

MAKING FAMILY LIFE MORE FUN

A Recipe For Family Fun

(NAPSA)—For many Americans, the kitchen has become the new family room. One reason may be that baking can be a fun way to spend time together as a family—and it has such sweet rewards.

Baking can teach basic math to young children, it can show older children the value of teamwork and it can bring a sense of togetherness to a family as a whole.

February has been designated as Bake For Family Fun month by the Home Baking Association. To mark the occasion, try stirring up some family fun with this recipe for Frosted Chocolate Squares. They're easy to bake and they make a scrumptious after-school snack.

Frosted Chocolate Squares are considered an “un-brownie.” They have the nutty and rich chocolate flavor of a brownie, but are made with yeast, making them fluffier. The interior of the Squares is moist and sweet. The top is sweet and crunchy, thanks to drizzled chocolate glaze, toasted nuts and granulated sugar.

FROSTED CHOCOLATE SQUARES

Makes One (13 x 9-inch) Cake

Ingredients

2¼ cups all-purpose flour
½ cup sugar
1 envelope Fleischmann's RapidRise Yeast
1 teaspoon salt
½ cup water
¼ cup milk
½ cup butter or margarine
1 egg, large
¼ cup chopped walnuts, toasted
1 cup semi-sweet chocolate



Frosted Chocolate Squares have the nutty, rich chocolate flavor of a brownie but are lighter in texture because they are yeast-risen.

morsels, melted
⅓ cup sugar
⅓ cup chopped walnuts, toasted
Chocolate Glaze (recipe follows)

In a large bowl, combine ¾ cup flour, ⅓ cup sugar, undissolved yeast, and salt. Heat water, milk, and butter until very warm (120° to 130°F). Gradually add to dry ingredients. 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 ¼ cup walnuts and remaining flour to make a stiff batter.

Spread batter evenly in a greased 13 x 9 x 2-inch pan; spread melted chocolate morsels evenly over batter. Sprinkle with sugar and nuts. Cover; let rise in warm, draft-free place until almost doubled in size, about 1 hour.

Bake at 375°F for 15 minutes or until a cake tester or wooden pick inserted in the center comes out clean. Drizzle with Chocolate Glaze; cool in pan on wire rack. Cut into squares.

Chocolate Glaze: In a small bowl, combine 1 cup powdered sugar, sifted; 1 tablespoon unsweetened cocoa, and 1 to 2 tablespoons milk. Stir until smooth.

BAKING TIP

To toast nuts: Spread chopped nuts in a shallow baking pan large enough to accommodate a single layer. Bake nuts at 350°F for five to 10 minutes or until lightly toasted, stirring several times and checking often.

For more great recipes and baking hints from the baking experts at Fleischmann's Yeast, visit www.breadworld.com.