

Say “Aloha” With Hawaiian Toasted Coconut Coffee Cake

(NAPSA)—Want a delicious dish to help say “hello” to guests and “goodbye” when they leave? Say “aloha” to Hawaiian-inspired Toasted Coconut Coffee Cake.

The beauty of the recipe is not only in the finished product—it’s in the ease with which it can be made as well. The method for handling the dough makes the coffee cake quick to make, and Fleischmann’s Yeast highly active RapidRise yeast makes preparation fast and simple. Just mix the dough, knead it, shape it and let it rise, then bake until it’s almost done. When cool, the coffee cake can be put in plastic bags and kept in the refrigerator for up to 5 days. Before serving, brown the coffee cake in the oven. So try donning your chef’s hat—and Hawaiian shirt—and enjoy:

Toasted Coconut Coffee Cake *Makes 2 coffee cakes*

4½ to 5 cups all-purpose flour
½ cup sugar
2 envelopes Fleischmann’s RapidRise Yeast
1½ teaspoons salt
½ cup water
½ cup milk
¼ cup butter or margarine
2 large eggs
1 cup shredded coconut, toasted*
½ cup firmly packed light brown sugar
Melted butter or margarine
Powdered sugar, optional

In a large bowl, combine 1½ cups flour, sugar, undissolved yeast, and salt. Heat water, 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



Let Them Eat Cake: Hawaiian-inspired Toasted Coconut Coffee Cake is a great way to welcome friends and family.

occasionally. Add eggs 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 in half; roll one half to 12- x 10-inch rectangle. Brush generously with melted butter. Combine coconut and brown sugar; sprinkle evenly over dough. Roll up tightly from long side, as for jelly roll. Pinch seam to seal. Place, seam side down, on greased baking sheet. Cut ¾ through dough with sharp knife at 1½-inch intervals; separate and turn each section on its side, alternating from left to right. Repeat with remaining dough, butter, and coconut mixture. Cover; let rise in

warm, draft-free place until doubled in size, about 1 hour.

Bake at 250°F for 40 minutes.** Remove from baking sheets; cool on wire racks. When completely cooled, wrap tightly with plastic wrap. Store in refrigerator up to 5 days.

When ready to serve, place on ungreased baking sheets. Bake at 375°F for 15 to 20 minutes or until browned. Remove from sheets; cool on wire racks. If desired, sprinkle with powdered sugar.

***How to Toast Coconut:**

Spread coconut in a thin layer in a shallow baking pan. Bake at 350°F for 5 to 10 minutes or until light brown, stirring frequently. Watch carefully to prevent burning.

**There should be no crust coloration.

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