



(NAPSA)—For both novice and experienced bakers, a helpful new Web site may be the best thing since sliced bread.

This online resource can be found at www.breadworld.com. Fleischmann's Yeast developed the site, which offers nearly 300 test-kitchen certified recipes, as well as advice from Christina Crawford, the company's Consumer Affairs Supervisor.



Bread-baking advice from Christina Crawford is available on a helpful Web site.

For example, when making bread, work with slightly sticky dough so the bread will be moist and light. Use vegetable cooking spray to keep dough from sticking to your hands and work surface.

Fleischmann's also offers a pair of brochures—*Helping Bakers Bake*, which thoroughly covers the “How to’s” of baking homemade bread, and *Celebrate Spring and Summer with Fleischmann's Yeast*, which includes eight of the company's best recipes.

To receive the brochures, send a pre-addressed #10 envelope to Fleischmann's, Attn: Consumer Dept., 240 Larkin Williams Ind. Ct., Fenton, MO 63026. For more immediate advice, or to browse recipes, visit the Web site at www.breadworld.com.