

MAKING FAMILY LIFE MORE FUN

Getting The Whole Family Involved In Preparing Thanksgiving Dinner

(NAPS)—Thanksgiving is a time for the whole family to get together and celebrate, so why shouldn't the whole family pitch in and help prepare the feast?

One part of the meal that's easy to prepare, even for a novice in the kitchen, is the fresh-baked rolls. Made with Fleischmann's RapidRise Yeast, this recipe for Refrigerator Rolls can be a rich, buttery addition to your holiday bounty. The rolls are dipped in melted butter prior to rising, so they bake up golden, flaky and delicious.

A hint to whomever usually handles the majority of the cooking for Thanksgiving and other holidays: Getting your spouse or the kids involved, even a little, can help lighten your load and make for a more festive celebration.

Refrigerator Rolls

Makes 24 rolls

- 6½ cups all-purpose flour
- ¾ cup sugar
- 2 envelopes Fleischmann's RapidRise Yeast
- 1½ teaspoons salt
- 1 cup water
- 1 cup milk
- ¾ cup butter or margarine
- 2 eggs, large
- ⅓ cup melted butter

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 occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a stiff batter. Cover tightly with plastic wrap;



Rich, buttery Refrigerator Rolls are a flavorful addition to the Thanksgiving feast that anyone can prepare.

refrigerate 2 to 24 hours.

Remove dough from refrigerator; cut in half, returning other half to the refrigerator. Divide remaining dough into 12 equal pieces; shape each piece into a ball. Dip each ball into melted butter; place in greased 8-inch round pan. Repeat dividing, shaping and dipping with remaining dough and melted butter. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes.

Bake at 375°F for 20 minutes or until done. Remove from pans; cool on wire racks.

Fleischmann's Yeast was founded in 1868 when Charles and Maximilian Fleischmann arrived in the United States from their native Austria-Hungary. Dissatisfied by the quality of bread available here, 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.