

Tips For Home Bakers

Easy Homemade Dessert

(NAPSA)—While most people agree homemade baked goods express your love in a delicious way, not everyone knows how easy they can be to make.

Baking from scratch allows you to use fresh, wholesome ingredients with superior results and provides deluxe desserts in your own kitchen. Plus, baking from scratch is fun to do. What's more, authentic homemade breads and desserts can be easy to create with the right ingredients and recipes.

For example, 1-dish recipes from Fleischmann's Yeast make baking with yeast simple, fast and delicious. All you need is 20 minutes of prep and 30 minutes to bake. Here's why:

- The recipes call for extra instant yeast to facilitate a speedy rise right in your oven. And using Fleischmann's RapidRise Yeast is the fast way to bake with yeast.

- Start with a COLD oven—no preheating needed. This allows for the yeast to rise as the oven warms to the proper baking temperature.

- Kneading is eliminated—just mix right in the baking dish, top if directed and bake.

Find a variety of 1-dish recipes from breakfast entrees, coffee cakes, main dishes and desserts at www.breadworld.com. Or, try this fantastic raspberry cheesecake featured in the "Bake For The Cure"™ cookbook that can be made in under an hour:

1-Dish Raspberry Cheesecake

Prep time: 20 minutes

Bake time: 30 to 35 minutes

Makes: 8 servings

- 1½ cups all-purpose flour**
- 2 envelopes Fleischmann's® RapidRise Yeast**
- ¼ cup sugar**



This impressive raspberry-topped cheesecake is a fast and easy made-from-scratch dessert.

- ¼ teaspoon salt**
- ¼ cup butter OR margarine, melted**
- ¾ cup very warm milk (120° to 130° F.)**

1 egg
Raspberry Sauce:

- 1½ cups frozen unsweetened raspberries**
- ½ cup sugar**
- 1 tablespoon Argo® OR Kingsford's® Corn Starch**
- 2 tablespoons cold water**

Cheesecake Filling:

- 1 pkg (8 oz.) cream cheese, softened**
- 1 egg**
- ½ cup sugar**
- 1 tablespoon Argo® OR Kingsford's® Corn Starch**
- ¼ teaspoon almond extract**
- 3 tablespoons sliced almonds, optional**

Mix batter ingredients together in a presprayed 9½-inch pie plate. Allow mixture to rest

while preparing raspberry sauce and cheesecake.

Combine raspberry sauce ingredients in a saucepan and bring to a boil. Boil for 1 to 2 minutes until sauce is thickened.

Whip all cheesecake ingredients in a large bowl with electric mixer until smooth. Top batter with cheesecake mixture, then raspberry sauce. Swirl mixtures together using a knife. Sprinkle almonds over top, if desired.

Bake by placing in a COLD oven; set temperature to 350° F. Bake for 30 to 35 minutes until cheesecake is set.

To order the 48-page "Bake For The Cure"™ cookbook that supports the brands' partnership with Susan G. Komen for the Cure®, visit www.bakefortheure.com. Also explore hundreds of kitchen-tested recipes at www.argostarch.com.