



Holiday Hints

Small, Memorable Gifts Can Be Sweet And Delicious

(NAPS)—What ingredients does it take to make a perfect holiday? Making a list and checking it twice. Taking the time to savor seasonal sights and scents, such as the fragrant aroma of holiday baking. Learning how to make delicious homemade treats and gifts that don't use up a lot of precious holiday time.

One proven recipe for holiday success is the Almond Amaretto Loaf. This luscious loaf makes a sensational snack for holiday visitors or can be wrapped up as a small but memorable gift.

This lightly sweetened bread is flavored with amaretto and filled with toasted almonds, then drenched in a sweet amaretto glaze. There are two recipes—one to use for oven baking and another for a bread machine:

ALMOND AMARETTO LOAF For Oven

Ingredients

- 4 to 4½ cups all-purpose flour
- ¼ cup sugar
- 1 envelope
FLEISCHMANN'S
RapidRise Yeast
- ¾ teaspoon salt
- 1 cup milk
- 2 tablespoons butter or
margarine
- ¼ cup amaretto liqueur
- 1 teaspoon lemon juice
- 1 large egg
- ½ cup chopped almonds,
toasted
- ¼ cup sliced almonds,
toasted

Amaretto Glaze (recipe follows)

In large bowl, combine 1 cup flour, sugar, undissolved yeast, and salt.

Heat milk, butter, amaretto liqueur, and lemon juice until very warm (120° to 130°F). Gradually add to dry ingredi-



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ents. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and ½ cup flour; beat 2 minutes at high speed.

Stir in chopped almonds and 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.

Roll dough to 12 x 8-inch rectangle. Beginning from short end, roll up tightly as for jelly roll. Pinch seam and ends to seal. Place seam side down, in greased 9 x 5-inch loaf pan.

Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 375°F for 35 to 40 minutes or until done. Remove from pan; cool on wire rack. Drizzle with Amaretto Glaze; sprinkle with sliced almonds.

Amaretto Glaze: Combine 1 cup powdered sugar, sifted; 2 tablespoons amaretto liqueur, and enough milk (1 to 2 tablespoons) to make glaze of drizzling consistency.

ALMOND AMARETTO LOAF For Bread Machine

Ingredients

- 1 cup milk
- 1 large egg
- 2 tablespoons butter or
margarine
- ¼ cup amaretto liqueur
- 1 teaspoon lemon juice
- ¾ teaspoon salt
- 3 cups bread flour
- ½ cup chopped almonds,
toasted
- ¼ cup sugar
- 2 teaspoons
FLEISCHMANN'S Bread
Machine Yeast
- ¼ cup sliced almonds,
toasted

Amaretto Glaze (recipe follows)

Add ingredients to bread machine pan in the order suggested by manufacturer, adding almonds with flour. (If dough is too dry or stiff or too soft or slack, adjust dough consistency). Remove bread from pan; cool on a wire rack. Drizzle with Amaretto Glaze and sprinkle with sliced almonds.

Recommended Cycle:
Basic/white bread cycle; light or medium/normal color setting.

As a gift to their customers, Fleischman's yeast offers the *RapidRise™ Recipe Collection, Volume #1, Bread Basics* cookbook, with Fleischman's Yeast test-kitchen certified recipes, or *The All-New Ultimate Bread Machine Cookbook*, with 101 easy-to-prepare recipes. To order, send a check for \$5 (each book) to Cookbook Offer, P.O. Box 6247, Stacy, MN 55078-6247.

For more information, visit www.breadworld.com.