

Kitchen Korner

Make A Lot Of Dough

(NAPS)—Now just about everyone can be the breadwinner at home by making bread that's piping hot, fresh and delicious. Some people make it an everyday ritual.

It is estimated that 27 million American households own bread machines. Because they are so versatile and help bakers create a lot more than just bread, they have been re-named dough machines.



Bread machines, sometimes called dough machines, offer bakers unlimited creativity.

Many users are not aware of the numerous possibilities they can make with their dough machines. That's where creativity comes in—producing a variety of breads. Creations such as cinnamon rolls and homemade pizza are relatively easy to make, especially when using a bread machine.

Shirley Corriher, author of *Cook Wise* and an expert on cooking techniques, explains: "You can use the machine as a total unit to knead, proof and bake. Or you can use it to simply knead the dough, because it does such a magnificent job kneading, and then you can do your own shaping and baking if you like."

For tips and different recipes for using a bread machine, visit the Bread Machine Industry Association's online Web site at www.breadmachine.org.