

Bring A Beautiful, Bountiful Cornucopia Of Bread To Your Table

(NAPSA)—When you want to impress your guests this holiday season, one thing that will make it a memorable meal is a spectacular centerpiece, such as a home-baked cornucopia. It is a symbol of bounty and will make your holiday meal extra special.

Preparing a cornucopia may look difficult but it's actually easy to make. Plus, you can feel confident it will look stunning and taste superb when using Fleischmann's Yeast, the most trusted brand of yeast for more than 140 years. You can showcase your favorite rolls, breads and talents in this magnificent cornucopia:

Cornucopia of Breads

Makes: 1 cornucopia

Prep time: 45 minutes

Rise time: 15 minutes

Bake time: 60 to 70 minutes

2 cups whole wheat flour

1 envelope Fleischmann's

RapidRise Yeast

1¼ teaspoons salt

1⅔ cups water

⅓ cup honey

⅓ cup butter OR margarine

2½ to 3 cups all-purpose flour

Aluminum foil (disposable)

12-inch pizza pan

2 tablespoons water

Favorite fresh baked rolls

Combine whole wheat flour, undissolved yeast and salt in a large mixer bowl. Heat water, honey and butter until very warm (120° to 130°F). Beat for 2 minutes on medium speed until very smooth. Stir in enough all-purpose flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Cover; let rest 10 minutes while forming cornucopia



Poppy and sunflower seed rolls are just some of the treats that can spill out from a delectable cornucopia.

mold. Gently fold pizza pan into a cornucopia shape, leaving a 5-inch opening and carefully crimping the narrow end in an upward curve. Generously spray with cooking spray and place on a large baking sheet that has been sprayed with cooking spray or lined with parchment paper. Divide dough in half. Roll each into 15 x 9-inch rectangle on lightly floured surface. Cut each rectangle into six (15 x 1½-inch) strips. Starting at the narrow end, wind a dough strip completely around the mold, overlapping strips by ¼ to ½-inch. Continue adding dough strips, gently pinching ends together. TIP: Insert one hand in mold and hold up upright while wrapping and tucking dough strips with second hand. Wrap the last strip around the foil opening. You may not need to use all the dough to cover the mold. The extra dough can be used to make rolls.

Place the cornucopia on pre-

pared baking pan. Cover and let rest 15 minutes. Dough will rise very little. Preheat oven to 350°F. Generously brush water over cornucopia. Bake for 20 minutes. Brush with water again. (Or, for a shinier appearance brush cornucopia with 1 egg white beaten with 1 tablespoon of water.) Loosely cover with foil and bake an additional 40 to 50 minutes or until cornucopia seems very dry and is a deep golden brown. Cool 10 minutes on wire rack. Carefully remove foil mold, crushing it as necessary. Store at room temperature, lightly covered. Cornucopia can be made up to 5 days in advance. (Or make up to 1 month ahead and freeze.) To serve, fill with freshly baked rolls.

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