

BETTER BAKING

Going Bananas Over Quick And Easy Treats

(NAPSA)—No matter how pressed you are for time, it's important to you to include fresh ingredients in your menu planning. Fortunately, it's easy to find quick, wholesome, delicious recipes the whole family can enjoy.

Until now, yeast recipes typically called for carefully timed activation of the yeast, mixing the yeast and warm liquid with a minimum of dry ingredients, then slowly adding reserved dry ingredients. Now with 1-Dish recipes from Fleischmann's Yeast, the task is far less time consuming, as all dry ingredients are mixed in the same bowl at the same time. You don't even need to preheat the oven.

That makes it easy to create delicious treats such as this banana walnut streusel, with lots of sweet banana taste in every bite, in less than an hour.

This versatile recipe, which deliciously mingles the diverse textures of bananas, walnuts and a light, moist cake, can be enjoyed as an afternoon snack, a light dessert or for Sunday brunch.

1-Dish Banana Walnut Streusel

20 minutes prep
30 minutes to bake

- 1½ cups all-purpose flour
- 2 envelopes Fleischmann's RapidRise Yeast
- ¼ cup sugar
- ½ teaspoon salt
- ½ teaspoon ground allspice
- ¼ cup butter or margarine, melted
- ½ cup very warm milk (120°-130°F)
- 1 egg
- ¾ cup mashed ripe banana (about 2 medium bananas)
- ½ cup walnuts, chopped



This versatile recipe, which deliciously mingles the diverse textures of bananas, walnuts and a light, moist cake, can be enjoyed as a snack, light dessert or for Sunday brunch.

Topping

- ¼ cup all-purpose flour
- ⅓ cup brown sugar
- 2 tablespoons butter or margarine, softened
- 1 teaspoon ground cinnamon

Icing

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

MIX batter ingredients together in pre-sprayed 8 x 8-inch baking dish. Set aside for 10 minutes. Combine streusel topping ingredients in small bowl, mixing with fork until uniform. Beat together icing ingredients until smooth; set aside.

TOP batter with streusel topping. Using fingers, poke topping thoroughly into batter.

BAKE by placing in a cold oven; set temperature to 350° F. Bake for 30 minutes or until done. Cool 10 minutes, then spread icing over top.

When you're busy—or even when you're not—Fleischmann's Yeast 1-Dish Bake & Rise Batter Recipes are easy-meal solutions to satisfy your appetite.

With recipes such as Taco Bake, Meat Lover's Pizza Bake and Blueberry Cheesecake, the broad range of 1-Dish recipes is a great help to busy families, with more 1-Dish recipes being added each month.

To view the entire 1-Dish Bake & Rise recipe collection, visit www.fleischmanns1dish.com.