

# Easy Ways To Make Your Next Brunch Extra Special

(NAPSA)—Whether you're gathering family and friends around your table for an Easter brunch or a Saturday morning breakfast at home, put your own signature on the meal with these savory and sweet recipes for delicious, crowd-pleasing alternatives to an ordinary heat-and-serve offering.

Ham and eggs combine in an all-in-one dish that can be customized with a variety of toppings.

## 1-Dish Ham & Egg Breakfast

*Prep Time: 20 minutes*

*Bake Time: 30 minutes*

*Yield: 6 servings*

### Batter:

- Mazola® Cooking Spray
- 1½ cups all-purpose flour
- 2 envelopes Fleischmann's® RapidRise Yeast
- ½ teaspoon salt
- ¾ cup very warm water (120° to 130°F)
- 3 tablespoons Mazola® Corn Oil

### Toppings:

- 4 eggs
- 2 tablespoons milk
- ½ teaspoon garlic salt
- ¼ teaspoon fine-grind black pepper
- 4 slices (¼ ounce each) American cheese
- 1 cup (4 ounces) diced ham
- 1 cup (4 ounces) shredded mild cheddar cheese

Mix batter ingredients together in a pre-sprayed 8x8-inch baking dish. Beat eggs, milk, garlic salt and pepper together in a small bowl. Top batter evenly with cheese slices, diced ham and egg mixture; sprinkle with shredded cheese.

Bake by placing in a COLD oven; set temperature to 350°F. Bake for 30 minutes or until done.



**1-Dish Ham & Egg Breakfast—a delicious, easy way to feed a crowd.**



**Classic cinnamon rolls are a decadent brunch treat.**

These classic, sweet cinnamon rolls are sure to please.

## Classic Cinnamon Rolls

*Prep Time: 30 minutes*

*Bake Time: 25–30 minutes*

*Proof Time: about 1½ hours*

*Yield: 24 rolls*

### Rolls:

- 1 cup mashed potatoes (about 2 medium potatoes)
- 1 cup reserved potato water
- ¼ cup butter OR margarine
- ¼ cup sugar
- 2 teaspoons salt
- 1 cup hot water
- 2 envelopes Fleischmann's Active Dry Yeast

- ½ cup warm water (100° to 110°F)
- 2 eggs
- 8½ to 9½ cups all-purpose flour

### Filling:

- ½ cup butter OR margarine, softened
- 1 cup sugar
- 1½ tablespoons ground cinnamon

### Icing:

- 3 cups powdered sugar
- 6 tablespoons butter OR margarine, softened
- 1 teaspoon pure vanilla extract
- 5 to 6 tablespoons milk

Combine potatoes, potato water, butter, sugar, salt and hot water in large mixer bowl. Stir until butter melts; set aside and let cool. Combine yeast and ½ cup warm water in small bowl. Let rest 5 minutes. Add eggs, 2 cups flour and yeast mixture to potato mixture. Beat until well mixed. Continue adding flour, 1 cup at a time, until soft dough forms. Knead on a lightly floured surface until smooth and elastic (about 4 to 6 minutes), OR

knead with electric mixer using dough hook. Place in a greased bowl, turning to coat. Cover. Let rise in a warm, draft-free area about 1 hour, until doubled in size. Punch dough down; divide in half. Roll one portion of dough on a lightly floured surface to a 12x18-inch rectangle. Spread with half the butter. Combine sugar and cinnamon; sprinkle half of the mixture over surface. Roll up tightly lengthwise, sealing edges. Cut into 12 slices. Place in greased 13x9-inch pan. Repeat with remaining dough. Cover. Let rise 30 to 45 minutes until nearly doubled. Bake in preheated 350°F oven for 25 to 30 minutes. Cool for 15 minutes. Combine icing ingredients and drizzle over rolls. To Freeze (unbaked rolls): Follow recipe as recommended up to and including when rolls are shaped and placed in pan. Tightly wrap rolls and pan with plastic wrap and foil. For best flavor, thaw and bake within one week of freezing. To Thaw: Place pan of rolls covered in refrigerator overnight. Remove from refrigerator and continue the thaw and rise process at room temperature. When thawing at room temperature, allow at least 2 hours for rolls to rise after removing from the refrigerator. If rolls are not rising, boil a pot of water, remove from heat, cover the pot with a wire rack and place pan of rolls, covered with a cloth, on top of rack. The steam will warm the dough to speed the rising process. Once the rolls have doubled in size, bake according to recipe.

### Learn More

For other breakfast options, you can visit the Fleischmann's Yeast website at [www.BreadWorld.com](http://www.BreadWorld.com).