

Help With Baking Your Holiday Treats Is Just A Phone Call Away

(NAPSA)—Whether following a treasured family recipe or trying something new, many newcomers mistakenly see baking as an intimidating challenge.

Fortunately, thanks to a professionally staffed holiday baking hotline, you'll never have to tackle these tasks on your own again.

The baking hotline is staffed by trusted, test-kitchen experts who are ready to answer your baking questions throughout the holiday season and the entire year.

The holiday hotline number is 1-866-430-KARO and is open from 9 a.m.–4 p.m. CT, Monday through Friday.

To add to your collection of holiday recipes, here is one for Mini Apple Pies that can be given as gifts and one for Sour Cream Rolls that are sure to become a family favorite.

Mini Apple Pies

Yield: 6 pies

Mini pies are all the rage!

Prep Time: 30 minutes

Bake Time: 20 to 25 minutes

Crust

1¼ cups all-purpose flour

¼ teaspoon salt

½ cup Mazola® Corn Oil

3 tablespoons cold water

Apple Filling

4 to 5 large apples, peeled, cored and chopped (about 6 cups)

½ cup sugar

1 tablespoon Argo Corn Starch

2 teaspoons Spice Islands

Ground Saigon Cinnamon

1 tablespoon Karo® Dark

Corn Syrup

2 tablespoons apple juice

6 wide-mouthed, ½-pint jelly jars



Holiday pies, oh my. Sharing the recipe for these Mini Apple Pies as a gift is sure to be a big hit this holiday season.

1 teaspoon sugar

Preheat oven to 400° F.

For crust: Mix flour and salt in large mixing bowl. Pour oil and water into measuring cup—do not stir. Add liquids all at once to flour mixture. Stir with a fork until just moistened. Form dough into a ball.

Roll between 2 sheets of waxed paper, forming a 14x 12-inch rectangle. **Note:** Dampen work area by wiping with a wet dishcloth to prevent wax paper from slipping. Place waxed paper-covered crust on a baking sheet and refrigerate until ready to use.

For filling: Combine apples, sugar, corn starch, cinnamon, corn syrup and apple juice in a large bowl. Mix until all apples are coated.

Spray inside of jar with cooking spray. Portion apples into jars, filling to the top.

Remove top layer of waxed paper from pie crust. Cut a circle the size of the jar (the jar

lid makes a great template). Cut out center of crust with a small decorative cookie cutter. Carefully peel crust from waxed paper and place on filling. Repeat with remaining jars. (Only about half of the crust will be used. Place in a large plastic bag to freeze for later use.)



These Sour Cream Rolls are sure to become family holiday favorites.

Sprinkle pies with 1 teaspoon sugar. Place pies on a baking sheet. Bake for 20 to 25 minutes until crust is lightly browned and apples are tender.

Freezer Tip: Place lid on unbaked pies and freeze. To bake, remove from freezer and remove lid. Place in cold oven and bake for 40 to 45 minutes at 400° F.

Sour Cream Rolls

Prep Time: 15 minutes

Rise Time: 1 hour

Bake Time: 15 to 18 minutes

Makes 12 rolls

2½ cups all-purpose flour

2 tablespoons sugar

1 envelope Fleischmann's® RapidRise Yeast

1 teaspoon salt

¾ cup sour cream

¼ cup water

2 tablespoons butter or margarine

1 egg

Combine 1¼ cups flour, sugar, undissolved yeast, and salt in a large mixer bowl. Heat sour cream, water and butter until very warm (120° to 130° F). Add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and remaining 1¼ cups flour to make a soft batter.

Spoon evenly into 12 greased (2½-inch) muffin cups. Cover; let rise until doubled in size, about 1 hour.

Bake at 400° F for 15 to 18 minutes or until golden brown. Remove from pans; cool on wire rack.

For more seasonal recipes and baking tips, visit www.Breadworld.com and www.Karosyrup.com.