

For Cold Weather Fun, You And Your Kids Can Bake Great Treats

(NAPSA)—You and your children can cook up some family fun time in the kitchen this winter by baking a duo of hearty dishes: Taco Fluffins, a tasty, easy recipe for kids in the kitchen, and Lemon Snowmen that will bring out the kids' creativity.

Lemon Snowmen

Makes: 12 Snowmen

Prep Time: 40 minutes

Rise Time: 35–45 minutes

Bake Time: 15 minutes

- 4½ to 5 cups all-purpose flour**
- ½ cup sugar**
- 2 envelopes Fleischmann's RapidRise Yeast**
- 1 teaspoon salt**
- ¾ cup milk**
- ½ cup water**
- ½ cup butter OR margarine**
- 2 eggs**
- 1 tablespoon lemon peel**
- 2 cups powdered sugar**
- 2 tablespoons lemon juice**
- 2 to 3 tablespoons water**
- Chocolate chips, raisins, nuts, red hots, candies or fruit snack strips**

Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixer bowl. Heat milk, water and butter until very warm (120° to 130° F). Add to flour mixture. Beat 2 minutes at medium speed, scraping bowl occasionally. Add eggs, lemon peel and 1 cup flour. Beat 2 minutes at medium speed. Stir in enough remaining flour to make a stiff dough. Cover tightly with plastic wrap; chill 2–24 hours. Remove dough from refrigerator; divide into 12 equal pieces. Divide each piece into 1 small, 1 medium and 1 large piece. Roll into smooth balls. Arrange balls on greased bak-



Your family can warm up this winter by spending quality time in the kitchen.

ing sheets, with edges touching to make a snowman. Flatten slightly with palm of hand. Repeat to make 12 snowmen. Allow 2 inches between snowmen on baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 35–45 minutes. Bake at 375° F for 15 minutes or until golden brown. Cool on wire rack. Drizzle with Lemon Glaze; decorate with chocolate chips, raisins, etc., for face and buttons. Use fruit snack strips to make a scarf. For Lemon Glaze, combine powdered sugar and lemon juice. Add enough water to make glaze spreading consistency.

Taco Fluffins

(Fluffy, Savory Muffins)

Makes: 12 Fluffins

Prep Time: 20 minutes

Rise Time: 25–35 minutes

Bake Time: 20–25 minutes

- 1 pound ground beef**
- 1 package taco seasoning**
- 2¾ cups all-purpose flour (OR substitute 1 cup whole wheat flour for 1 cup all-purpose)**
- 1 envelope Fleischmann's RapidRise Yeast**
- 2 tablespoons sugar**

- ½ teaspoon salt**
- 1½ cups very warm water (120° to 130° F)**
- 1 tablespoon Mazola Corn Oil**
- ¾ cup salsa, lightly drained (measure first and then drain)**
- 2 to 4 tablespoons finely chopped pickled jalapeño pepper**
- 2 cups (8 ounces) shredded cheddar cheese**

Prepare ground beef with taco seasoning according to package directions. Set aside. Only about half the taco meat will be used. Refrigerate the remaining meat for another use. Combine 1½ cups flour, undissolved yeast, sugar and salt in large mixer bowl. Add water and oil; beat 2 minutes on medium speed. Add remaining 1½ cups flour, salsa and jalapeños; beat until well mixed. Beat in cheese. Dough will be stiff yet sticky. Cover bowl and let rest 10 minutes. Portion dough into 12 (2½-inch) generously greased muffin cups using a scoop or two spoons (do not use paper liners). Spoon a heaping tablespoon of taco meat on top. Cover taco meat with remaining dough. Cover and let rise 25 to 35 minutes. Dough will rise but not double in size. Bake in preheated 375° F oven for 20–25 minutes until well browned. Let cool on wire rack for 2 minutes. Run a knife around each roll to remove from pan. Serve warm. If desired, serve with salsa for dipping. Refrigerate any leftovers.

For more recipes and baking tips, visit www.Breadworld.com and www.Karosyrup.com.