

NO EXPERIENCE NEEDED



GO AHEAD—YOU CAN BAKE IT EASY!

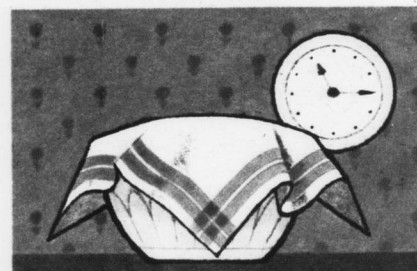
# CHEESE CASSEROLE LOAF



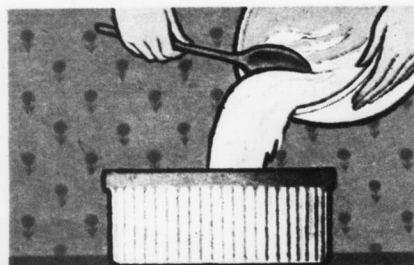
Your working time is 20 minutes . . . the rest is rising and baking. Here's what you do. Scald 1 cup milk. Add 3 tablespoons sugar, 1 tablespoon salt and 1 tablespoon shortening. Let mixture stand until lukewarm.



Only you and Fleischmann's Yeast can make it taste so good! Dissolve 2 packages Fleischmann's Active Dry Yeast in 1 cup very warm water. Add milk mixture, 1 cup grated cheddar cheese and 4½ cups sifted flour. Blend well.



Now the yeast works while you relax. Cover the batter and set it in a warm place free from draft (perhaps near, but not on, a range or radiator). Then you relax for about 45 minutes until the batter doubles in bulk.



Beginning of the delicious ending. Stir batter down. Beat ½ minute. Turn into greased 1½ quart casserole or two 9x5 inch loaf pans. Bake uncovered at 375°F. for one hour. Easy, wasn't it? And wait till folks taste.



You can get 17 more recipes as easy and good as this one . . . from refrigerator rolls to electric mixer coffecake. Send your name and address to Box 31E, Mount Vernon 10, New York for your free Bake-It-Easy booklet.



**SPECIAL OFFER!**

Cooking Timer! Retail Value \$3.49. Send only \$1.50 (no stamps) plus 3 empty Fleischmann's Active Dry Yeast packages to Fleischmann's Yeast, P.O. Box 5140, St. Paul 4, Minn.

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