

# Cooking Contest Corner

## New Bread Recipe Wins National Contest

(NAPSA)—A national contest has given rise to some of the most delicious bread recipes in the United States. The competition, held in 51 state and regional fairs across the country, challenged adult/child teams to enter their own original “Special Occasion” recipe for bread.

The home baking contest, sponsored by Fleischmann’s Yeast, looked for creative, delicious recipes developed by an adult/child team to serve at a holiday gathering (or any occasion that deserves a special treat). There were 263 recipes entered.

2001’s winners were Vicki Vasquez and her nine-year-old daughter and teammate, Jessica. Their recipe, Sunday Brunch Orange Pecan Crescents, was created using the fruits of orange and pecan trees in their backyard in Higley, Arizona.

Mother and daughter were awarded the \$1,500 grand prize.

### **Sunday Brunch Orange Pecan Crescents** *Makes 24 crescents*

#### **Dough**

**3½ to 4 cups bread flour**  
**⅓ cup sugar**  
**1 envelope Fleischmann’s RapidRise Yeast**  
**1 teaspoon salt**  
**¾ milk**  
**¼ cup water**  
**⅓ cup butter or margarine**  
**1 egg, large**



**Crunchy pecans and orange swirl through these award-winning crescents. They’re topped with a sweet and tangy citrus glaze.**

**1 egg yolk**  
**2 tablespoons butter or margarine, melted**

**Orange Pecan Filling**  
**⅔ cup toasted ground pecans**  
**½ cup sugar**  
**1 tablespoon grated orange peel**

**Orange Glaze**  
**¼ cup butter or margarine**  
**2 tablespoons sugar**  
**2 tablespoons fresh orange juice**  
**2 teaspoons grated orange peel**

**In a large bowl, combine 1 cup flour, sugar, undissolved yeast, and salt. Heat milk, 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. Add egg, egg yolk, and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover, let rest 10 minutes.**

**Divide dough into 2 equal portions; roll each portion to 10-inch circle. Brush with melted butter; sprinkle with Orange Pecan Filling. Cut each into 12 pie-shaped wedges. Roll up from wide end; curve ends to form crescents. Place in rows, with points down, in greased 13 x 9-inch baking pan. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.**

**Bake at 350°F for 25 to 30 minutes or until done. Drizzle with Orange Glaze while warm.**

**Orange Pecan Filling:** In a small bowl, combine pecans, sugar, and orange peel. Mix well.

**Orange Glaze:** In a small saucepan, combine butter, sugar, orange juice, and orange peel. Bring to a boil, stirring constantly.

For more information on the baking contests and results, visit [www.breadworld.com/whatsnew](http://www.breadworld.com/whatsnew).