

# Cooking Corner



## Cranberries And Pumpkin: New World Flavors In A New Bread Recipe

(NAPSA)—Many of the ingredients associated with fall baking are New World natives, pumpkin and cranberries among them. A new cookbook skillfully combines both flavors into a delicate bread that tastes completely familiar, yet absolutely new—and does so in a way that helps get the chef out of the kitchen sooner.

When it comes to preparing a traditional seasonal feast, many people are giving thanks for modern conveniences. Such handy devices as microwave ovens and bread machines give cooks more time to spend with family and friends.

Master Baker Beth Hensperger was at first skeptical about using a bread machine. However, after hundreds of hours experimenting and testing, she has become an enthusiastic champion of its virtues. In fact, her latest collection of recipes is *The Bread Lover's Bread Machine Cookbook*.

All breads are basically a combination of flour, leavening, salt and liquids, so it's important to start with quality ingredients. Throughout her book, for example, Hensperger has chosen to use SAF Perfect Rise Yeast.

"SAF Perfect Rise Yeast is a more active strain of yeast," she explains. "I like to think of it as 'high-octane' because it dissolves completely without proofing and performs consistently every time. It is very conducive to the bread machine method of mixing and kneading the dough."

The following recipe for Cranberry-Pumpkin Bread (a 1½-pound version is also available in the cookbook) can enhance your holiday feast or, the next day, be part of a terrific turkey sandwich.



Welcome to the machine: Bread machines make it easier to bake up tasty loaves.

### Cranberry-Pumpkin Bread

*Makes a 2 pound loaf*

1 cup dried cranberries  
3 tbsp. brandy  
1 cup water  
½ cup pumpkin puree  
3 tbsp. nut oil  
4 cups bread flour  
¼ cup light brown sugar  
3 tbsp. dry buttermilk powder  
1 tbsp. plus 1 tsp. gluten  
2 tsp. salt  
1¾ tsp. pumpkin or apple spice  
2½ tsp. SAF Perfect Rise Yeast

1. Sprinkle dried cranberries with brandy in a small bowl. Cover with plastic wrap and let stand at room temperature for 1 hour to macerate.  
2. Place ingredients, except

cranberries, in pan according to the order in manufacturer's instructions. Set crust on medium and program for the Sweet Bread cycle; press Start. (This recipe is not suitable for use with the Delay Timer.) When machine beeps, or between Knead 1 and Knead 2, add cranberries and any extra brandy in the bowl.

3. When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.

SAF Perfect Rise Yeast, from Lesaffre Yeast Corporation, is available at grocery stores and mass merchandisers. For additional recipe ideas, visit their Web site at [www.safyeast.com](http://www.safyeast.com).