



Betty Crocker

COOK BOOK OF

All-Purpose Baking

220 OF THE BEST TESTED RECIPES FROM THE THOUSANDS
IN THE GOLD MEDAL FILE

THE chief ingredient of most bakings is, of course, flour. In choosing the flour to use it is important to consider not only the excellence of its baking characteristics, its uniformity, and its "compatibility" with your recipes—but also its nutrition value. You will recognize the truth of this statement when you stop to think that the average family consumes approximately 600 pounds of flour in a year! The recipes in this book are all planned for GOLD MEDAL "Kitchen-tested" Flour. Every sack of this flour is now vitamin-and-mineral enriched . . . in the interest of better health. It is a "preferred" food.



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FOREWORD

This book is an answer to thousands of requests for the baking information we have been giving homemakers for many years over the radio and in correspondence. It includes the results of almost 20 years of experimenting with all possible baking methods developed as our staff has carried on the daily testing of our products and of thousands of recipes.

From the multitude of careful tests in our GOLD MEDAL Kitchen . . . followed by tests in the kitchens of representative homes, we have chosen this collection of up-to-date methods and the latest popular recipes for baked foods.

This modern, streamlined book on all-purpose baking is designed to show the homemakers of today the simplest, surest, easiest way to delicious baked foods for their families.

Betty Crocker

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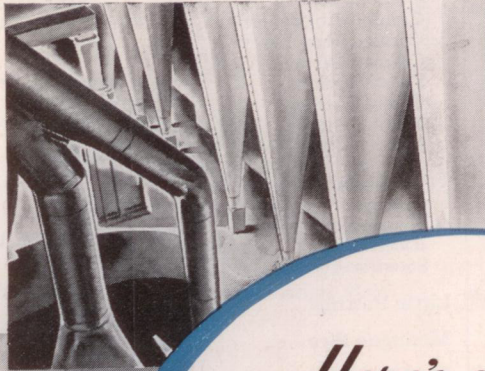
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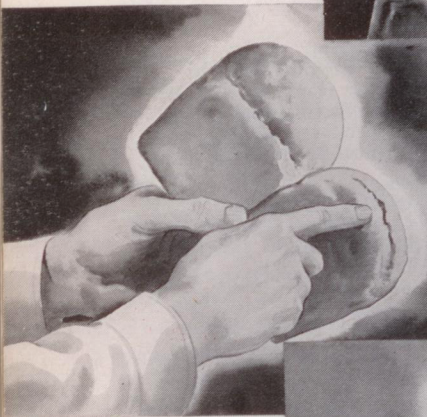
THIS amazing flour-recipe combination begins in the wheat fields. Our grain experts follow the harvest. Choose only the finest selected wheats . . . by exacting scientific tests.



A MINIATURE cyclone occurs in these funnels in cleaning wheats . . . one of the more than 150 separate milling and testing operations. Our facilities and experience total the greatest in the world.



TEST loaves show that baking faults may be caused by the flour. Gold Medal must be delicately balanced to make fine bread as well as excellent cake, cookies, pies, pastry.



Here's a Guaranteed "SUCCESS COMBINATION"

...for all your bakings!

EACH batch of Gold Medal Flour is laboratory tested. Rigidly controlled . . . to keep its high quality uniform for consistently dependable results in your kitchen . . . every single time you bake.



EXPERT home economists study and test thousands of recipes. Select the best for this book and for the recipe folders inside the sacks of Gold Medal Flour.



DAILY Betty Crocker and her staff critically test Gold Medal Flour, by actually baking bread and cakes in the General Mills Kitchen.

Betty Crocker recipes are checked and re-checked. Baking methods are simplified.

For best results, both flour and recipe must always act perfectly together. These recipes are adapted and perfected to fit *only* Gold Medal Flour.

Due to this exceptional care, Betty Crocker recipes and Gold Medal Flour, a product of General Mills, Inc., Minneapolis, Minn., are indeed a "Success Combination" . . . guaranteed to give you the most perfect results possible in all your bakings.

THESSE recipes are then sent to representative housewives the country over. Thus they are tried and tested under varied and normal conditions in the home.

