



Holiday Hints

Chocolaty Crescents Make Scent-sational Seasonal Gift Ideas

(NAPS)—A scent-sational way to capture the spirit of the holiday season is to let the scents of pine needles and candles swirl together with the aroma of fresh-baked holiday treats.

A treat to delight friends, family and co-workers is the centuries-old classic treat, Chocolate Kifle (pronounced KEE-full). The Czechs call it kifle; Austria-Hungarians call it rugelach. Germans call it schnecken. Whatever you call it, these cookies are delicious.

Devotees claim that kifle was invented in 1683 and is the predecessor to the croissant. Kifle is a rich cookie, made with butter and sour cream and topped with powdered sugar. But it wouldn't be kifle without a center of tangy fruit or rich chocolate.

This moist, rich kifle recipe offers the time-saving benefit of Fleischmann's RapidRise yeast. And it has been certified by the Fleischmann's Yeast Test Kits: certified delicious!

Chocolate Kifle (Czech)

Ingredients

- 2¼ cups all-purpose flour
- 1 envelope FLEISCHMANN'S RapidRise Yeast
- ½ cup sour cream
- ½ cup butter or margarine
- 2 tablespoons water
- 2 egg yolks (reserve whites for filling)
- ½ cup Granulated Sugar



Kifle, a moist, rich Chanukah favorite, with a creamy chocolate center, also makes a delicious Christmas gift.

Chocolate-Nut Filling (recipe follows)

¼ cup Powdered Sugar

In a large bowl, combine 2/3 cup flour and undissolved yeast. Heat sour cream, butter, and water 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 egg yolks and ½ cup flour. Beat 2 minutes at high speed, scraping bowl occasionally. Stir in enough remaining flour to make a stiff batter; apportion into 3 parts. Cover each portion tightly with plastic wrap; refrigerate 2 to 24 hours.

Lightly dust work surface with granulated sugar. Roll each piece to 12-inch circle; cut into 8 wedges. Spread about 1 tablespoon Chocolate-Nut Filling on wide end of each wedge. Roll up from wide ends; curve ends to make crescents. Place, with points down, on greased baking sheets.

Bake at 375°F for 15 to 20 minutes or until golden brown. Remove from sheets; cool on wire racks. Sprinkle with powdered sugar.

Chocolate-Nut Filling: In a medium bowl, beat 2 egg whites until soft peaks form. Gradually add ¼ cup sugar and 1 teaspoon vanilla extract. Continue beating until stiff, but not dry. Stir in ¾ cup ground toasted walnuts and ¾ cup mini chocolate chips.

Fleischmann's Yeast has a toll-free line for those who need assistance, 1-800-777-4959, and a newly redesigned Web site, www.breadworld.com that brims with hints and recipes for both the beginner and experienced baker.

Fleischmann's Yeast has introduced Bread Brigade America to their web site, where recipes, coupons, and loyalty rewards are distributed to home bakers on their personal computer. Membership is free.