE



. SUNDAYS 10 5:30 P.M

## LEAU FLANNERS AND SHOPPING SUGGESTIONS

## Plum Sauce Is Topping of the Day

Delicately textured cake made with a packaged mix is served with a delicious canned purple plum sauce for Plum Cottage Pudding, a dessert your friends will en-

joy and remember.

Juicy, plump canned purple plums provide distinctive flavor and a look of elegance when used with a host of

PLUM COTTAGE PUDDING 1 can (1 lb. 15-oz.) purple plums in extra heavy

- syrup

  1 pkg. (1 lb. 3-oz.) yellow
  cake mix
  3 tbs. cornstarch
  1 cup water

- 14 cup water
  14 cup butter
  14 tsp. salt
  14 tsp. red food coloring
  15 cup lemon juice

Drain plums, saving syrup. Prepare cake mix as package directs. Turn into prepared 13x9x2-inch pan, and bake as

MERINGUE COVERED CAKE with the surpise filling of boysenberry jam is made with the convenience foods of this modern era. Two layers of white or yellow cake

133922-inch pan, and bake as directed.

Meanwhile, pit plums and force through sieve or whize in blender; combine with 1 cup plum syrup. In saucepan, combine small amount of plum-syrup mixture with cornstarch.

14 tsp. salt 6 tbs. granulated sugar fluffy frosting and spread. between cake layers. Cover cake with remaining frosting. Growth food coloring and plum-syrup mixture with cornstarch.

15 tsp. salt 6 tbs. granulated sugar fluffy frosting and spread. between cake layers. Cover cake with remaining frosting. Growth food coloring and plum mixture. Cook, stirring lemon juice. Serve hot over egg whites and salt at high speed of electric mixer. Add daily fare.

# SpringSnowTopsCake with Surprise Filling

The surprise inside this attractive cake is a smooth and sweet boysenberry filling.

Yet it is so simple, it is fun to make.

Boysenberries were developed in 1923 by Rudolph Boysen, and few cross polinations in our time-produced a new mering up, using upward fruit which has skyrocketed to success like the tart boysenberry.

In the west, the boysenberry today is second only to the apple in the pie industry, and boysenberry jam is rapidly climbing in its field.

Because boysenberry jam is rapidly climbing in its field.

Because boysenberry jam is available in all markets, we have selected it as the filling for our cake.

SNOWCAP CAKE

### SNOWCAP CAKE

- 3 egg whites 4 tsp. salt 6 tbs. granulated sugar

Put chocolate cake layers SNOWCAP CAKE

2 layers (9-inch) white or yellow cake

1 jar (12-16 oz.) Boysenberry jam or preserves

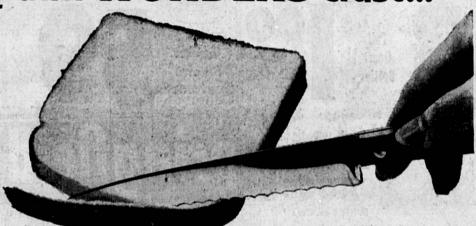
3 egg whites

3 tsp. salt

4 tsp. salt

5 the granulated eggs.

Stop, mother. don't trim WONDER'S crust...



it "eats" as good as the bread itself!



Sensational new baking process

makes WONDER Bread wonderfully soft... **CRUST AND ALL!** 

This great new bread is all taste, no waste you'll love every single bite of it, crust and all, be-cause everybody tells us the crust is as delicious as the bread itself.

The new process does it . . . whirls and spins Wonder's ingredients to a flawless, silken texture.

That means Wonder "Soft Whirled" Bread has no holes. Every nutritious slice is incredibly soft and smooth. You've never tasted a bread so flavorful, so creamy fine, so good to eat-crust and all! This is what they mean when they say, "it melts in your mouth."

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