

Creating An Extraordinary Buffet With Rich, Flavorful Holiday Bread

(NAPSA)—Few things can make a holiday table more festive than serving a holiday bread.

A Fruit and Nut Holiday Bread helps make a holiday buffet extraordinary. The bread is rich in eggs, milk and butter. Wreath-shaped or made in a loaf, it captures the season's flavors with candied fruit, white raisins and chopped almonds.

A key ingredient is the flavor developed by the yeast action. SAF Perfect Rise Yeast lives up to its name by giving lift and flavor to any dough.

Fruit and Nut Holiday Bread

- $\frac{3}{4}$ cup milk
- 2 large eggs
- $\frac{1}{4}$ cup butter
- $\frac{1}{3}$ cup sugar
- 1 teaspoon salt
- 1 teaspoon grated lemon rind
- 4 cups bread flour
- 1 tablespoon SAF Perfect Rise Yeast
- $\frac{1}{4}$ cup candied mixed fruit
- 2 tablespoons white raisins
- $\frac{1}{4}$ cup almonds, chopped

Bread Machine Method

Have milk at 80°F. and all other ingredients at room temperature. Place first 8 ingredients in pan in the order listed. Select Dough cycle or Sweet/Fruit and Nut cycle and medium/normal crust. Do not use the delay timer. Add fruit and nuts at the signal or 5 minutes before the end of the second knead cycle.

Traditional Method

Combine yeast, 1 cup flour, sugar and salt. Combine milk and butter; heat to 120° to 130°F. (Butter does not need to melt.) Combine dry mixture and warmed liquids in mixing bowl on low speed. Beat 2 to 3 minutes on medium speed. Add eggs; beat 1 minute. By hand, stir in enough remaining flour to make a soft dough;



Studded with glistening, colorful fruit, this Fruit and Nut Holiday Bread can be a festive, aromatic addition to the holiday table.

Knead on floured surface about 3 minutes; add fruit and nuts and continue kneading until they are evenly distributed and dough is smooth and elastic, about 5 minutes. Use additional flour if necessary.

Rising, Shaping and Baking

Place dough in lightly oiled bowl; turn to grease top. Cover; let rise until dough does not spring back after pressing fingers about $\frac{1}{4}$ inch into dough. Turn dough onto lightly floured surface. Roll or pat into a 10-inch circle. Poke a hole in center of circle. Press dough into greased Bundt® or tube pan. Cover; let rise until indentation remains after lightly touching. Bake in preheated 350°F. oven 40 to 45 minutes. Let sit 10 minutes in pan. Invert onto rack;

remove pan; cool. If desired, drizzle with Powdered Sugar Frosting (see below) and garnish with additional candied fruit and nuts.

Powdered Sugar Frosting

- 1 cup powdered sugar
- 2 tablespoons water
- $\frac{1}{2}$ teaspoon almond extract

Combine ingredients in small mixing bowl, beating until smooth.

A free brochure filled with SAF Yeast recipes and baking help is available by writing to: Lesaffre Yeast Corporation, P.O. Box 737, Milwaukee, WI 53201. For additional recipes and baking information, visit www.safyeast.com.