

Hints For Homemakers

National Honey Month Offers Sweet Opportunities

(NAPS)—How sweet it is! While bees must travel as far as 55,000 miles and visit more than two million flowers to gather enough nectar to make a pound of honey, you may only need to travel as far as your kitchen for the honey needed to make Honey Beehive Bread.

Baked with a half cup of honey and glazed in honey butter, Honey Beehive Bread is a hollow dome of braided bread that towers up to eight inches or taller. This bread is not just a centerpiece—it's a conversation starter.

The recipe has been developed using Fleischmann's RapidRise Yeast, which can cut rising time in half.

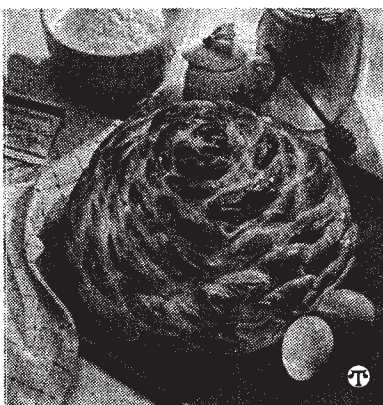
Certified by Fleischmann's Yeast Test Kitchens, this honey-laced bread has what it takes to become a family favorite and help bakers bask in the sweet smell of success.

The Fleischmann's Yeast toll-free helpline at 1-800-777-4959 can be a honey of a baking resource. The URL www.breadworld.com offers hints and recipes for both the oven and the bread machine.

For more information on honey, visit www.honey.com.

Honey Beehive Bread Makes 1 large beehive

6½ to 7 cups all-purpose flour
2 envelopes Fleischmann's
RapidRise Yeast
1½ teaspoons salt
1¼ cups water



Honey Beehive Bread is not just a delicious centerpiece but a conversation starter.

½ cup honey
½ cup butter or margarine
2 eggs, large
Egg Glaze (recipe follows)
Honey Butter (recipe follows)

In a large bowl, combine 2 cups flour, undissolved yeast, and salt. Heat water, honey, 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 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.

Divide dough into 20 equal pieces; roll each piece to 20-inch ropes. Twist 2 ropes together; pinch ends to seal. Repeat with remaining ropes. Invert a 2½-quart ovenproof mixing bowl onto a greased baking sheet. Heavily grease the outside of bowl.

Starting at rim of bowl, wrap twists around bowl, pinching ends to join each new twist. Continue wrapping twists until entire bowl is covered.

Cover; let rise in warm, draft-free place until puffy, about 30 minutes.

Brush dough with Egg Glaze. Bake at 375°F for 25 to 30 minutes or until done. Shield with foil if necessary, to prevent excessive browning. Remove from oven; let cool on bowl for 15 minutes.

Crumple a large piece of foil, about 2 to 3 feet, into a loose ball with the same diameter and depth of bowl. Place ball on wire rack. Carefully remove hive from bowl; place over ball to complete cooling. Serve with Honey Butter.

Egg Glaze: In a small bowl, combine 1 egg, large and 1 tablespoon water. Stir until well blended.

Honey Butter: In a bowl, combine ½ cup butter or margarine, softened; 2 tablespoons honey; and 1 teaspoon freshly grated lemon peel. Stir until well blended.

Editor's Note: September is National Honey Month.