

A Delicious Way To Show Your Love And Gratitude

(NAPSA)—You can express your warm feelings for anyone you care about with something fresh and wonderful you baked yourself.

Great baking can be easier and more fun when you start with no-knead bread. In fact, Fleischmann's Simply Homemade makes fresh, homemade bread in less than an hour, which can be great for last-minute recipes and when you want to create a thoughtful (and edible!) gift. Here are two delicious ideas to try, using the basic mix as a starter:

Cherry Lime Coffee Cake

Prep Time: 10 minutes

Rise Time: 25 minutes

Bake Time: 30 to 35 minutes

Yields: 8 to 9 servings

1 cup milk

1 package Fleischmann's Simply Homemade Country White No Knead Bread Mix

½ cup cherry preserves

Freshly grated peel from 1 lime

1 teaspoon pure vanilla extract

1 package (5 ounces) dried cherries (½ cup)

Lime Glaze:

1 tablespoon lime juice

½ cup powdered sugar

½ teaspoon pure vanilla extract

Pour milk into a large microwave-safe bowl. Microwave until milk is warm (105° to 115°). Sprinkle contents of yeast and sugar packets over milk and stir to combine. Let mixture sit for 3 minutes. Stir in cherry preserves, lime peel, 1 teaspoon vanilla, dried cherries and bread mix. Place dough in a greased 8-inch round OR 8x8-inch square pan. Cover and let rise in a warm, draft-free place for 25 minutes. Bake in a preheated 375°F oven for 30 to 35 minutes, until golden brown. Combine



Baking a Cherry Lime Coffee Cake can be a tasty way to show someone you care.

glaze ingredients in a small bowl until smooth. Remove cake from oven and let cool in pan 5 minutes. Brush top with lime glaze. Cool completely.

French Toast Bake

Prep Time: 15 minutes

Chill Time: 8 hours or overnight

Bake Time: 50 to 55 minutes

Yields: 6 to 8 servings

½ loaf prepared Fleischmann's Simply Homemade Country White, Multi-Grain OR Stoneground Wheat No Knead Bread Mix

5 eggs

2 tablespoons pure maple syrup

1 cup milk

1 cup heavy cream

½ cup sugar

1 tablespoon pure vanilla extract

Topping:

¼ cup butter OR margarine, softened

½ cup brown sugar

Chop bread into cubes; place in a greased 8x8-inch pan.

Combine eggs, syrup, milk, cream, sugar and vanilla in a large bowl. Whisk until smooth. Pour mixture over bread. Combine topping ingredients; sprinkle over top. Cover and refrigerate overnight. Uncover and place in cold oven. Set oven to 350°F and bake for 50 to 55 minutes or until set. Let stand 10 minutes before serving. Serve warm with additional syrup.

Learn More

For more recipes and tips, visit www.Simplyhomemadebread.com or www.facebook.com/simplyhomemademix.



Serving French Toast Bake is a simple way to brighten someone's morning.