

90 words, 30 seconds

DELICIOUS LOW-SODIUM BAKING

HEALTH-CONSCIOUS AMERICANS MAY BE SURPRISED TO LEARN THAT BAKED GOODS CAN BE A SIGNIFICANT SOURCE OF SODIUM. ONE MUFFIN CAN HAVE ALMOST TWENTY PERCENT OF THE RECOMMENDED DAILY ALLOWANCE. REDUCING SODIUM CAN BE AS EASY AS CHANGING YOUR BAKING POWDER. RUMFORD NOW HAS A REDUCED-SODIUM BAKING POWDER WITH LESS THAN HALF THE SODIUM OF MOST OTHERS.

GUARANTEED TO PRODUCE LIGHT AND FLUFFY CAKES, BREADS AND PANCAKES, IT IS ALSO GLUTEN AND TRANS FAT FREE. FOR RECIPES, VISIT CLABBER GIRL AT BAKING-FOR-THE-HOLIDAYS--DOT--COM.