

# Cooking Corner

Tips To Help You

## Baking Season Brings Out The Best In Apples

(NAPS)—What's the best season to enjoy crisp, delicious apples? For many people, the answer is baking season, when you can use apples to make delicious desserts that delight the palate.

The apple is one of the world's oldest fruits. Documented in both the Bible and in the history of ancient nations, apples were known to cave dwellers.

Today, apples are as popular as ever, with Americans consuming an average of 18 pounds of fresh apples each year.

This year, Fleischmann's Yeast has a mouthwatering new recipe for Apple Crumb Coffeecake.

The coffeecake has a cinnamon-sugar, buttery crumb topping that cooks down into a layer of fresh apple slices. This savory flavor combination then soaks into the moist and delicious, yeast-risen coffeecake, making it suitable for all occasions, from lunching with friends to a quiet moment alone with a cup of coffee and a newspaper.

This cinnamon and sugar-spiced recipe can help make any day sweeter:

### Apple Crumb Coffeecake *Makes 1 (9-inch) cake*

**2¼ cups all-purpose flour**  
**½ cup sugar**  
**1 package Fleischmann's RapidRise™ Yeast**  
**½ teaspoon salt**  
**¼ cup water**  
**¼ cup milk**

**⅓ cup butter or margarine**  
**2 large eggs**  
**2 cooking apples, cored and sliced**  
**Crumb Topping (recipe follows)**

In large bowl, combine 1 cup flour, sugar, undissolved yeast, and salt. Heat water, milk, and butter until very warm (120° to 130°F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ½ cup flour. Beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour to make stiff batter. Spread evenly in greased 9-inch square pan. Arrange apple slices evenly over batter. Sprinkle Crumb Topping over apples. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour. Bake at 375°F for 35 to 40 minutes or until done. Cool in pan 10 minutes. Remove from pan; cool on wire rack.

**Crumb Topping:** Combine ½ cup sugar, ¼ cup all-purpose flour, 1 teaspoon ground cinnamon and 3 tablespoons cold



This Apple Crumb Coffeecake is a sweet way to make the most of apples.

butter or margarine. Mix until crumbly.

Note: For best results use a pastry blender to cut into the cold butter or margarine. Mix all ingredients until coarse crumbs form.

**Nutrition Information per Serving: Serving size: (½/12 recipe); Calories 250; Total fat 9g; Saturated fat 5g; Cholesterol 55mg; Sodium 190mg; Carbohydrates 38g; Dietary Fiber 1g; Protein 4g.**

Fleischmann's Yeast is the trusted authority to which hundreds of thousands of Americans turn for baking advice and original recipes. Fleischmann's offers a toll-free help line at 1-800-777-4959 and a web site, [www.breadworld.com](http://www.breadworld.com), that's bursting with baking tips and kitchen-certified recipes.