

Bake For Family Fun Month

(NAPSA)—Say to a child, “Let’s bake together today.” Expect an enthusiastic response. Kids love to work in the kitchen with food. The Home Baking Association celebrates February as “Bake for Family Fun Month” reminding families to treat their children to the fun of food preparation. Gather the family together to make this hearty meat and bread lover’s finger snack. Small, medium and large hands can shape dough into “blankets” that are rolled around tiny sausages and baked. Everyone loves “Little Pigs in Blankets.” Serve them with a soup or salad, it’s a meal!

What You Need

- Large mixing bowl
- Large mixing spoon
- Dry measuring cups
- Liquid measuring cup
- Measuring spoons
- Thermometer to measure liquid temperature
- Large spoon to scoop flour
- Table knife
- Baking sheet
- Flat wide spatula

Ingredients for 48 snacks

- 1 cup water
- $\frac{1}{3}$ cup vegetable oil
- 2 tablespoons sugar
- 1 teaspoon salt
- $\frac{1}{2}$ cup whole wheat flour
- $2\frac{2}{3}$ cups all-purpose flour
- $2\frac{1}{4}$ teaspoons (1 packet) Red Star Active Dry Yeast

Filling

- 1 pound (approximately 48) small smoked sausages, your favorite variety



What to Do

1. Place liquid measuring cup on a level surface so that the measuring lines can be read at eye level.

2. Measure water and then oil and place them in a container that can be placed in the microwave.

3. In a microwave, heat water and oil to 120°-130°F.

4. Select the one, the one-half and the one-fourth dry measuring cups. To measure flour, first stir the flour to loosen it and then spoon it into the dry measuring cup. Level off with the flat side of a table knife.

5. Measure the whole wheat flour and only 1 cup of the white flour and all the other dry ingredients and place them in the large mixing bowl.

6. Add warmed water and oil mixture.

7. Mix together the dry and liquid ingredients with large mixing spoon. Stir rapidly for 2 or 3 minutes.

8. Gradually add enough remaining flour to make a

firm dough.

9. Remove dough from bowl onto a lightly floured surface.

10. By hand, knead until the dough is smooth and elastic.

11. Lightly grease bowl and return dough to it; turn to grease top.

12. Cover and let rise until indentation made with finger remains, about 45 minutes.

Shaping and Baking

1. Preheat oven to 400°F.

2. Turn dough onto lightly floured surface; punch down to release gases.

3. Divide dough in half; cover one section with plastic wrap to prevent drying out.

4. Divide remaining half into 4 parts, then divide each fourth into 6 pieces.

5. Shape each piece into a ball then roll or pat each ball into a 2-inch circle.

6. Place a sausage link at edge of circle; roll dough and sausage together; pinch seam.

Place seam-side down on lightly greased baking sheet about 1-inch apart. Do not allow dough to rise again before baking.

7. Bake at 400°F for 12 to 15 minutes until golden brown.

8. Repeat shaping with remaining dough.

9. Use oven mitts to remove pan from oven.

10. Take snacks off from baking sheet with a wide flat spatula; serve warm.

For more Family Baking Fun, see the Red Star Yeast Web site, www.redstaryeast.com.