

To Help Find A Cure: Think Pink, Bake Pink, Eat Pink

(NAPSA)—What began as pink ribbons to highlight the importance of finding the cures for breast cancer has resulted in people seeing pink everywhere—from pink mixers and blenders to delicious pink confections—to promote the search.

One way to join in the fight during National Breast Cancer Awareness Month is to bake something pink. For help on how to do just that, many people are turning to the site, bakefortheure.com, that supports breast cancer research for the baking lover.

ACH Food Companies has partnered with Susan G. Komen for the Cure® to build awareness, support and interest in the cause by providing visitors with a baking forum. At bakefortheure.com, it's all about reaching out to fellow recipe connoisseurs to exchange and dedicate recipes and share survivors' stories of hope and love.

Altogether, the company has already donated \$1 million to the breast cancer cause. It has also created a 48-page cookbook of recipes to increase awareness of breast cancer and give bakers a way to show they care about neighbors, friends and family.

Also visit bakefortheure.com to learn more about Susan G. Komen Passionately Pink for the Cure®, where you can find ideas and information on how you can help the cause and celebrate life.

Join the fight with an apron and a spatula by trying one of these recipes.

Ribbon of Hope Cookies

Prep Time: 30 minutes

Cook Time: 7 to 8 minutes

Chill Time: 20 to 30 minutes

Yield: 2 dozen cookies

Cookies:

1 cup sugar



These Ribbon of Hope cookies employ the symbol that people have come to associate with the battle against breast cancer.

¼ cup butter, softened
1 egg
2¼ cups flour
1 teaspoon Argo Baking Powder
¼ teaspoon salt
1 teaspoon pure vanilla extract

Icing:

2 cups powdered sugar
2 tablespoons Karo Light Corn Syrup
½ teaspoon almond extract
2-3 tablespoons milk
Food coloring (optional)

1. For Cookies: Cream sugar and butter with electric mixer; add egg. Beat in flour, baking powder, salt and vanilla. Form into two balls. Cover and chill 20 to 30 minutes.

2. Roll one portion of dough to ¼-inch thickness on lightly floured surface. Cut with cookie cutters and place on ungreased cookie sheets. Repeat with remaining dough.

3. Bake in preheated 350°F oven 7 to 8 minutes or until golden brown. Cool 1 to 2 minutes on baking sheet and then transfer to cooling rack. Ice and decorate as desired.

4. For Icing: Combine powdered sugar, corn syrup, almond extract and enough milk for desired spreading consistency. Tint with food color, if desired.



Lite Frozen Strawberry Cheesecake Pie
Yield: 8 servings

½ cup Karo Lite Syrup

½ cup sucralose sweetener

2 cups strawberries, fresh or frozen, thawed
1 package (8 ounces) reduced-fat cream cheese, softened, cut into cubes
1½ cups (4 ounces) reduced-calorie whipped topping
1 (9-inch) reduced-fat graham cracker crust

Blend syrup, sucralose and strawberries on medium speed in blender or food processor until smooth. Add cream cheese, blending just until smooth. Add whipped topping and mix until uniformly blended.

Pour into pie crust. It will be very full.

Freeze for 6 to 8 hours. For easier slicing, thaw at room temperature for 15 minutes before serving. Garnish with whipped topping or fresh berries, if desired.

To help you achieve baking success, ACH Food Companies, which includes Fleischmann's Yeast, Argo Corn Starch and Karo Corn Syrup, suggest you always:

- Measure dry ingredients in a dry ingredients measuring cup or spoon.
- Measure liquid ingredients in see-through measuring cups at eye level.
- Follow each recipe exactly.
- Preheat the oven.

Recipes and More

To order a cookbook, send \$2 to: Bake for the Cure Cookbook, Dept. 5807, P.O. Box 5012, Clinton, IA 52736-5012, or visit the site www.bakefortheure.com to find an order form. For information about breast cancer and Susan G. Komen for the Cure, visit www.komen.org or call 1 877 GO KOMEN.