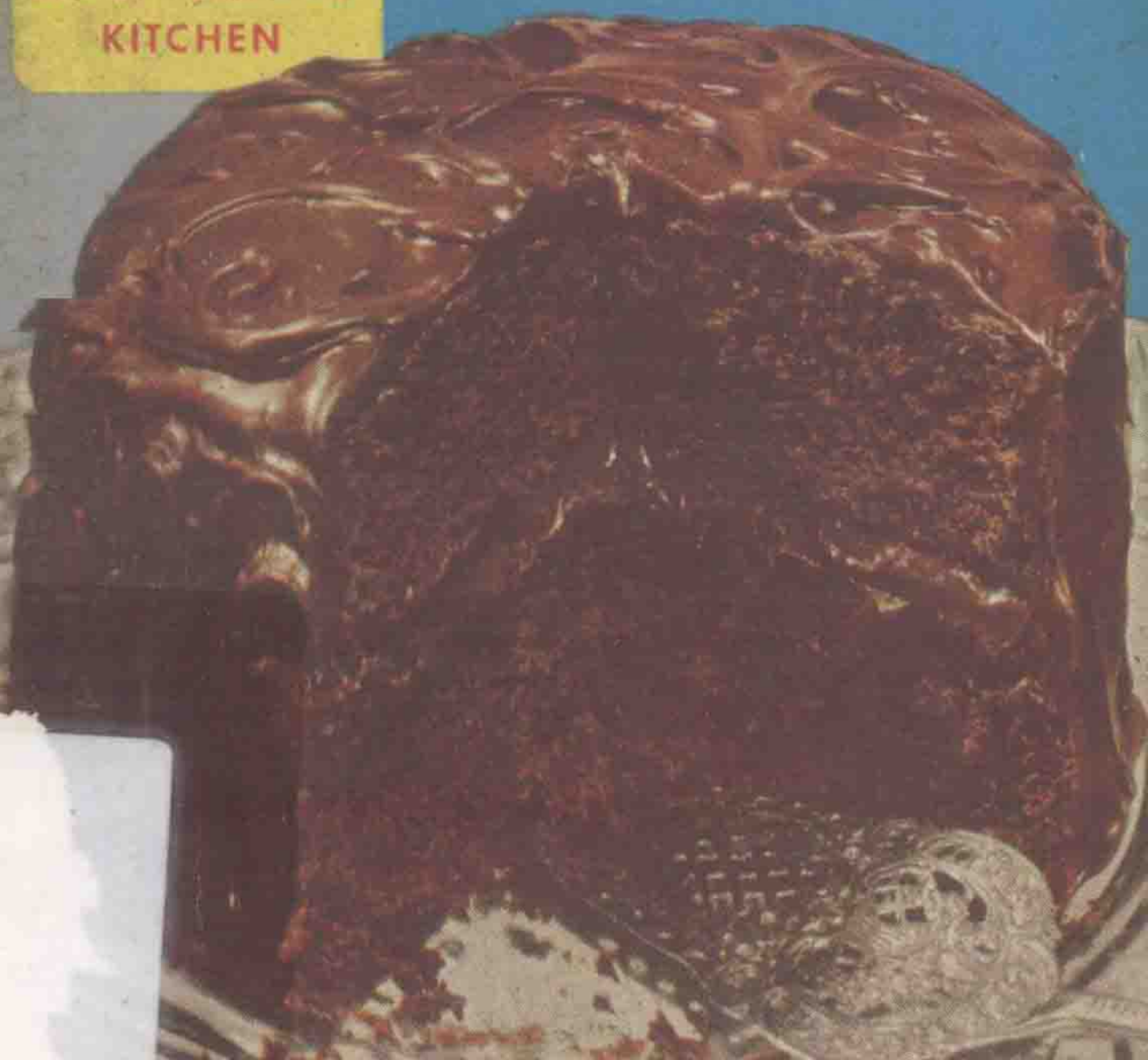


*Ann Pillsbury's*

# BAKING BOOK

TESTED RECIPES  
FROM  
AMERICA'S  
MOST FAMOUS  
KITCHEN



*Ann Pillsbury's*

**BAKING**

**BOOK**

*By* **ANN PILLSBURY**



POCKET BOOKS, INC. • NEW YORK

# *Ann Pillsbury's Baking Book*



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**T**he name *Ann Pillsbury* has long been associated with what is best in baking. Countless tests performed in Pillsbury's Home Service Center have produced recipes that are easy to prepare and extra good to eat. Here for the first time are gathered more than 400 of the best *Ann Pillsbury* recipes. Included are 100 baking delights that won prizes in a National Baking Contest: *Old-Time Butter Sponge Cake* from Maryland, *Golden Dream Peach Pie* from Wisconsin, *Apple Candy Crisp* from Texas, *Pinwheel Dinner Rolls* from Massachusetts. With a baking book like this at hand you can't fail to bake rolls, cakes, cookies and pies that will win the admiration of your friends and family.

**ILLUSTRATED WITH MORE THAN 35 DRAWINGS**

**Originally published by A. S. Barnes & Company**

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## INTRODUCTION

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Baking is one of the most rewarding of all the arts.

The woman who bakes can feel a glow of accomplishment when she puts the finishing touches to a really beautiful cake, or takes a shapely loaf of bread from the oven. When she puts her own homemade baked things on the table, she can look forward to the warm satisfaction of compliments from her family and friends.

And the art of baking is not at all difficult to perfect!

The recipes in this book, for instance, are written in step-by-step form—so simple that even a beginner can follow them easily. They have all been tested again and again by the Ann Pillsbury Home Service Center, and are guaranteed to give you wonderful results.

You will find Ann Pillsbury's basic recipes for the traditional baked foods in this book. You will find "show-off" recipes, too, for the most intriguing foods that Ann Pillsbury and her staff have been able to create. You will also find 100 of the most famous recipes ever developed in home kitchens—the 100 prize-winning recipes from Pillsbury's First Grand National \$100,000 Recipe and Baking Contest.

You'll notice that we've started right out with recipes for good foods to eat.

But don't miss what we've put into the back of the book. Notes on equipment, on freezing baked foods—lots of information that we use every day in our own kitchens. We hope these hints and notes will help you, too.

Happy baking!

*Ann Pillsbury*

**ANN PILLSBURY'S  
BAKING BOOK**



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## CHAPTER ONE

### Biscuits • Muffins • Pancakes Waffles • Doughnuts and other Quick Breads

*ALL of these wonderful baked foods are simple to make. You can stir them up in a hurry and they turn even the plainest meal into something really special.*

#### Biscuits

*IT CAN BE so easy to make biscuits that are a joy to eat. Tender biscuits, with golden brown crust . . . the kind that break open in fluffy, flaky layers.*

#### **How to Make Perfect Biscuits**

*HERE are some of the biscuit-making tricks that we use in our kitchen.*

**Mixing**—The chief secret in making good biscuits is handling the dough lightly. Cut in the shortening until it is evenly distributed—the particles should be the size of small peas. Add the milk all at once and stir only until well blended. The dough should be quite soft.

**Kneading**—Place dough on lightly floured board or pastry cloth. Toss lightly to coat with flour. Knead gently 10

to 15 strokes to make dough smooth. Kneading helps give flaky texture and well-shaped, high biscuits. Over-kneading toughens the biscuits.

**Rolling**—Roll out or pat the dough to ½-inch thickness or half the desired height of baked biscuit.

**Cutting**—Dip cutter in flour before cutting. For well-shaped biscuits, cut straight up and down. Do not twist cutter. Cutting in squares or diamonds is quick and eliminates leftovers and rerolling.

**Baking**—Place on ungreased baking sheet—far apart for crusty biscuits, close together for soft biscuits. Biscuits should be baked in a hot oven; too low a temperature requires longer baking time and makes them dry.

## HOT BISCUITS

If you like your biscuits Yankee-style (high and fluffy), roll the biscuit dough one-half inch thick. But if you like the way they make them in the South (thin and crusty), roll the dough only one-fourth inch thick. Either way, serve them piping hot, of course!

Makes 14 biscuits

- Sift together* \_\_\_\_\_ 2 cups sifted enriched flour  
                                           3 teaspoons double-acting baking powder  
                                           ½ teaspoon salt.
- Cut in* \_\_\_\_\_ ¼ cup shortening until mixture resembles coarse meal.
- Add* \_\_\_\_\_ ¾ cup milk; mix only until all flour is dampened. Knead gently on floured board or pastry cloth for a few seconds.
- Roll* \_\_\_\_\_ to ½-inch thickness and cut into rounds with 2-inch cutter. Place on ungreased baking sheet.
- Bake* \_\_\_\_\_ in hot oven (450°F.) 12 to 15 minutes.

## BISCUIT VARIATIONS

*ONE of the nice things about biscuits is that you can make your biscuits just a little bit different from anyone else's. Add cheese or parsley . . . and when you are in a hurry, mix up a batch of drop biscuits.*

### BUTTERMILK OR SOUR MILK BISCUITS

PREPARE Biscuits, decreasing baking powder to 2 teaspoons. Add  $\frac{1}{2}$  teaspoon soda and sift with flour and salt. Substitute  $\frac{3}{4}$  cup sour milk or buttermilk for milk.

### CHEESE BISCUITS

PREPARE Biscuits, adding  $\frac{1}{2}$  cup grated strong cheese to shortening and dry ingredients.

### BACONETTE BISCUITS

PREPARE Biscuits, adding  $\frac{1}{2}$  cup crisp bacon, crushed, to shortening and dry ingredients.

### PARSLEY BISCUITS

PREPARE Biscuits, cutting in  $\frac{1}{4}$  cup chopped parsley with shortening.

### ONION BISCUITS

PREPARE Biscuits, blending in 2 tablespoons browned onion with liquid ingredients.

### DROP BISCUITS

PREPARE Biscuits, increasing milk to 1 cup. Drop by spoonfuls on greased baking sheet or fill greased muffin pans  $\frac{2}{3}$  full.

## Muffins

NEXT TIME you want to add a homey, thoughtful touch to a simple menu, make some muffins. Wonderful for breakfast, lunch or supper.

### How to Make Perfect Muffins

THE SECRET of high, tender muffins is quick, light mixing. Too much mixing produces tough, peaked muffins with tunneled and uneven texture.

**Mixing**—Sift the dry ingredients into a bowl and make a well in the center. Combine the melted and cooled shortening with the beaten egg and milk and add all at once to the dry ingredients. Stir with a fork only until the dry ingredients are moistened. Do not beat. The batter should be lumpy and rough.

**Preparation for Oven**—Drop the batter from a tablespoon into greased muffin pans as soon as it is mixed. Fill pans  $\frac{2}{3}$  full. The batter may be allowed to stand in pans a few minutes before baking.

**Baking**—Muffins are done when the tops are firm and delicately browned and the sides have shrunk slightly from the sides of the pan. Remove from pans immediately and serve hot.

## FAVORITE MUFFINS

The quickest of all the quick breads to mix and put together.

Makes 10 to 12 muffins

*Sift together* — 2 cups sifted enriched flour  
3 teaspoons double-acting baking powder

	½ teaspoon salt
	2 tablespoons sugar.
<i>Beat</i> .....	1 egg until light; add
	1 cup milk
	¼ cup melted shortening or salad oil.
<i>Add</i> .....	liquid to dry ingredients all at once and
	mix only until all flour is dampened.
<i>Fill</i> .....	well-greased muffin pans ⅔ full.
<i>Bake</i> .....	in hot oven (425°F.) 20 to 25 minutes.
	Serve hot.

### Muffin Variations

IN OUR KITCHEN, *of course, we have our own favorite kinds—or variations—of muffins. Here are some of them. They are all simple to make.*

#### NUT MUFFINS

PREPARE Muffins, adding ½ cup chopped nuts to dry ingredients.

#### CHEESE MUFFINS

PREPARE Muffins, adding ½ cup grated cheese to dry ingredients.

#### BLUEBERRY MUFFINS

PREPARE Muffins, adding 1 cup fresh blueberries to dry ingredients.

#### CHERRY MUFFINS

PREPARE Muffins, adding ¾ cup pitted, fresh cherries (halved) to muffin batter.

#### DATE MUFFINS

PREPARE Muffins, adding ½ cup chopped dates to dry ingredients.

BACON OR HAM MUFFINS

PREPARE Muffins, adding 1/3 cup coarsely chopped crisp bacon or finely cut ham to dry ingredients.

JELLY MUFFINS

PREPARE Muffins, dropping 1/2 teaspoon jelly or jam on batter in muffin pans before baking.

FESTIVE FRUIT MUFFINS

PREPARE Muffins, adding 1/2 cup raisins, chopped dried prunes or apricots to dry ingredients.

ORANGE MUFFINS

PREPARE Muffins, adding 2 teaspoons grated orange rind to dry ingredients.

LUNCHEON MUFFINS

Pillsbury Contest Winner by Mrs. Linda Flesh Born, Freeport, N. Y.

Mrs. Born developed these muffins from a recipe which had come to her as a gift. You'll find they have a color and seasoning that is quite out of the ordinary.

Makes 12 muffins

- Sift together* — 1 3/4 cups sifted enriched flour
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon soda
- 1 teaspoon celery salt
- 1/2 teaspoon dry mustard
- 1/4 cup sugar.

- Combine* — 1 egg, well beaten
- 1 10-oz. can condensed tomato soup
- 1 tablespoon onion juice
- 1/4 cup salad oil.

*Add*.....to dry ingredients and mix only until all flour is dampened.

*Fill*.....well-greased, 2-inch muffin cups 2/3 full.

*Bake*.....in moderately hot oven (400°F.) 20 to 25 minutes. Serve hot.

## CORN MEAL MUFFINS

These golden muffins have a crustiness all their own. And they're full of wonderful sweet corn meal flavor. Bake this batter in corn stick pans or in regular muffin tins. Serve piping hot with lots of butter if you like.

Makes 10 to 12 muffins

- Sift together* — 1¼ cups sifted enriched flour  
 3 teaspoons double-acting baking powder  
 1 teaspoon salt  
 ¼ cup sugar.
- Add* ..... 1 cup corn meal.
- Beat* ..... 1 egg until light; add  
 1¼ cups milk  
 ¼ cup melted shortening or salad oil.
- Add* ..... liquid all at once to dry ingredients;  
 mix only until all flour is dampened.
- Fill* ..... greased muffin pans ⅔ full.
- Bake* ..... in hot oven (425°F.) 20 to 25 minutes.  
 Serve hot.

### CORN STICKS

PREPARE Corn Meal Muffins, filling hot, greased corn stick pans about ¾ full.

## BRAN MUFFINS

These moist, even-textured muffins have a tender crust and a good, wholesome, wheat-bran flavor.

Makes 12 muffins

- Sift together* — 2 cups sifted enriched flour  
 3½ teaspoons double-acting baking powder  
 1½ teaspoons salt  
 ⅓ cup sugar.



- Blend in* ..... 1 cup wheat bran.
- Beat* ..... 1 egg until light; add  
1½ cups milk  
3 tablespoons melted shortening or salad oil.
- Add* ..... liquid to dry ingredients all at once; mix only until all flour is dampened.
- Fill* ..... well-greased muffin pans ⅔ full.
- Bake* ..... in moderately hot oven (400°F.) 25 to 30 minutes. Serve hot.

## Popovers

*GOLDEN BROWN, crusty popovers are a quick bread gone "high hat." They look difficult to make—but they're really easy.*

### *How to Make Perfect Popovers*

**Mixing**—Beat shortening, milk and eggs with flour and salt until batter is smooth. A rotary or electric mixer should be used—there is no need to worry about overbeating the batter.

**Pan Preparation**—Popovers may be baked in well-greased, preheated heavy iron pans or glass cups, or in well-greased unheated muffin pans. Fill pans ⅔ full.

**Baking**—Bake popovers in a hot oven for 30 minutes. The steam formed by the thin batter in the hot oven makes the popovers "pop." Prick popovers with fork or sharp knife to allow steam to escape and leave them in the oven about ten minutes longer to dry out. If popovers are not baked thoroughly, they will collapse when cool.