

Attain
Pastry
Perfection
By Baking
With



PURITY FLOUR

BAKING: The black sheet-iron pans are the best for baking bread in. Bread is best when baked in individual loaves, rather than several loaves in a large pan. Bread should be placed in an oven which is not too hot, but one that will cause the bread to begin to brown in about 15 minutes. Then reduce the heat and bake slowly about half an hour longer. Remove bread at once from pan and place on a rack, or where all surfaces will be exposed to air, to cool. When cool put in bread tin, which has been cleaned and aired.

See last pages for Purity Flour Cook Book Coupons.