

A Sweet Something You Doodle Together

(NAPSA)—Here's a recipe for family fun: spend some time together in the kitchen. It's a great way to make some lasting memories and a fun activity for February, which is Bake for Family Fun Month, or any time of year.

A few of the best Dos and Don'ts for family kitchen success include:

- Don't cook when your time is limited.
- Do be prepared for cleanups.
- Don't forget to keep tasks age-appropriate. For example, let the little ones fill cups of flour, punch down dough after it rises or pour measured ingredients while older kids can plan meals and knead, peel, blend, or stir.
- Do create something sweet and delicious, such as Sweet Doodle Bread from the baking experts at Fleischmann's Yeast. You can twist the dough into pretzels, knots, your initials, hearts or whatever your creativity suggests.

Sweet Doodle Bread

Makes 16 doodles

Dough

- 3 to 3½ cups all-purpose flour
- ½ cup rolled oats, old fashioned or quick
- 1 envelope Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- 1¼ cups water
- 3 tablespoons honey
- 2 tablespoons butter or margarine

Topping (optional)

- 2 tablespoons butter or margarine, melted
- ⅓ cup sugar
- ¾ teaspoon ground cinnamon

In large bowl, combine 1 cup flour, oats, undissolved yeast, and salt. Heat water, honey, and butter until very



For a fun time with your family, use your noodle and create great shapes out of dough for some Sweet Doodle Bread delights.

warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. 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.

Divide dough into 16 equal pieces. Form into desired shapes* such as letters, numbers, or Xs and Os that can be used as Tic-Tac-Toe game pieces. Place on greased baking sheet. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes.

If desired, brush doodles with melted butter. Combine

sugar and cinnamon; sprinkle evenly over tops.

Bake at 375°F for 15 to 20 minutes or until golden brown. Serve warm.

* Doodle Shape Ideas

Pretzels: Roll dough pieces to 16-inch ropes; curve each to form a circle, crossing ends over at top. Twist ends once; pull crossed ends over bottom of circle.

Twists: Roll dough pieces to 12-inch ropes; fold each in half and twist 4 to 5 times. Pinch ends to seal.

Knots: roll dough pieces to 10-inch ropes; tie each loosely in center to form a knot.

For more tips and fun family recipes, visit the Fleischmann's Yeast Web site at www.breadworld.com.