

CHRISTMAS COOKING

Bread Machines Make It Easy To Bake Up Holiday Favorites

(NAPSA)—Surprisingly, a single kitchen appliance can help make the holiday season easier three ways: by shortening the time it takes to bake up festive favorites, as a source of fresh treats to give as gifts, or as a thoughtful gift in and of itself.

Bread machines make it simple to decorate a holiday table with aromatic recipes, including panettone. This fruit-studded bread is a holiday favorite from Italy. Although it is made for other celebrations, such as weddings and christenings, panettone is traditionally served at Christmas.

Making this handsome bread, with the dough's four long resting periods, used to be an all-day event. Fortunately, Linda Rehberg and Lois Conway, authors of *Bread Machine Magic, The Bread Machine Magic Book of Helpful Hints and More Bread Machine Magic*, published by St. Martin's Griffin, have exquisitely adapted this traditional bread recipe to be made in a bread machine.

In order to get great-looking loaves, with good crumb, Conway insists upon SAF Perfect Rise Yeast. "It is indispensable for getting high-rising breads," she says. "And, it's always dependable."

In their recipe, Rehberg and Conway use anise extract as well as anise seeds to develop the true flavor so characteristic of panettone. The bread is further enhanced with rum and vanilla extracts. The authors suggest panettone as a sweet holiday gift, as the flavor improves when stored tightly wrapped—the fragrance of anise releases when the wrap is opened.

For more recipes and bread machine tips, visit the Web sites at www.breadmachinemagic.com and www.safyeast.com.



Bread machines make it simple to prepare traditional, fragrant holiday breads, such as panettone.

Joan's Italian Panettone
from More Bread Machine Magic
Makes 2 lb. loaf
(smaller sizes found in book)

1 to 1½ cups water
2 eggs
2 tsp. anise extract
2 tsp. rum extract
4 tsp. vanilla extract
2 tbsp. unsalted butter
¼ cup sugar
1 tsp. salt
4 cups bread flour
¼ cup nonfat dry milk powder
2 tsp. anise seeds
2 tsp. SAF Perfect Rise Yeast
¼ cup coarsely chopped pine nuts
¼ cup golden raisins
¼ cup candied citron
¼ cup candied orange peel
4 tsp. bread flour

1. Place first 12 ingredients

in bread pan, using the least amount of liquid listed in the recipe. Select Light Crust setting and Raisin/Nut cycle. Press Start.

2. Observe the dough as it kneads. After 5 to 10 minutes, if it appears dry and stiff or if your machine sounds as if it's straining to knead it, add more liquid, 1 tbsp. at a time until dough forms a smooth, soft, pliable ball that is slightly tacky to the touch.

3. In a small bowl, toss together last 5 ingredients. Add to the bread pan at the beep.

4. After the baking cycle ends, remove bread from pan, place on cake rack and allow to cool 1 hour before slicing.

5. Once the loaf has cooled, frost the top with an icing made of ½ cup confectioners' sugar, 1 to 2 tsp. milk and ¼ tsp. vanilla or rum extract.