

Spice Up Your Holiday Baking

(NAPS)—The heart-warming, mouth-watering sights and scents of holiday goodies can not only evoke delightful memories, they can be easy to achieve with these flavorful recipes.

Maple Nut Rolls, for example, are a holiday tradition in many families and deliciously rich with a full-bodied maple flavor studded with walnuts. When they're made with Fleischmann's RapidRise Yeast, rising time can be reduced because you eliminate the first rise. The instant yeast is designed to mix directly with other dry ingredients and can be used in any yeast recipe. Refer to back of package for directions.

Ginger Cookies are chewy and satisfying, made with the same spices used in traditional gingerbread. These are made with Karo Dark Corn Syrup, which helps hold moisture in and maintains freshness longer in baked goods.

Maple Nut Rolls

Prep time: 1 hour

Rise time: 1 hour

Bake time: 35 minutes

Makes 4 rolls, 12 servings each

6-7 cups all-purpose flour

3 tablespoons sugar

1 teaspoon salt

2 envelopes Fleischmann's®

RapidRise Yeast

1 cup sour cream

½ cup water

1 cup butter or margarine

3 eggs, at room temperature

Filling:

¾ cup butter or margarine

½ cup sugar

3 tablespoons maple
flavoring

5 cups ground walnuts

Frosting:

2 cups powdered sugar

3-4 tablespoons milk

2 teaspoons vanilla extract



These marvelous Maple Nut Rolls are full of the flavors of the season.

Mix 2 cups flour, sugar, salt and undissolved yeast in a large mixing bowl. Combine sour cream, water and butter; heat to between 120° and 130°F. (Note: Butter may not melt completely). Gradually add to dry ingredients and beat for 2 minutes at medium speed of electric mixer. Add eggs and 1 cup flour. Stir in enough remaining flour to make a soft dough. Turn out onto lightly floured surface; knead 8 to 10 minutes to form a ball. Cover and let dough rest 10 minutes. For filling, melt butter over low heat. Stir in sugar and maple flavoring. Add walnuts; blend well. Set aside. Divide dough into 4 equal pieces. Roll out each piece into a 14 x 12-inch rectangle. Spread each with an equal amount of nut filling. Roll each up from the long side; seal

edges. Place on greased baking sheets; sealed edges down. Cover. Let rise in a warm, draft-free place until doubled in bulk, about 1 hour. Bake rolls at 350°F for 35 minutes, or until done. Remove from baking sheets and cool on wire racks. For frosting, combine sugar, milk and vanilla until mixture reaches desired consistency. Drizzle over each roll.



Ginger cookies have a taste reminiscent of gingerbread.

Variation: To make Pecan Nut Rolls, use the following filling: Melt 1 cup butter over low heat. Stir in ½ cup sugar and 3 tablespoons vanilla extract. Add 7 cups ground pecans; blend well.

Ginger Cookies

Prep time: 20 minutes

Chill time: 1 hour

Bake time: 9 to 11 minutes

Makes 4 dozen cookies

2 cups King Arthur® all-purpose flour

¾ teaspoon baking soda

¼ teaspoon salt

2 teaspoons ground ginger

½ teaspoon ground cinnamon

½ teaspoon ground cloves

½ cup Land O' Lakes® Butter,
softened

1 cup Sugar In The Raw®

1 egg

¼ cup Karo® Dark Corn Syrup

½-¾ cup Sugar In The Raw®

Combine flour, baking soda, salt, ginger, cinnamon and cloves in a medium bowl; set aside.

Beat butter and 1 cup sugar in a large bowl with mixer at medium-high speed until well mixed. Beat in egg and corn syrup until smooth. Stir in flour mixture.

Chill dough 1 hour, or until easy to handle.

Shape dough into 1-inch balls; roll in ⅓ to ½ cup sugar. Place balls 2 inches apart on greased baking sheets.

Bake in preheated 350°F oven for 9 to 11 minutes or just until golden around edges. Cool on wire racks.

Recipe tips: To speed chilling, place dough in freezer for 15 to 30 minutes. Double this recipe to feed a crowd!

Learn More

At www.breadworld.com and www.karosyrup.com you can find more recipes, tips and information.