

Cooking Corner

Tips To Help You

New Twist On Traditional Thanksgiving Flavors

(NAPS)—Thanksgiving traditions change slowly, but while most families anticipate the old perennial favorites, there's always a place for a new creation or two. Who knows? This year's new entry could become next year's tradition.

This month's tip from Fleischmann's is for the time-deprived Thanksgiving cook: Fleischmann's Yeast Freezer Rolls. The Freezer Roll is a buttery roll that can be prepared up to one week prior to baking. The recipe is such a time-saver that even a veteran cook may wonder how he or she ever got along without it.

Crescents, knots, coils or twists; freezer rolls are as versatile in shape and style as they are time-saving and delicious.

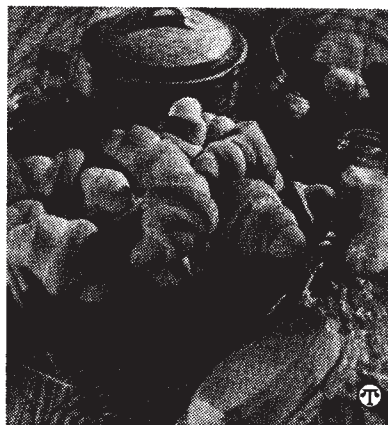
FREEZER ROLLS

Makes two dozen dinner rolls

- 1½ cups warm water (100° to 110°F)
- 2 envelopes Fleischmann's Active Dry Yeast
- ½ cup warm milk (100° to 110°F)
- ½ cup butter or margarine, softened
- ½ cup sugar
- 1½ teaspoons salt
- 5½-6 cups all-purpose flour
- 2 large eggs

Place ½ cup warm water in large warm bowl. Sprinkle in yeast; stir until dissolved.

Add remaining warm water, warm milk, butter, sugar, salt and 2 cups flour. Beat 2 minutes at medium speed of elec-



A new recipe can help with the one thing there never seems to be enough of on Thanksgiving Day—time.

tric mixer. Add eggs and ½ cup flour. Beat at high speed for 2 minutes. Stir in enough remaining flour to make soft dough. Turn out onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap; let rest for 20 minutes.

Punch dough down. Shape into desired shapes for dinner rolls.* Place on greased baking sheets. Cover with plastic wrap and foil, sealing well. Freeze up to 1 week.**

Once frozen, rolls may be placed in plastic freezer bags.

Remove from freezer; place on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 1½ hours.

Bake at 350°F for 15 minutes or until done. Remove from baking sheets; cool on

wire rack.

*Shaping the dough:

Crescents: Divide dough in half. Roll each half to 14-inch circle. Cut each into 12 pie-shaped wedges. Roll up tightly from wide end. Curve ends slightly to form crescents.

Knots: Divide dough into 24 equal pieces; roll each to 9-inch rope. Tie once loosely.

Coils: Divide dough into 24 equal pieces; roll each to 9-inch rope. Coil each rope and tuck end under the coil.

Twists: Divide dough into 24 equal pieces; roll each into 12-inch rope. Fold each rope in half and twist three to four times. Pinch ends to seal.

**To bake without freezing:

After shaping, let rise in warm, draft-free place, until doubled in size, about 1 hour. Bake according to above directions.

Nutrition Information per

Serving:

Serving size: 1 roll, Calories: 100, Total fat: 6g, Saturated fat: 3.5g, Cholesterol: 50mg, Sodium: 360mg, Carbohydrates: 9g, Dietary Fiber: 0g, Protein: 2g.

Fleischmann's Yeast was founded in 1868 when Charles and Maximilian Fleischmann arrived in the United States from their native Austria-Hungary. 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.