

Celebrate Your Children—Spend Time Together Having Fun!

(NAPS)—It has been said that every day is kids' day, but until now America has not had an official day to celebrate children and raise awareness of youth-related issues.

The National KidsDay Alliance, a collaboration between Boys & Girls Clubs of America, KidsPeace, 4-H and YMCA has designated Sunday, August 5 as National KidsDay. It's a day to celebrate your kids and spend meaningful time with them.

That time can be spent taking a family bike ride, enjoying a community celebration or creating a family photo album.

Parents are encouraged to take the National KidsDay Pledge and pledge to spend meaningful time with their kids; to talk; to listen; to learn and play; to share a moment, create a memory and make a kid's day.

One of the most delicious ways to spend time together is by baking bread or rolls, such as Peanut Butter Turtle Rolls. More tips and tasty recipes can be found by visiting the Fleischmann's Yeast web site at www.breadworld.com.

Peanut Butter Turtle Rolls *Makes 8 turtles*

- 4-4½ cups all-purpose flour
- ½ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- 1 cup milk
- ½ cup water
- ½ cup peanut butter
- 1 egg, lightly beaten
- 1 tablespoon water
- Chopped peanuts and/or sugar, optional
- Peanuts, raisins or date pieces

In large bowl, combine 1½ cups flour, ½ cup sugar, undis-



Children will enjoy making these tasty Peanut Butter Turtle Rolls.

solved yeast, and salt. Heat milk, ½ cup water, and peanut butter until very warm (120° to 130° F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of an electric mixer, scraping bowl occasionally. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Cover; let rest 10 minutes.

Grease 2 large baking sheets. Divide dough into 8 equal portions. Make 1 turtle from each portion using the following procedure: Reserve one-fourth of portion. Shape remaining dough into smooth ball for body. Place on greased baking sheet. Divide reserved dough in half. From one half, pinch off piece and roll to make small rope for tail; form remaining piece onto oblong head. Attach head and tail to body; pinch to seal. Divide remaining piece into 4 equal pieces. Roll to make 2-inch ropes for legs; place partially under body in appropriate places. Repeat with remaining dough to make 8 turtles.

Cover; let rise in warm, draft-free place until doubled in size, about 30 to 60 minutes.

With scissors, make small snips in dough (about ¼-inch deep) across body to mark shell. Make 2 small cuts at end of each leg to make webbed feet. Combine egg and 1 tablespoon water in a small bowl; brush over dough. If desired, sprinkle with chopped peanuts and/or sugar. Insert peanuts, raisins, or date pieces for eyes.

Bake at 375° for 15 to 20 minutes or until done. Remove from sheets; let cool on wire racks.

Bread Machine Variation: Peanut Butter Turtle Rolls *Makes 6 turtles*

- ¾ cup milk
- ½ cup water
- ½ cup peanut butter
- 1 teaspoon salt
- 3 cups bread flour
- ½ cup sugar
- 1½ teaspoons Fleischmann's Bread Machine Yeast
- 1 egg, lightly beaten
- 1 tablespoon water
- Chopped peanuts and/or sugar, optional
- Raisins or date pieces

Add milk, ½ cup water, peanut butter, salt, flour, sugar and yeast to bread machine pan in the order suggested by manufacturer. Select *dough/manual cycle*.

When cycle is complete, remove dough from machine to a lightly floured surface. If necessary, knead in enough flour to make dough easy to handle. Divide dough into 6 equal portions. Proceed as directed in traditional recipe to make 6 turtles.