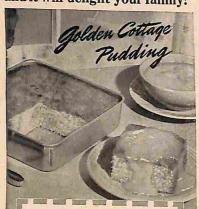
"WE CALL IT OUR Vitamin Dessert

and it will delight your family!"



SO EASY TO MAKE!

Perfect results guaranteed only with Gold Medal "Kitchen-tested" Flour)

(Perfect results guaranteed only with Gold Medal "Kitchen-tested" Flour)

1/2 cup Shortening ... 1/4 cups

Sugar ... 2 Eggs ... 1/2 cups

grated raw carrots (4 mediumsize carrots) ... 1/2 cups sifted

GOLD MEDAL "Kitchen-tested"

Flour" ... 3 tsp. Baking Powder

... 1/2 tsp. Salt ... 1/4 cup Milk

... 1 tsp. Lemon Extract

**If you live in Southeast and use Gold

Medal Soft Wheat Flour, use 1/4 cups.

CREAM the shortening, add the

sugar gradually, cream till fluffy.

Blend in the unbeaten egg yolks

one at a time (beating in well

after each is added). Now stir in

the grated carrots. Then sift the

flour, baking powder and salt to
gether, and stir into the creamed

mixture alternately with the milk.

Blend in the lemon extract.

Fold in stiffly beaten egg whites.

Pour into a greased and floured

8-inch square pan, and bake 55 to

60 min. in a moderate oven (350°).

Serve hot with Hot Golden Sauce.

9 servings.

HOT GOLDEN SAUCE: Mix 1 cup

sugar, 4 tbsp. GOLD MEDAI

9 Servings.

HOT GOLDEN SAUCE: Mix 1 cup sugar, 4 tbsp. GOLD MEDAL

"Kitchen-tested" Flour, ¼ tsp. salt together in top of double boiler; stir in 1½ cups boiling water till mixture is thick (stirring constantly). Place over hot water, add 3 tbsp. grated raw carrot, 2 tbsp. orange juice, 2 tbsp. lemon juice, 4 tbsp. butter.

Cook about 20 min. (till ready to serve), stirring occasionally. To SAVE SUGAR, use % cup (½ cup plus 2 tbsp.) to make Pudding, creaming it into grow to min. (till ready to min.) To save Sugar and blend % cup corn systup into creamed mixture, and use only 1 tbsp. milk. Bake about 50 min... For the Sauce, use ½ cup use only 1 tup of boiling water.

THIS delicious cottage pudding is "different"! Grated carrots (nobody will know they're there!) combine with eggs, butter, milk and Gold Medal Enriched Flour to give you a nutritious, vitamin-rich dessert.

Try this sunshiny treat. But don't risk precious ingredients by using an undependable flour. Use Gold Medal, the most popular flour in America!

Ask for a sack of Gold Medal "Kitchen-tested" Enriched Flour today. Gold Medal is made by General Mills,

Gold Medal is made by General Mills, Inc., Minneapolis, Minn.



GET the Betty Crocker Cook Book of All-Purpose Baking! 220 of the best recipes in our files. Profusely illustrated. Mail 25¢ to Betty Crocker, Dept. 1080, Minneapolis, Minn. now!

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BETTER HOMES & GARDENS

MARCH, 1943

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Read by More Than 2,400,000 Families

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COMING NEXT

ISSUE

Not five minutes ago the Boss came in and said, "How about writing that

column on what's going to be in the sible! You can't we said, "Impossible! You can't we said we said, "Impossible! You can't we said w sible! You can't get all that into a column." And the Boss said, "Well, at least you can tell about—" at least you can tell about-

"Slip-covers," we put in quickly, to show we were on the job. "You mean Christine Holbrook's swell feature with color photographs of ideas for making your home sparkle."

"Garden helps are what I was thinking about," the Boss said. "After all, we mustn't forget we're carrying on month-by-month for people doing the vital job of growing food at home. There's—"

"Grow Your Own Greens" we interrupted helpfully.

"And Harvey Bicknell's feature on selecting a garden space and getting the soil in condition," the Boss went on. "It'll be worth its weight in . . . in butter to folks putting in gardens this year."

Furnishings ideas alone are so numerous in the April BH&G, you'd we argued. "Besides the slip-covers feature there?" feature there's 'Color's Cheap and Magic, showing what color can do for an ordinary room. And there's the story of how the editor of the Los Angeles Times Home Magazine practices what she preaches.'

"Go Looking for Trouble," cried the Boss. "Not us!" we said, backing away. Then we realized he was quoting the title of a picture story about your house—how to repair things before they go wrong.

Taking care of things reminded us of the twin articles coming up in April on caring for and repairing wallpaper and porcelain.

Then food sneaked in—perhaps because lunch time was near. "Myrna Johnston's are bub na Johnston's office has been bubbling for weeks with Lenten dishes, new tricks with bread, and shortage-whipping egg meals," we went on-"There's not half enough room to describe the factoring to describe the factoring to the factoring to the factoring the factorin describe the food- and time-savers she's assembled."

"Whatever you do, " said the Boss, paying no attention to us at all, 'don't forget to mention 'Bulbs by talking about who talking about—and everyone who reads it will talk about it."

triumphantly. "We're at the bottom of the page of the of the page and we haven't covered half the half the good things in the April Better Homes & Gardens!"—D.H.

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and canned vegetables and fruits

How to stretch meats

LUNCH-BOX INSPIRATIONS

How, when, where, what to plant