



BETTY CROCKER'S BISQUICK COOKBOOK SUPPLEMENT THREE

FOLK BREADS, U.S.A.

HEARTH BREADS 3

HEARTY BREADS 8

HOBBY BREADS 12

FOLK BREADS, U.S.A.

Hallelujah, the cinnamon roll rises again! The homemade muffin's *in!* The old-time doughnut makes a comeback! So why hesitate? Join the folk bread enthusiasts of America and bake up a storm with these old-fashioned "receipts" of yesterday. All of them happily simplified with Bisquick® baking mix.

You'll find splendid revivals here. Hearth Breads that once were baked in fireplace ovens: Indian Pone Cakes, Applesauce Bread, Country Cinnamon Rolls. If you're a health food fan, check out the Hearty Breads like Granola Muffins or Yogurt & Chive Biscuits. For those who bake for the sheer fun of it, we have lots of Hobby Breads. Yeast bread sticky buns. Coffee cake artistics. And, of course, good old Yankee Doughnuts.

All of these, and more, will help you rediscover the joys of baking your own bread. An old American custom that's worth trying, worth reviving — we promise you.

Betty Crocker

Yankee Doughnuts are pictured on the cover. The recipe is on page 12.

INDIAN PONE CAKES

The American Indian called them "oppones," the black man "hoecakes," the white settler "corn bread." We cut them narrow here, roll them in butter and they bake into golden-brown corn sticks. Delicious with cold salad, hot soup or chili.

1/3 cup butter or margarine
Cornmeal
1 1/2 cups Bisquick baking mix
1/2 cup cornmeal
1/2 cup cold water
Salt

Heat oven to 425°

- 1 Melt butter in oblong pan, 13x9x2 inches. Sprinkle cornmeal over butter.
- 2 Stir baking mix, 1/2 cup cornmeal and the water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.

- 3 Roll dough into a rectangle, 10x6 inches. Cut lengthwise in half; cut each half into 12 sticks, about 3/4 inch wide. Roll each stick in butter in pan; sprinkle lightly with salt.
- 4 Bake 12 to 15 minutes. Serve hot. 2 dozen.

MORE FOLKLORE Pone cakes or corn bread became known as journey cakes when hunters carried them in their travels. Later still, the name changed to johnnycakes. Buttons & Bows are a biscuit innovation, reminiscent of the barn dance era which originated in the 1800's.

BUTTONS & BOWS

They taste like doughnuts.

2 cups Bisquick baking mix
2 tbsp sugar
1 tsp nutmeg
1/8 tsp cinnamon
1/3 cup light cream
1 egg
1/4 cup butter or margarine,
melted
1/2 cup sugar

Heat oven to 400°

- 1 Stir baking mix, 2 tablespoons sugar, the nutmeg, cinnamon, cream and egg to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 2 Roll dough 1/2 inch thick. Cut with floured doughnut cutter. To make Bows, hold opposite sides of each ring and twist to form figure "8." Place Buttons (holes) and Bows on ungreased baking sheet.
- 3 Bake 8 to 10 minutes. Immediately dip each Button and Bow in melted butter, then in 1/2 cup sugar, coating all sides. Serve warm. 8 Buttons and Bows.



SOUTHERN BISCUITS

There's double buttermilk here in the Bisquick baking mix and in the liquid. Take two and butter while they're hot, according to Southern hospitality. Then add honey or maple syrup, as shown in the picture. Or, how about biscuits and gravy?

2 cups Bisquick baking mix
½ cup buttermilk

Heat oven to 425°

- 1 Stir ingredients to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 2 Roll dough ½ inch thick. Cut with floured 2-inch cutter.
- 3 Bake on ungreased baking sheet 8 to 10 minutes. 10 to 12 biscuits.

CELERY SEED BISCUITS Mix 1 teaspoon celery seed with the baking mix and buttermilk.

BACON BISCUITS Mix ⅓ cup crumbled crisply fried bacon with the baking mix and buttermilk.

NORTHERN BISCUITS

There's a lot of cheese in these biscuits. Plus they're brushed with egg yolk. Then sprinkled with poppy seed — reminiscent of tastes up north, around dairyland.

2 cups Bisquick baking mix
½ cup cold water
½ cup shredded Cheddar cheese
1 egg yolk
2 tbsp water
1 tsp poppy seed

Heat oven to 425°

- 1 Stir baking mix, ½ cup water and the cheese to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 2 Roll dough ¼ inch thick. Cut with floured 1¾-inch cutter.
- 3 Beat egg yolk and 2 tablespoons water until blended. Brush tops of biscuits with egg yolk mixture; sprinkle with poppy seed.
- 4 Bake on ungreased baking sheet 8 to 10 minutes. 2 dozen.

APPLESAUCE BREAD

An old New England bread, dating back to Colonial Days.

- 2½ cups Bisquick baking mix
- ⅓ cup sugar
- ¼ cup butter or margarine, softened
- 2 eggs
- 1 cup applesauce
- 1 tsp cinnamon
- ½ tsp nutmeg
- ¼ tsp cloves
- 1 cup raisins

Heat oven to 350°

- 1 Blend all ingredients except raisins in large mixer bowl on low speed ½ minute, scraping bowl frequently. Beat 2 minutes medium speed. Stir in raisins.
- 2 Pour batter into greased and floured loaf pan, 9x5x3 inches.
- 3 Bake *about 55 minutes* or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly before slicing.

FRONTIER NUT BREAD

Loaded with fruit and nuts, flavored with anise. A great favorite at church socials, past and present.

- 3 cups Bisquick baking mix
- ½ cup sugar
- 3 eggs
- ½ cup milk
- ¾ tsp anise extract
- ¾ cup coarsely chopped walnuts or pecans
- ½ cup mixed candied fruit

Heat oven to 350°

- 1 Blend baking mix, sugar, eggs and milk in large mixer bowl on low speed ½ minute, scraping bowl frequently. Beat 3 minutes medium speed. Stir in remaining ingredients.
- 2 Pour batter into greased and floured loaf pan, 9x5x3 inches.
- 3 Bake *50 to 60 minutes* or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly before slicing.

JAM DANDIES

Ante-bellum biscuit wedges with a surprise inside.

- Topping (below)
- 2 cups Bisquick baking mix
- 2 tbsp sugar
- ½ cup cold water
- ½ cup jam or jelly

Heat oven to 400°

- 1 Prepare Topping; set aside.
- 2 Stir baking mix, sugar and water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Divide in half.
- 3 Pat or roll each half into 8-inch circle. Place one circle in ungreased round layer pan, 8x1½ inches; spread with jam. Top with remaining circle; sprinkle with Topping. Cut into 8 wedges.
- 4 Bake *about 35 minutes*. Serve warm. *8 biscuits*.

TOPPING Mix ¼ cup finely chopped walnuts and 2 tablespoons sugar.

JOHNNY APPLESEED COFFEE CAKE

Named after the American pioneer and apple grower who became a legend in American folklore.

Topping (below)
2 cups Bisquick baking mix
2 tbsp sugar
1 egg
 $\frac{2}{3}$ cup water or milk
1 cup finely chopped apple

Heat oven to 400°

- 1 Prepare Topping; set aside.
- 2 Combine baking mix, sugar, egg and water; beat vigorously $\frac{1}{2}$ minute. Fold in apple.
- 3 Spread batter in greased round layer pan, 9x1 $\frac{1}{2}$ inches, or square pan, 8x8x2 inches. Sprinkle Topping over batter.
- 4 Bake 20 to 25 minutes. Serve warm. 8 servings.

TOPPING Mix $\frac{1}{4}$ cup sugar, 2 tablespoons Bisquick baking mix, 2 teaspoons cinnamon and 2 tablespoons firm butter or margarine until crumbly.

COWBOY COFFEE CAKE

A fruit-topped upside-down cake, once baked in a skillet over the open fire. A real quickie today for the coffee hour.

1 jar (12 ounces) apricot, peach, strawberry or raspberry preserves
2 cups Bisquick baking mix
2 tbsp sugar
1 egg
 $\frac{2}{3}$ cup water or milk

Heat oven to 400°

- 1 Spread preserves in round layer pan, 9x1 $\frac{1}{2}$ inches.
- 2 Combine remaining ingredients; beat vigorously $\frac{1}{2}$ minute.
- 3 Spread batter evenly over preserves to edge of pan.
- 4 Bake 20 to 25 minutes. Invert onto heatproof plate. Leave pan over cake a few minutes. Serve warm. 8 servings.

GOLD RUSH COFFEE CAKE

A typical '49-er "receipt" with California's tangy oranges and sweet prunes blending flavors. Baked in a round layer pan and drizzled with Orange Glaze.

2 cups Bisquick baking mix
2 tbsp sugar
1 egg
1 tbsp grated orange peel
 $\frac{2}{3}$ cup orange juice
1 cup cut-up pitted prunes
Orange Glaze (below)

Heat oven to 400°

- 1 Combine baking mix, sugar, egg, orange peel and juice; beat vigorously $\frac{1}{2}$ minute. Fold in prunes.
- 2 Spread batter in greased round layer pan, 9x1 $\frac{1}{2}$ inches.
- 3 Bake 25 to 30 minutes. While warm, drizzle with Orange Glaze. 8 servings.

ORANGE GLAZE Blend $\frac{1}{2}$ cup confectioners' sugar, 1 teaspoon grated orange peel and 2 teaspoons orange juice.

COUNTRY CINNAMON ROLLS

That good, old-time, all-American yeast bread — picture pretty baked in muffin cups. But aren't you glad you don't have to grow your own yeast, as frontier women did!

1 pkg active dry yeast
 ½ cup warm water (105 to 115°)
 1 egg
 1 tbsp sugar
 3 cups Bisquick baking mix
 2 tbsp butter or margarine,
 softened
 1 tbsp sugar
 1 tsp cinnamon
 ½ cup raisins
 Icing (right)

- 1 Dissolve yeast in warm water. Stir in egg, 1 tablespoon sugar and the baking mix; beat vigorously.
- 2 Turn dough onto well-floured board. Knead until slightly blistered, about 50 times.

- 3 Roll dough into a rectangle, 12x10 inches; spread with butter. Mix 1 tablespoon sugar and the cinnamon; sprinkle over rectangle. Sprinkle raisins over sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal well by pinching edge of dough into roll. Cut into 1-inch slices. Place slices cut sides down in well-greased muffin cups. Cover; let rise 30 minutes.
- 4 Heat oven to 375°. Bake 12 to 15 minutes. Immediately remove from pan. Let stand 5 minutes; frost with Icing. Serve warm. 1 dozen.

ICING Mix 1 cup confectioners' sugar, 1 tablespoon water and ½ teaspoon almond extract until smooth.



YOGURT & CHIVE BISCUITS

Yogurt's back in style! With it, this famous old trick from dairyland — substituting low-calorie yogurt for sour cream in your biscuits.

- 2 cups Bisquick baking mix
- 1/3 cup cold water
- 1/3 cup plain yogurt
- 1 tbsp snipped chives

Heat oven to 425°

- 1 Stir all ingredients to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 2 Roll dough 1/2 inch thick. Cut with floured 2-inch cutter.
- 3 Bake on ungreased baking sheet 8 to 10 minutes. 10 to 12 biscuits.

YOGURT & ONION BISCUIT SQUARES

Yogurt teams up with bite-y onions to bring you biscuit squares topped with tangy onion custard. Delicious accompaniments for a pot of stew — or pot roast with yogurt gravy.

- 2 medium onions, sliced (about 2 cups)
- 1/2 tsp salt
- Dash of pepper
- 2 tbsp shortening
- 2 cups Bisquick baking mix
- 1/2 cup cold water
- 1 egg
- 1/2 cup plain yogurt
- 1/4 tsp salt

Heat oven to 425°

- 1 Cook and stir onions, 1/2 teaspoon salt and the pepper in hot shortening in skillet until onions are tender and golden; set aside.

- 2 Stir baking mix and water to a soft dough. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times.
- 3 Roll dough into 11-inch square. Pat firmly in bottom and up sides of greased square pan, 9x9x2 inches; spread onions over top.
- 4 Beat egg, yogurt and 1/4 teaspoon salt; pour over onions, spreading evenly.
- 5 Bake about 20 minutes or until light brown. Cut into squares and serve warm. 9 to 12 servings.

SUNSHINE LOAF

Homey banana bread with dates and fresh orange juice added for extra vitamins. Do a switch at coffeetime and serve with orange pekoe tea or hot apple cider.

3 cups Bisquick baking mix
 ½ cup sugar
 3 eggs
 1 tbsp grated orange peel
 ½ cup orange juice
 1 pkg (8 oz) pitted dates, cut up
 2 large bananas, mashed

Heat oven to 350°

- 1 Blend all ingredients in large mixer bowl on low speed ½ minute, scraping bowl frequently. Beat 2 minutes medium speed.
- 2 Pour batter into greased and floured loaf pan, 9x5x3 inches.
- 3 Bake *about 1 hour 10 minutes* or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly before slicing.

OATMEAL-DATE NUT BREAD

Loaded with dates, nuts and stick-to-the-ribs oatmeal. Ever thought of teaming it up with cottage cheese for small sandwiches?

2 cups Bisquick baking mix
 ¾ cup quick-cooking oats
 ½ cup sugar
 1 cup chopped nuts
 1 cup cut-up dates
 2 eggs
 ¾ cup milk

Heat oven to 350°

- 1 Combine baking mix, oats and sugar in large mixer bowl; stir in nuts and dates until dates are well coated. Add eggs and milk. Beat on low speed ½ minute, scraping bowl frequently. Beat 2 minutes medium speed.
- 2 Pour batter into greased and floured loaf pan, 9x5x3 inches.
- 3 Bake *about 55 minutes* or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly before slicing.





GRANOLA MUFFINS

Do they taste as good as they look? Maybe better. Granola itself contains lots of good things like oats and wheat, sunflower and sesame seeds, brown sugar and honey, wheat germ. We add the raisins for good measure.

- 2 cups Bisquick baking mix
- 1 cup granola
- 2 tbsp honey
- 1 egg
- $\frac{2}{3}$ cup milk
- $\frac{1}{3}$ cup raisins

Heat oven to 400°

- 1 Mix all ingredients; beat vigorously $\frac{1}{2}$ minute.
- 2 Fill 12 greased (bottoms only) medium muffin cups $\frac{2}{3}$ full.
- 3 Bake about 15 minutes. Serve warm. 1 dozen.

HEALTH FOOD MUFFINS

Whole bran, wheat germ, molasses, egg — the ingredient list reads like an old-fashioned remedy for what ails you. But they're very tasty, too, served hot from the oven with honey or apple butter.

- 2 cups Bisquick baking mix
- 1 cup whole bran cereal
- 3 tbsp wheat germ
- 2 tbsp sugar
- 1 egg
- $\frac{2}{3}$ cup milk
- 2 tbsp molasses

Heat oven to 400°

- 1 Mix all ingredients; beat vigorously $\frac{1}{2}$ minute.
- 2 Fill 12 greased (bottoms only) medium muffin cups $\frac{2}{3}$ full.
- 3 Bake 15 minutes. Serve warm. 1 dozen.

CHEESY PUFFINS

Puffy cheese muffins from a country kitchen recipe. A protein boost for today's brunch omelet or luncheon fruit plate.

- 2 cups Bisquick baking mix
- 2 tbsp sugar
- 1 cup shredded Cheddar cheese (about 4 oz)
- 1 egg
- $\frac{2}{3}$ cup water or milk

Heat oven to 400°

- 1 Mix all ingredients; beat vigorously $\frac{1}{2}$ minute.
- 2 Fill 12 greased (bottoms only) medium muffin cups $\frac{2}{3}$ full.
- 3 Bake 15 minutes. Serve warm. 1 dozen.

SUPERMUFFS

Typical muffin recipe, updated with today's recommended daily allowance of 10 vitamins and iron. And, simply by adding Total® cereal! Serve to the morning joggers with their breakfast eggs.

- 2 cups Bisquick baking mix
- 2 tbsp sugar
- 1 egg
- $\frac{2}{3}$ cup water or milk
- $1\frac{1}{2}$ cups Total cereal

Heat oven to 400°

- 1 Mix all ingredients except cereal; beat vigorously $\frac{1}{2}$ minute. Fold in cereal.
- 2 Fill 12 greased (bottoms only) medium muffin cups $\frac{2}{3}$ full.
- 3 Bake about 15 minutes. 1 dozen.

HAM & CHEESE & RAISIN STICKS

Crunchy, savory breadsticks fortified with iron and protein foods. It's good home baking like this which eventually replaced the old cracker barrel.

- $\frac{1}{3}$ cup butter or margarine
- 2 cups Bisquick baking mix
- 1 tsp dry mustard
- $\frac{2}{3}$ cup raisins
- $\frac{1}{2}$ cup finely chopped cooked ham
- $\frac{1}{2}$ cup shredded Cheddar cheese
- $\frac{1}{2}$ cup cold water

Heat oven to 425°

- 1 Melt butter in oblong pan, 13x9x2 inches.
- 2 Stir remaining ingredients to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 3 Roll dough into a rectangle, 10x6 inches. Cut lengthwise in half; cut each half into 12 sticks, about $\frac{3}{4}$ inch wide. Roll each stick in butter in pan.
- 4 Bake 15 minutes. Serve hot. 2 dozen.

YANKEE DOUGHNUTS

The Dutch originated the doughnut, but we Americans put the hole in the middle and turned dunking doughnuts into a national pastime. Try them plain or chocolate and let the whole family join in the fun of making doughnuts. You'll see them pictured on the cover.

2 cups Bisquick baking mix
2 tbsp sugar
1 tsp vanilla
1 egg
¼ cup milk
¼ tsp cinnamon
¼ tsp nutmeg

Heat fat or oil (3 to 4 inches) to 375° in deep fat fryer or kettle

- 1 Mix all ingredients until smooth. Gently smooth dough into a ball on floured cloth-covered board. Knead 8 to 10 times.
- 2 Roll dough ¼ inch thick. Cut with floured doughnut cutter. Drop rings into hot fat.

- 3 Fry about ½ minute on each side or until golden brown. Drain. If desired, spread with Chocolate Glaze (below). 8 to 10 doughnuts.

CHOCOLATE DOUGHNUTS

Add ¼ cup cocoa with the baking mix. Increase sugar to ¼ cup and milk to ⅓ cup. Omit cinnamon and nutmeg.

CHOCOLATE GLAZE Melt 2 ounces semisweet chocolate and 3 tablespoons butter or margarine over low heat. Remove from heat; stir in 1 cup confectioners' sugar and ¾ teaspoon vanilla. Mix in 2 to 3 tablespoons hot water, 1 tablespoon at a time, until glaze is proper consistency.

DID YOU KNOW? Vanilla was Grandma's room freshener. Just a spoonful added to a pan of boiling water did the trick.

BAKE SALE
PINEAPPLE BREAD

So easy you will want to add your own artistics. For example, brush on a little corn syrup first, then decorate with candied pineapple and red and green cherries.

2½ cups Bisquick baking mix
⅓ cup sugar
¼ cup butter or margarine, softened
2 eggs
1 can (8¾ oz) crushed pineapple, well drained (reserve 3 tbsp syrup)
½ cup chopped nuts

Heat oven to 350°

- 1 Blend all ingredients in large mixer bowl on low speed ½ minute, scraping bowl frequently. Beat 2 minutes medium speed.
- 2 Pour batter into greased and floured loaf pan, 9x5x3 inches.
- 3 Bake *about 55 minutes* or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly before slicing.

HOBBY BAKERS COFFEE BREAKERS

Sometimes, just for the fun of it, you like to get your fingers in the dough — right? For moments like these, here is a yeast bread recipe that helps you create a scrumptious kind of sticky bun. What a surprise for the coffee party!

¼ cup butter or margarine
 ⅓ cup brown sugar (packed)
 1 tsp light corn syrup
 ⅓ cup chopped pecans
 1 pkg active dry yeast
 ⅔ cup warm water (105 to 115°)
 2½ cups Bisquick baking mix
 2 tbsp butter or margarine,
 softened
 ¼ cup brown sugar (packed)
 1 tsp cinnamon

- 1 Melt ¼ cup butter in small saucepan. Stir in ⅓ cup sugar and the syrup; heat to boiling. Spread immediately in jelly roll pan, 15½x10½x1 inch; sprinkle with pecans.
- 2 Dissolve yeast in warm water. Stir in baking mix; beat vigorously.

- 3 Turn dough onto well-floured board. Knead until smooth, about 10 times. Roll dough into 12-inch square; brush with 2 tablespoons butter.
- 4 Mix ¼ cup sugar and the cinnamon; sprinkle half of the mixture down center of dough.
- 5 Fold ⅓ of the dough over sugar-cinnamon mixture; sprinkle with remaining sugar-cinnamon mixture. Fold over other ⅓ of dough. Cut dough into strips, 4x1 inch. Twist each end of strips in opposite directions; seal ends securely. Place strips 1½ inches apart in pan. Cover; let rise in warm place about 1 hour.
- 6 Heat oven to 400°. Bake *about 15 minutes*. Immediately invert onto heatproof tray. Leave pan over rolls a minute. Serve rolls warm. *1 dozen*.

GIFT MUFFS

Happy little orange marmalade muffins that say: "Thank you." "Happy holidays." Or, simply — "Greetings, neighbor."

Topping (below)
 2 cups Bisquick baking mix
 2 tbsp sugar
 1 egg
 ⅓ cup orange juice
 ½ cup orange marmalade
 ½ cup chopped pecans

Heat oven to 400°

- 1 Prepare Topping; set aside.
- 2 Mix remaining ingredients; beat vigorously ½ minute.
- 3 Fill 18 greased (bottoms only) medium muffin cups ½ full. Sprinkle Topping over batter.
- 4 Bake *about 15 minutes*. Serve warm. *1½ dozen*.

TOPPING Mix ¼ cup sugar, 1 tablespoon flour, ½ teaspoon cinnamon, ¼ teaspoon nutmeg and 1 tablespoon butter or margarine until crumbly.



CHOCOLATE SWIRL COFFEE CAKE

- 1/3 cup flaked coconut
- 1/4 cup chopped nuts
- 1/4 cup sugar
- 3 tbsp butter or margarine,
melted
- 2 cups Bisquick baking mix
- 1/4 cup sugar
- 1 egg
- 2/3 cup water or milk
- 1/3 cup semisweet chocolate
pieces, melted

Heat oven to 400°

- 1 Mix coconut, nuts, 1/4 cup sugar and 1 tablespoon of the butter; set aside.
- 2 Combine baking mix, 1/4 cup sugar, remaining 2 tablespoons butter, the egg and water; beat vigorously 1/2 minute.
- 3 Spread batter in greased square pan, 8x8x2 inches. Spoon chocolate over batter; lightly swirl batter several times for marbled effect. Sprinkle coconut mixture evenly over top.
- 4 Bake 20 to 25 minutes. Serve warm. 9 servings.

PARTY CRESCENTS

You can do it — and with downhome savoir-faire! They're golden-brown, crescent-shaped biscuits, sprinkled with celery or sesame seed. Crunchy good with steak or rib roast.

- 2 cups Bisquick baking mix
- 1/2 cup cold water
- Butter or margarine, melted
- Celery or sesame seed

Heat oven to 425°

- 1 Stir baking mix and water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 2 Roll dough into 12-inch circle; brush with butter. Cut into 16 wedges. Roll up, beginning at rounded edge. Place biscuits with points underneath on ungreased baking sheet. Curve ends to form crescents. Brush tops with melted butter; sprinkle with seed.
- 3 Bake 10 to 12 minutes. 16 biscuits.

SUNDAY BRUNCH CHERRY-NUT ROLLS

Go ahead, let yourself go and bake your own caramel rolls. These pinwheel yeast rolls are rich with brown sugar syrup and candied cherries — and baked in muffin cups. Fun for the baker, fun for the brunch bunch.

⅓ cup butter or margarine,
 softened
 ½ cup brown sugar (packed)
 ¼ cup chopped almonds
 12 candied cherries
 1 pkg active dry yeast
 ⅔ cup warm water (105 to 115°)
 2½ cups Bisquick baking mix
 2 tbsp butter or margarine,
 softened
 ¼ cup brown sugar (packed)
 ¼ cup cut-up candied cherries

1 Mix ⅓ cup butter, ½ cup brown sugar and the almonds; divide about 1 tablespoon mixture among 12 medium muffin cups. Place whole cherry in each muffin cup.

- 2 Dissolve yeast in warm water. Stir in baking mix; beat vigorously.
- 3 Turn dough onto floured board. Knead until smooth, about 20 times.
- 4 Roll dough into a rectangle, 16x9 inches. Spread rectangle with 2 tablespoons butter; sprinkle with ¼ cup brown sugar and the cut-up cherries. Roll up, beginning at wide side. Seal well by pinching edge of dough into roll. Cut into twelve 1¼-inch slices. Place slices cut sides up in muffin cups. Cover; let rise in warm place until double, about 1 hour.
- 5 Heat oven to 400°. Bake 15 minutes. Immediately invert pan onto baking sheet. Leave pan over rolls a minute. Serve warm. 1 dozen.

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CARAWAY-ONION TWISTS

A novel twist for a delicatessen-style biscuit — onion and cheese inside, caraway outside. Delicious way to show off your talents when you serve your own deli spread of corned beef, potato salad and pickled beets.

- ½ cup chopped onion
- ¼ cup butter or margarine, softened
- ½ cup shredded sharp cheese
- 2 cups Bisquick baking mix
- ½ cup cold water
- 2 tbsp butter or margarine, melted
- 2 tsp caraway seed

Heat oven to 425°

- 1 Mix onion, ¼ cup butter and the cheese; set aside.
- 2 Stir baking mix and water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.
- 3 Roll dough into a rectangle, 15x12 inches. Spread ⅔ of the rectangle lengthwise with

onion mixture. Fold dough lengthwise into thirds, beginning with plain third; flatten slightly. Cut into 20 strips, ¾ inch wide. Twist each strip twice.

- 4 Place twists on ungreased baking sheet; press each end onto baking sheet to fasten securely. Brush with melted butter and sprinkle with caraway seed.
- 5 Bake about 10 minutes or until light brown. Serve warm. 20 twists.

DON'T CRY OVER ONIONS
To prevent tears, hold onion under cold running water and peel thinly — slipping off only first and second layers of skin.