

# Rise And Shine, It's Breakfast Time

(NAPSA)—No meal is expected to do more, in terms of replenishing our energy and launching us into the world, than breakfast. As we open our eyes to a brand-new day, our desire to experiment is at its daily low, but sometimes it's time to try something new, even for breakfast.

Fleischmann's Yeast offers a twist on a breakfast classic designed to please the palate. Once you've tried this recipe, it may become a breakfast tradition in your house.

The recipe, Perfect Pancakes, uses the convenient "batter method," an easy alternative to kneading. The recipe even offers the option of an overnight "cool rise," in which the dough rises in the refrigerator, allowing the mix to be made up the night before. This option balances the desire for nutritious, fresh, homemade foods with speed and ease.

Pancakes are an all-time breakfast favorite, but a regular pancake produces a rather crumbly crumb, which tends to soak up syrup and become soggy. Perfect Pancakes have a crumb, which is not only tender, but is also more firm, so they taste better and less toppings are needed.

Regular pancakes tend to be used mainly to carry rich or sweet toppings, but Perfect Pancakes offer an excellent taste on their own. It's the yeast that gives these pancakes a richer, fuller flavor. Even the batter has a fuller, more pleasing aroma. Once you've had "raised pancakes," you may never go back to pancakes without yeast.

This recipe has been tested in the kitchens of Fleischmann's Yeast. For added convenience, it has been developed using Fleischmann's RapidRise Yeast.

Continuing a legacy of Helping Bakers Bake, Fleischmann's Yeast



**Each and every Perfect Pancake has a richer and fuller flavor. The firmer, more flavorful "crumb" stands up to toppings better, longer. Even the aroma is better than pancakes without yeast.**

offers expert resources to consumers through a number of free programs. The most popular is a Web site, [www.breadworld.com](http://www.breadworld.com), that is bursting with baking tips and recipes for both the beginner and experienced baker.

## Perfect Pancakes

### Ingredients

**2¼ cups all-purpose flour**  
**3 tablespoons sugar**  
**1 envelope Fleischmann's RapidRise Yeast**  
**1 teaspoon salt**  
**1¾ cups milk**  
**¼ cup butter or margarine**  
**1 large egg**  
**In a large bowl, combine ¾ cup flour, sugar, undissolved**

**yeast and salt. Heat milk 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 and 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a soft batter. Cover; let rise in warm, draft-free place until doubled, about 45 minutes.\***

**Stir batter down. Pour ¼ cup per pancake onto hot, lightly greased griddle or skillet. Cook until edges are dry. Turn; cook other side until golden brown. Top as desired.**

**\*If desired, cover and refrigerate overnight.**