

Bakin' It Easy Ideas For Spring Entertaining

(NAPSA)—Whether you're feeding a crowd of friends or your extended family, few things will impress your guests and improve your party like home-baked goodies. Fortunately, delicious breads, desserts and other baked goods can be created with less time and effort than you might think.

For example, these Bakin' It Easy recipes work well with a brunch, a lunch or even as side dishes at dinner, yet each has an active prep time of 20 minutes or less, and the whole thing will be ready to enjoy in 90 minutes.



A fantastic-tasting focaccia can be easy to make and elegant enough for guests.

Gorgonzola and Pear Focaccia

Makes: 8 servings

Prep time: 20 minutes

Proof time: 30 minutes

Bake time: 35 minutes

Bread:

- 1¾ cups all-purpose flour
- 1 envelope Fleischmann's® RapidRise Yeast
- 1 tablespoon sugar
- ¾ teaspoon kosher salt, divided
- 1 teaspoon basil
- ½ teaspoon Italian herb seasoning
- ½ teaspoon garlic powder
- ½ teaspoon dried lemon peel
- ¼ teaspoon onion powder
- 1 tablespoon Mazola® Extra Virgin Olive Oil
- ¾ cup very warm water (120° to 130°F)

Topping:

- 1 tablespoon Mazola® Extra Virgin Olive Oil
- ½ cup (2 ounces) shredded Italian blend cheese
- ¾ cup crumbled Gorgonzola cheese

- ½ cup sliced black olives
- 1 Bosc pear
- ½ cup chopped walnuts

For bread: Mix flour, undissolved yeast, sugar, ½ teaspoon salt and spices in a large bowl. Add 1 tablespoon olive oil and water. Stir until well mixed. Cover and let rise in a warm, draft-free place for 30 minutes (will not double in bulk). Pat dough into a circle with oiled fingers on a greased pizza pan. Dough should be about ½-inch thick. Poke holes into the dough about 2 inches apart, using fingers or the handle of a wooden spoon.

For topping: Drizzle bread with 1 tablespoon olive oil. Sprinkle evenly with cheeses and olives. Slice pear into fourths; core. Cut each fourth into thin slices. Place pears evenly on the dough and top with walnuts and remaining ¼ teaspoon kosher salt.

Bake in preheated 375°F oven for 35 minutes or until golden. Serve warm.

Parmesan Garlic Rolls

Makes: 12 to 15 rolls

Prep time: 20 minutes

Proof time: 35 minutes

Bake time: 15 to 18 minutes

- 2¼ to 2¾ cups all-purpose flour
- 1 envelope Fleischmann's® RapidRise Yeast
- 1½ tablespoons sugar
- 1½ teaspoons salt
- ½ teaspoon garlic powder
- ½ cup water
- ½ cup milk
- 1 tablespoon butter OR margarine, softened
- 1 egg white
- 1 tablespoon grated Parmesan cheese

Combine 1½ cups flour, undissolved yeast, sugar, salt and garlic powder in a large

mixing bowl. Heat water, milk and butter until very warm (120°F to 130°F). Add to dry ingredients and beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Cover and let dough rest 10 minutes in bowl. Portion dough evenly into 12 to 15 greased muffin cups (2½ x 1¼ inches). Tip: Use an ice cream scoop to make portioning easier. Cover; let rise in warm, draft-free place until doubled in bulk, about 35 minutes. Combine egg white with 1 tablespoon water. Carefully brush tops of rolls with egg mixture; sprinkle with cheese. Bake at 375° F for 15 to 18 minutes or until lightly browned on top. Remove from pans and cool on wire rack.



Parmesan Garlic Rolls make a delicious accompaniment to any party meal, from casual to formal.

You can find more great bread and yeast recipes online in the Fleischmann's "Bakin' It Easy" collection at www.breadworld.com.