

# A Flavor That Makes The Heart Grow Fonder Year-Round

(NAPSA)—For a gift straight from the heart, nothing quite says “love” the way that dessert does. To deliver an endearing message to friends or family celebrating an engagement, bridal shower, or wedding-related activity, you may want to whip up some scrumptious cinnamon hearts. These treats are so easy to prepare, children can help, making these “sweet nothings” a gift from the whole family.

## Cinnamon Hearts Makes 16 rolls

### Dough

- 4½ to 5 cups all-purpose flour
- ½ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- ½ cup water
- ½ cup milk
- ½ cup butter or margarine
- 2 large eggs

### Cinnamon Filling

- ¼ cup butter or margarine, melted
- ¾ cup sugar
- 1½ tablespoons ground cinnamon
- 1 cup finely chopped dates or raisins

### Powdered Sugar Glaze

- 1 cup powdered sugar, sifted
- 1 to 2 tablespoons milk
- ½ teaspoon vanilla extract

In a large bowl, combine 1 cup flour, sugar, undissolved yeast, and salt. Heat water, milk, and butter until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1



If love had to be summed up in a flavor, these cinnamon hearts would say it all. These mouthwatering treats melt into a comforting sweetness, making them a heartfelt gift for those in love.

cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough into 2 equal pieces; roll each to 12- x 10-inch rectangle. Brush with butter, sprinkle evenly with sugar, cinnamon, and dates. Roll up tightly from long ends as for jelly roll; pinch seams to seal. Mark each roll into 16 equal pieces. Starting with first mark, slice every other mark ¾ of the way through dough. Slice remaining marks all the way through dough to make 8 rolls from each piece of

dough. Spread apart the two halves of each roll like a fan. Gently flatten with hand; shape to resemble hearts. Place on greased baking sheets. Cover, let rise in warm, draft-free place until doubled in size, about 45 minutes.

Bake at 375°F for 15 to 20 minutes or until done. Remove from sheets; cool on wire rack. Drizzle with *Powdered Sugar Glaze*.

*Powdered Sugar Glaze:* In a small bowl, combine powdered sugar, milk and vanilla extract. Stir until smooth.

For more recipes and tips, visit the Fleischmann's Yeast Web site at [www.breadworld.com](http://www.breadworld.com).