Polka Dot Twisters Fun And Delicious

(NAPSA_—Getting their little hands into dough is one of the highlights of being in the kitchen to most youngsters. Baking and eating a cinnamon twist warm from the oven makes it all the better. For parents, time spent with kids in the kitchen creates memories and provides an opportunity to teach important life skills while having fun.

For instance, after-school or breakfast treats such as Polka Dot Twisters are so simple to make, the whole family can get in on the action. Children can pat the dough, roll it into ropes, and measure the ingredients.

Everyone will be happy with the delicious aroma coming from the oven and even more so digging into a still-warm Twister. The easy and yummy treat is studded with raisins for sweetness and nutrition. The recipe can easily be doubled.

Polka Dot Twisters

- 1½ **cups all-purpose baking mix**
- ½ **cup milk**
- ¾ **cup Sun-Maid Natural Raisins**
  All-purpose flour, as needed to roll Twisters
- 1 **egg, beaten**
- 1 **tablespoon granulated sugar**
- 1 **teaspoon cinnamon**

Preheat oven to 425°F. Line a cookie sheet with foil or parchment paper, or spray with cooking spray.

A new twist on an old favorite, these raisin-filled quick bread treats are easy for youngsters to make and a delight for anyone to eat.

In medium bowl, stir baking mix, milk and raisins for 1-2 minutes until a soft dough forms. Dough becomes less sticky as it is stirred. Pat dough onto well-floured surface, and with floured hands, shape into a ball, using extra flour as needed to keep from sticking.

Divide dough into 6 equal pieces. Roll each piece into a rope 12 inches long. Fold each rope in half and gently twist together.

Place on prepared cookie sheet. Brush top of each Twister with a thin layer of beaten egg using pastry brush. Mix together sugar and cinnamon and sprinkle about ½ teaspoon over each.

Bake for 15 minutes or until light golden brown. Remove Twisters to a cooling rack. Serve warm. Makes 6.

For more kid-pleasing recipes, go to www.sunmaid.com.