

Baking Bread? Sweeten The Offer With Seasonal Fresh Fruit

(NAPSA)—Want your family's interest in the bread you bake to rise? Add some seasonal fresh fruit. That's the advice from bakers who say fruit can add sweet flavor and a delicious twist to breads and other baked goods.

Start with a sweet refrigerator dough from Fleischmann's Yeast that offers "two-in-one" ways to use fresh fruit. Whether you make Fresh Fruit Kuchen or Lemon Nut Twists, the results will be delicious and save time.

Because this recipe "waits" in the refrigerator, you can tailor your baking to fit your busy schedule. Also, the resting time allows the dough to develop a nice yeast flavor.

Use the best fruit this season has to offer and create recipes your family is sure to love.

Sweet Refrigerator Dough

- 4½ cups all-purpose flour
- ½ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- ¾ cup milk
- ½ cup water
- ⅓ cup butter or margarine
- 2 large eggs

In large bowl, combine 1½ cups flour, sugar, undissolved yeast, and salt. Heat milk, water, and butter until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour. Beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour to make stiff batter. Cover tightly with plastic wrap; refrigerate 2 hours or up to 2 days.

Turn dough out onto lightly floured surface; divide into 2 equal pieces. Proceed with selected variation as directed.

Fresh Fruit Kuchen

Use ½ dough. Makes 1 cake

With lightly floured hands, pat dough evenly on greased 13- x 9-inch pan. Cut fresh fruit such as apples, pears,



Fresh Fruit Kuchen and Lemon Nut Twists are delicious treats that feature fresh seasonal fruits.

plums, peaches or nectarines into 1-inch slices to make 3 cups. Arrange in lengthwise rows on dough; sprinkle with Crumb Topping (recipe follows). Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.

Bake at 375°F for 20 to 25 minutes or until done. Remove from pan; cool on wire rack. Drizzle with Almond Glaze, if desired.

Crumb Topping: Combine ½ cup all-purpose flour, 3 tablespoons sugar, ¾ teaspoon ground cinnamon, and ¼ teaspoon nutmeg. Cut in 3 tablespoons butter or margarine with pastry blender until mixture resembles coarse crumbs.

Almond Glaze: Combine 1 cup powdered sugar, sifted; 1 to 2 tablespoons milk, and ¼ teaspoon almond extract. Stir until smooth.

Lemon Nut Twists

Use ½ dough. Makes 8 twists

Combine ½ cup toasted, slivered almonds, ⅓ cup packed brown sugar, and 1 tablespoon grated lemon peel. Reserve.

Roll dough to 21- x 8-inch rectangle. Melt 2 tablespoons butter or margarine. Brush middle third of dough, covering 8- x 7-inch portion, with 1 tablespoon butter. Sprinkle with half of nut mixture. Fold one of the remaining dough thirds over filling. Brush folded dough with remaining melted butter; sprinkle with remaining nut mixture. Fold remaining dough third over filling; pinch seam to seal. Cut into 8 (1-inch wide) strips. Holding each strip at both ends, twist in opposite directions 3 times. Place on greased baking sheet. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.

Bake at 375°F for 15 minutes or until done. Remove from sheet; cool on wire rack. Drizzle with Lemon Glaze, if desired.

Lemon Glaze: Combine 1 cup powdered sugar, sifted and 1 to 2 tablespoons fresh lemon juice. Stir until smooth.

For more recipes and baking tips, visit the Fleischmann's Yeast Web site at www.breadworld.com.