

BAKE FOR FAMILY FUN

Chocolate Treats Can Be A Delicious Enticement Into The Kitchen

(NAPSA)—The kitchen can be a great place to bake up some family fun. Making sweet treats together can help create lasting memories while allowing families to share some quality time.

No matter whether the results are for your own personal enjoyment, to be given as a homemade gift or to celebrate a good grade, baking together is often a sweeter endeavor when you add chocolate to the mix.

Just keep these tips in mind to make your baking day a success:

- Clear your calendar. Allow plenty of time for the baking process so everyone can relax and have fun.

- Go with the flow. Learning requires some trial and error. And be prepared for cleanups.

- Know your audience. Small children like to stay active, so choose recipes that allow them to do so. One of the best ways to get children involved is to bake with yeast dough. It is fun to play with and offers a lot of hands-on activities, such as kneading and shaping.

One idea from the baking experts at Fleischmann's Yeast is to make Chocolate Chocolate Crescents on your next family baking day. These chocolate-filled goodies are as much fun to make as they are to eat.

Chocolate Chocolate Crescents

Makes 12 Crescents

- 3½ to 3¾ cups all-purpose flour**
- ½ cup sugar**
- 1 envelope FLEISCHMANN'S RapidRise Yeast**
- 1 teaspoon salt**
- ¾ cup evaporated milk**
- ¼ cup water**



Adding chocolate to your sweet-baked treats can be a wonderful way to get your family into the kitchen.

- ¼ cup butter or margarine**
- 1 oz. unsweetened chocolate**
- 1 oz. semisweet chocolate**
- 1 large egg**
- Powdered sugar**

Chocolate Filling:

- 1 cup sugar**
- ½ cup cocoa**
- 3 tablespoons flour**
- ¼ cup butter or margarine**
- 1 egg**
- ½ cup finely chopped pecans**

Combine 1 cup flour, sugar, undissolved yeast and salt in large bowl. Combine milk, water, butter, unsweetened and semisweet chocolate; heat until chocolate melts and temperature reaches 120° to 130° F. Stir into flour mixture. 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 enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic,

about 8 to 10 minutes. Cover; let rest 10 minutes.

To make chocolate filling, combine sugar, cocoa and flour. With fork or pastry blender, cut in butter; blend well. Stir in egg; add pecans. Stir well.

Divide dough into 12 pieces. Roll each piece into an 8 x 4-inch oval. Spread chocolate filling evenly over each oval. Beginning at short end, roll up tightly. Pinch seams to seal.

Place rolls, seam sides down, on well-greased baking sheets. With sharp knife, make 5 slits on top of each roll, cutting halfway through. Curve ends to form crescents. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 375°F for 15 to 20 minutes or until done. Cool on wire rack. Sprinkle with powdered sugar, if desired.

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