

contest corner

Bakers Rise To The Occasion

(NAPSA)—Dust off your recipe box and put your thinking apron on: The National Festival of Breads seeks the best yeast bread recipes from home bakers throughout the United States.

“Educating and inspiring bakers of all ages and experiences, the National Festival of Breads is an exciting way to encourage the tradition of home baking and of discovering delicious and innovative recipes from around the country,” says Tom Payne of King Arthur Flour, the competition’s sponsor.

Contest finalists will travel to Kansas in June for a live baking showdown. Co-sponsored by Fleischmann’s Yeast and Kansas Wheat, the contest is open to amateur bakers over age 18 and offers cash and prizes totaling \$15,000. Categories include Ethnic Breads, Rolls, Time-Saving & Easy Breads, and Whole-Grain Breads. Original bread recipes may be submitted by February 7, 2011, at www.nationalfestivalofbreads.com.

The winning recipe from the first-ever national competition, this white bread filled with fresh basil, sun-dried tomatoes, garlic powder and shredded cheese has a wonderful soft texture and is packed with flavor. The unique shape is simple to achieve and makes an impressive presentation.

Find step-by-step photos at www.kingarthurfLOUR.com/blog.

Tomato, Basil and Garlic-Filled Pane Bianco

- ½ cup warm water
- ¼ cup sugar
- 4 teaspoons instant yeast
- 1 cup warm low-fat milk
- ½ cup extra-virgin olive oil
- 2 large eggs
- 2 teaspoons salt



This beautiful, contest-winning bread is just one example of American ingenuity when it comes to baking.

- 6 cups King Arthur Unbleached Bread Flour
- 1 (8½-ounce) jar oil-packed sun-dried tomatoes
- ¾ teaspoon garlic powder
- 1½ cups shredded Italian blend cheese, divided
- ¾ cup chopped fresh basil

Combine the water, sugar, yeast, milk, olive oil, eggs, salt and flour, and mix and knead—by hand, stand mixer or bread machine—until you’ve made a cohesive, soft dough. Place the dough in a greased bowl; turn to grease the top. Cover and let rise in a warm place until double, about 45 minutes.

Thoroughly drain the tomatoes; place on a paper towel to absorb excess oil. Finely chop tomatoes.

Line two baking sheets with parchment. Deflate the dough and divide it in half. Roll one piece into a 22”x8½” rectangle. Sprinkle on half the garlic, cheese, basil and tomatoes.

Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam side down on a baking sheet.

Using kitchen shears, start ½” from one end and cut the log lengthwise down the center about 1” deep, to within ½” of the other end. Keeping the cut side up, form an “S” shape. Tuck both ends under the center to form a “figure 8”; pinch the ends to seal. Cover and let rise in a warm place until double, 45 to 60 minutes. Repeat with the remaining dough.

Preheat the oven to 350°F. Bake the first loaf for 35 to 40 minutes, tenting with foil if necessary to prevent overbrowning. Bake the remaining loaf.

Cool loaves on racks. Store at room temperature.

Yield: 2 loaves.

Look for ingredients, recipes and inspiration and join the online baking community at www.kingarthurfLOUR.com.