

# AMERICA THE BEAUTIFUL

## How To Make A Patriotic Pizza For U.S. Citizenship Day

(NAPSA)—One way to honor a great country is to honor the people who make it great. That's the idea behind U.S. Citizenship Day, which is September 17 each year. September 17 is the day the Constitution of the United States was signed in 1787 and the first day of Constitution Week (Sept. 17 to 23).

This day honors both citizens who have reached voting age and naturalized foreign-born citizens. Across the country, various civil and government groups will meet to honor and celebrate the privileges and responsibilities of U.S. citizenship.

A delicious way to celebrate this day is with a U.S. Citizenship Pizza. This tasty treat has a sweet, rich crust, topped with cream cheese, granola, tangy berries and mini-marshmallows.

Celebrating citizenship can be easier if you make this pizza using the "Bread-From-a-Bag" technique suggested by Fleischmann's Yeast Test Kitchens. Bread-From-a-Bag is the name for a process of mixing dough in a one-gallon heavy-duty freezer bag with a zipper-lock, rather than a mixing bowl. This process can be a fun experience for children.

The recipe for U.S. Citizenship Pizza offers the time-saving benefit of Fleischmann's RapidRise yeast. For more great recipes and tips visit [www.breadworld.com](http://www.breadworld.com).

### U.S. Citizenship Pizza

#### Ingredients

**1½ to 2 cups all-purpose flour**  
**¼ cup firmly packed brown sugar**  
**1 envelope Fleischmann's RapidRise Yeast**  
**½ teaspoon salt**  
**½ cup water**



**U.S. Citizenship Pizza has a sweet, rich crust topped with cream cheese and berries.**

**¼ cup butter or margarine**  
**1 teaspoon vanilla extract**  
**Cream Cheese Topping**  
**(recipe follows)**

**Granola**  
**Blueberries**  
**Sliced strawberries**  
**Miniature marshmallows**

#### "Bread-From-a-Bag" Mixing Method

Combine ½ cup flour, sugar, undissolved yeast, and salt in a 1-gallon, heavy duty freezer bag with zipper-lock. Squeeze upper part of bag to force out air. Shake and work bag with fingers to blend ingredients. Heat water and butter until very warm (120° to 130°F); gradually add to flour mixture. Reseal bag; mix thoroughly by working bag with fingers. Add vanilla and enough remaining flour to make a stiff batter that pulls away from the bag. Remove dough from bag; knead on lightly floured surface until smooth and elastic, about 6 to

8 minutes. Cover; let rest 10 minutes.

#### Conventional Bowl-Mixing Method

In a large bowl, combine ½ cup flour, sugar, undissolved yeast, and salt. Heat water 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. Stir in vanilla and enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Cover; let rest 10 minutes.

Roll dough to 12 x 10-inch rectangle; place on greased baking sheet. Prick surface of dough randomly with fork; let rest 10 minutes.

Bake at 425°F for 12 to 15 minutes or until golden. Remove from sheet; cool on wire rack.

When completely cooled, spread Cream Cheese Topping onto crust to within ½-inch of edge; sprinkle with granola. Arrange fruits and marshmallows over top to resemble the U.S. flag. Serve promptly after topping. Refrigerate leftovers.

**Cream Cheese Topping:** In a small bowl, combine 1 (3-ounce) package softened cream cheese, ¼ cup sour cream, ¼ cup sugar, and ½ teaspoon vanilla extract. Stir until smooth.

Fleischmann's Yeast offers a toll-free line to help bakers bake, 1-800-777-4959, and a Web site, [www.breadworld.com](http://www.breadworld.com), with online customer service, baking tips and recipes for both the beginner and experienced baker.