

Colder Weather Inspires Creativity In The Kitchen

(NAPS)—When the weather outside has you chilled to the bone, nothing warms the heart (or the kitchen) like the aroma of fresh-baked breads and rolls.

Americans traditionally crank up their ovens during the colder months. Experts at Fleischmann's Yeast project that, this season, home bakers will purchase the equivalent of 200 million quarter-ounce envelopes of yeast. From loaves and rolls to pizzas and calzones to coffee cakes and sweet treats, they'll bake up thousands of bread recipes—some handed down through their families, others newly mined from their hometown newspaper, or discovered on the Internet.

America's ingenious, imaginative population bakes up an almost infinite array of bread varieties. These breads use such ingredients as herbs, spices, honey, eggs, buttermilk, sour cream, cheeses, meats, fruits, berries, nuts and—of course—chocolate.

Chocolate is America's favorite sweet. The National Confectioners Association sums it up nicely: "Chocolate's aroma, its ability to create 'taste memories' and its indescribably rich flavor all combine to make it a food most people cannot resist."

These Cinnamon Cocoa Breakfast Rolls have an elegant, playful shape. Like miniature snow-capped mountains of flavor, they are swirls of tans, light browns and dark browns, topped with powdered sugar. They are as fun to un-twist as regular cinnamon rolls, but with less of a mess for people on the go. Like their conventional counterparts, they are most flavorful in the center, where the rich cinnamon-cocoa filling is the most dense.

Cinnamon Cocoa Breakfast Rolls *Makes 12 rolls*

3½ to 4 cups all-purpose flour
½ cup sugar
1 envelope Fleischmann's RapidRise Yeast



Like miniature snow-capped mountains of flavor, these Cinnamon Cocoa Breakfast Rolls are swirls of tans, light browns and dark browns, topped with powdered sugar.

1 tsp. salt
¼ cup water
¼ cup milk
½ cup butter or margarine
½ cup cooked, mashed potato
2 large eggs
1 Tbsp. butter or margarine, melted
Powdered sugar

Cinnamon Cocoa Filling:

¼ cup sugar
1 Tbsp. unsweetened cocoa
½ tsp. ground cinnamon

Chocolate Glaze (optional):

1 square (1 oz.) semi-sweet chocolate
1 Tbsp. butter or margarine

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

In a small bowl, combine

Cinnamon Cocoa Filling ingredients. Stir to blend.

Roll dough to 18 x 12-inch rectangle; brush with 1 Tbsp. melted butter. Sprinkle with Cinnamon Cocoa Filling. Beginning at long end, roll up tightly as for jelly roll. Pinch seam to seal; cut into 12 equal pieces. Place, cut sides up, into 12 (2½-inch) muffin cups. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 375°F for 15 to 20 minutes or until done. Remove from cups; cool on wire racks. Lightly sift powdered sugar over tops or, if desired, melt Chocolate Glaze ingredients, stir until smooth and drizzle over the top.

Fleischmann's Yeast was founded in 1868 when Charles and Maximilian Fleischmann arrived in the United States from their native Austria-Hungary. They introduced a commercial yeast with remarkable leavening power.

The brand now has a complete line of yeast products, including Fresh Active Yeast, Active Dry Yeast, RapidRise Yeast, Bread Machine Yeast and a line of Bread Machine Mixes. For baking hints and recipes, call 1-800-777-4959 or visit www.breadworld.com.