

# Don't Forget: "Elephant Day" Can Brighten A Gray Afternoon

(NAPSA)—On a dull day, you and your youngsters can enjoy an exotic getaway—without ever leaving the house. Here's how:

Designate it "Elephant Day" and go after it in a big way. Start with art. Let youngsters draw pictures of pachyderms or make model elephants out of clay.

Next, for a taste of adventure, make Elephant Ears. Children love anything made with the magic of yeast. Working with dough is like working with clay, but better because it turns into something the whole family can enjoy. There's a thrill in watching the dough rise that never quite grows old.

While you're waiting for the dough to rise, introduce your youngsters to "elephant literature." Consider the story of *Babar the Little Elephant* by Jean de Brunhoff or *How the Elephant Got Its Trunk* retold by Jean Richards.

Even after Elephant Day is done, you and your youngsters will remember the fun whenever you enjoy the Elephant Ears. They're great as a lunchbox dessert, a quick after-school snack or even a breakfast treat on hectic mornings.

For more great recipes for kids and adults, plus tips and baking ideas, visit [www.breadworld.com](http://www.breadworld.com), the Internet site of Fleischmann's Yeast.

## Date N' Nut Elephant Ears Makes 12 cookies

### Dough

- 2 to 2½ cups all-purpose flour
- ¼ cup sugar
- 1 envelope Fleischmann's RapidRise Yeast
- ½ teaspoon salt
- ½ cup water
- ¼ cup butter or margarine
- 1 large egg

### Date N' Nut Filling



Elephant Ears are a fun treat that combines giant cookies with the flavor and aroma of cinnamon buns.

- 1 cup sugar
- 1 cup finely chopped pecans
- 2 teaspoons ground cinnamon
- 2 tablespoons melted butter or margarine
- ¾ cup chopped dates

In a large bowl, combine ¾ cup flour, sugar, undissolved yeast, and salt. Heat water and butter until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

In small bowl, combine 1 cup sugar, pecans and cinnamon; set aside.

Roll dough to 12-inch square. Brush with melted butter; sprinkle evenly with dates and 1 cup sugar mixture. Roll up tightly as for jelly roll; pinch seam to seal. Cut into 1-inch slices. Roll each slice to 6-inch circle using remaining sugar mixture in place of flour on surface. Turn each slice during rolling to coat top and bottom. Place on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 30 minutes.

Bake at 375°F for 10 to 15 minutes or until done. Cool on baking sheets 5 minutes; remove to wire racks to cool completely.