

Delightful Food Ideas

Delicious Brunches Made Easy

(NAPSA)—Whether it's to celebrate the holidays because guests are in town or simply because you're in the mood for a family meal to please everyone, just about any time can be brunch time.

There are a number of simple and inexpensive ways to save time while pulling a great brunch together. Try these tips:

- **Plan Ahead**—If you know you're throwing a brunch in the morning, save yourself some time by setting the table the night before. Keep fresh-cut flowers in the refrigerator for a centerpiece.

- **Hit The Store**—Pick up some quick brunch basics to complement the main dish: ready-to-serve sliced fruit, orange juice, and creamy yogurts with assorted toppings.

- **Keep It Simple**—Make easy 1-dish recipes and you'll have brunch on the table in minutes, not hours.

1-Dish Sausage & French Toast Breakfast

Prep Time: 20 minutes

Bake Time: 30 minutes

1-Dish Bake & Rise Batter Mazola Pure™ Cooking Spray

1½ cups all-purpose flour

**2 envelopes Fleischmann's®
RapidRise Yeast**

2 tablespoons sugar

½ teaspoon salt



Easy-to-make 1-Dish Sausage & French Toast Breakfast lets you sleep in a bit longer in the morning.

¾ cup milk (very warm 120-130° F)

1 teaspoon pure vanilla extract

**¼ cup cold butter, cubed
1 egg**

Topping

½ cup sugar

1 teaspoon ground cinnamon

3 eggs

2 tablespoons milk

6 precooked sausage patties

**¾ cup pancake syrup,
divided**

MIX batter ingredients together in a pre-sprayed 8x8-inch baking dish. Combine

sugar and cinnamon in a small bowl. Beat together eggs and milk in a separate bowl.

TOP batter evenly with cinnamon, sugar and sausage patties. Pour egg mixture over top. Drizzle with ¼ cup of syrup.

BAKE by placing in a COLD oven; set temperature to 350° F. Bake for 30 minutes or until done. Drizzle remaining ½ cup syrup over top and serve.

Serves 6

For more great 1-Dish recipes, visit www.breadworld.com, the Fleischmann's Yeast Web site. You can view another brunch recipe, 1-Dish Ham & Egg Breakfast.