

Baking Christmas Morning Treats

(NAPSA)—There is a way home bakers can make Christmas morning even sweeter. Imagine waking to the smell of sweet cinnamon in the air—and for one moment, having the anticipation of breakfast rival the anticipation of opening presents.

That's the reaction families may have to cinnamon-laced Christmas Tree Bread. This sticky gooey treat resembles a Christmas tree but it's really 16 pull-apart cinnamon buns.

The rich, buttery bread captures classic Christmas flavors, but it also offers bakers one more gift for the holidays: It's easy to make. The recipe below calls for Fleischmann's RapidRise Yeast and a batter method requiring no kneading. It also has a convenient cool rise time so people can make the batter the night before Christmas and pop it in the oven before presents are opened.

CHRISTMAS TREE BREAD Makes 1 tree

4³/₄ cups all-purpose flour
1/2 cup sugar
2 envelopes
FLEISCHMANN'S Rapid Rise Yeast
2 teaspoons salt
3/4 cup milk
1/2 cup water
1/2 cup butter or margarine
1 egg, large
Cinnamon Filling (recipe follows)
Powdered Sugar Glaze (recipe follows)
Maraschino cherries, optional

In a large bowl, combine 1¹/₂ cups flour, sugar, undissolved yeast, and salt. Heat milk, 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



Cinnamon Christmas Tree Bread is a sweet cinnamon, buttery bread topped with sweet red cherries.

occasionally. Add egg and 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a stiff batter. Cover tightly with plastic wrap; refrigerate 2 to 24 hours.

Remove dough from refrigerator. On lightly floured surface, roll dough to 18- x 16-inch rectangle. Sprinkle Cinnamon Filling over dough to within 1/2 inch of edges. Fold crosswise in thirds, to enclose filling. Press edges to seal. Cut dough into 16 (1-inch) strips. Holding ends of each strip, tie into a knot. On lower third of large greased baking sheet, arrange 5 knots in a row, with edges touching. Build a tree with additional rows of knot—4 knots in second row, 3 knots in third row, 2 knots in fourth row, and one for top of tree. Place remain-

ing knot at bottom center of tree to make a trunk. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350°F for 25 minutes or until done. Remove from sheet; cool on wire rack. Drizzle with Powdered Sugar Glaze; decorate with maraschino cherries, if desired.

Cinnamon Filling: In a bowl, cut 1/2 cup butter into 1/4 cup firmly packed brown sugar and 3 tablespoons sugar until crumbly. Stir in 1 teaspoon ground cinnamon.

Powdered Sugar Glaze: In a small bowl, combine 1 cup powdered sugar, sifted, and 1 to 2 tablespoons milk. Stir until smooth.

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