

31st annual BAKE-OFF

Pillsbury announces contest rules

America's best known recipe and baking contest — Pillsbury's BAKE-OFF — will mark its 31st year with a \$40,000 grand prize and several major contest changes.

New to this year's contest, which will be held February 18 to 21, 1984, in San Diego, Calif., are:

- microwave cooking category
- 10 additional winners, for a total of 110 finalists
- \$130,000 in cash prizes plus major kitchen appliances to 20 winners of the baking contest

The BAKE-OFF contest also has three new groups in which recipes can be entered: leisure foods, regional American foods and family favorite recipes.

The original 1949 Pillsbury contest was planned to uncover treasured family recipes and to honor the cooks who shared them. In those days when baking mixes were still a novelty, only flour recipes were eligible.

In this 31st BAKE-OFF contest, refrigerated flaky biscuits and refrigerated crescent dinner rolls also are eligible, as well as pudding-included cake mix, pancake mix and quick bread mix.

The food company advises anyone entering a recipe in this year's family favorite recipe group to read the entry blank carefully. In this group only, the type of eligible recipe is specified for each product.

For example, flour qualifies only when used in any type of cookie or bar recipe. Products like yeast bread or cakes would be disqualified in this particular group.

Pancake mix, a new entry in the package mix category this year, must be used in pancake or waffle recipes. Recipes such as quick bread or casserole toppings are not eligible for this family favorite recipe group.

Texas-Sized Almond Crunch Cookies, a money winner in the last contest, is quickly becoming one of the classic BAKE-OFF recipes. These big, crisp cookies, which call for both whole wheat and all purpose flour, are loaded with chopped almonds and almond briclé baking chips. The recipe makes 3½ dozen super-sized 4-inch cookies. Make them smaller, if you prefer, and

hide part of the batch in the freezer. There's no question but that these cookies are winners in any family favorite group of recipes.

Pancakes can make an easy, economical supper main dish, as well as a breakfast treat. Apple Sausage Pancakes with Cider Syrup combines cooked pork sausage and shredded apples with pancake mix. The flavor is enhanced with the homemade syrup made by adding spice and lemon juice to lightly thickened apple cider or juice.

This is real down home eating any time of day. Another easy, economical and good tasting pancake or waffle recipe could be a winner in the family favorite recipe group.

Recipes submitted in the leisure foods and regional American groups are not restricted to type of recipe. The microwave category is open to most Pillsbury and Giant products.

Entry blanks are available now by writing BAKE-OFF Entry Blanks, P.O. Box 1958, Minneapolis, MN 55460. Contest deadline is October 15.

TEXAN-SIZED ALMOND CRUNCH COOKIES

1 cup sugar
1 cup powdered sugar
1 cup margarine or butter, softened
1 cup oil
1 tsp. almond extract
2 eggs
3½ cups all purpose, unbleached or self-rising flour*
1 cup whole wheat flour
1 tsp. soda
1 tsp. salt
1 tsp. cream of tartar
2 cups coarsely chopped almonds
6 or 7-8-oz. pkg. almond briclé baking chips
Sugar

Heat oven to 350°. In large bowl, blend sugar, powdered sugar, margarine and oil until well mixed. Add almond extract and eggs; mix well. Lightly spoon flour into measuring cup; level off. Gradually blend in all purpose flour, whole wheat flour, soda, salt and cream of tartar at low speed. By hand, stir in almonds and briclé chips. Chill, if desired. Shape large

tablespoonfuls of dough into balls; roll in sugar. Place 5 inches apart on ungreased cookie sheets. With fork dipped in sugar, flatten in crisscross pattern.

Bake at 350° for 12 to 18 minutes or until light golden brown around edges. Cool cookies 1 minute before removing from cookie sheets. 42 (4-inch) cookies.

*If using self-rising flour, omit soda and salt.

APPLE SAUSAGE PANCAKES WITH CIDER SYRUP

SYRUP:
¼ cup sugar
1 tsp. cornstarch
¼ tsp. pumpkin-pie spice
1 cup apple cider or juice
1 tsp. lemon juice
2 tsp. margarine or butter

PANCAKES:
1 egg
1 cup buttermilk, extra light or complete pancake and waffle mix
½ cup milk

2 tbsp. oil
¼ tsp. cinnamon
¼ cup shredded fresh apple
½ lb. bulk pork sausage, browned and drained

In medium saucepan, combine sugar, cornstarch and pumpkin-pie spice; stir in apple cider and lemon juice. Cook, stirring constantly, until mixture thickens and boils, about 1 minute. Remove from heat; stir in margarine. 1½ cups syrup.

Heat griddle to 375°. In small bowl, beat egg on high speed until thick and lemon colored, about 5 minutes. Lightly spoon pancake mix into measuring cup; level off. Add pancake mix, milk, oil and cinnamon. Fold in apple and sausage. Lightly grease griddle before baking each pancake. Pour a scant ¼ cup batter onto hot griddle. Bake until bubbles appear, about 2 minutes on each side. Serve with hot cider syrup. 8 pancakes.



Texas-Sized Almond Crunch cookies are 4 inches in diameter. You could make them smaller though, but why spoil the fun?

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This stroganoff is surprisingly easy

Cutting food bills is no easy task, especially when you're trying to plan meals which are tasty, nutritious and easy to prepare, as well.

Help is available in a new booklet offered by The Quaker Oats Co. "Stretching Food Dollars" gives common-sense tips on planning menus, getting ready to shop, shopping wisely and storing foods properly. A series of handy charts keeps weights and measures, yields and common cooking terms at your fingertips for quick reference.

Also included are recipes for breakfast foods, breads, main dishes, soups, side dishes, salads and desserts. "Apple Cinnamon Pancakes," "Country Oat Corn Bread," "Barley Cheese Soup," "Best Baked Chicken" and "Oatmeal Crunchies" are just a few of the family pleasing, easy-on-the-budget recipes featured in this informative booklet. All of the recipes are easy to prepare, and many include microwave cooking directions.

Main dishes which are both quick and kind to the budget are always in demand. "Easy Meatball Stroganoff" is hearty enough to serve after an afternoon of biking or running. Quick or old fashioned oats, milk and egg keep the meatballs moist and flavorful besides extending 1½ pounds of ground beef to feed six generously. While the meatballs bake, there's plenty of time to gather ingredients for the creamy sauce reminiscent of the Russian classic but twice as easy to prepare.

For your free copy of "Stretching Food Dollars," send your name and address to: Quaker "Stretching Food Dollars" Booklet Offer P.O. Box 11257, Chicago, Ill. 60611.

EASY MEATBALL STROGANOFF

Meatballs:
1½ lb. ground beef
¾ cup quick or old fashioned oats, uncooked
¼ cup milk
¼ cup chopped onion
1 egg, beaten
1 tsp. salt
¼ tsp. pepper
Sauce:
1 can (10½-oz.) condensed cream of onion or cream of celery soup
1 cup thin mushroom slices
¼ cup dairy sour cream

For meatballs: Heat oven to 350°. In large bowl, combine all ingredients; mix well. Shape to form 24 two-inch meatballs. Place in 11x7-inch baking dish. Bake 20 minutes or until meatballs are of desired doneness; drain fat.

For sauce: In small bowl, combine all ingredients, mixing gently. Spoon sauce over meatballs. Continue baking 15 minutes or until heated through. Serve over egg noodles or rice, if desired. Makes 6 servings.

Uniquely appetizing

Want to serve some unique appetizers in a hurry? Wrap a slice of cheese along with a slice of ham or bologna around a pickle spear. Secure with a frilly toothpick.

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