

Bake it easy!



FLIP
THE
SWITCH!

QUICK
THE
MIX!



COOKING
ON
ICE!

17 RECIPES
GRANDMOTHER
COULDN'T BAKE

“ideas unlimited”

from Fleischmann's Yeast



You've never baked with *yeast* before? Why not? . . . it's *easy*. Nowadays the work's been taken out—with electric appliances, mixes, lots of new up-to-the-minute ideas. *And* handy, modern, easy-to-use yeast—Fleischmann's Active Dry Yeast. So do yourself proud with any or all of these 17 recipes . . . yeast baking makes people eat up and take notice!

BAKING TIPS

To dissolve yeast easily let it settle for a few seconds in the very warm water before you stir.

Yeast dough needs a warm place to rise in. You might set the dough near but not on a stove or radiator. Or in an unlighted oven with a large pan of hot water on the shelf beneath the bowl of dough.

FLIP THE switch!

Here they are! Flip-the-switch recipes for your electric mixer. Your mixer does the *hard* work—to help you bake a name for yourself!

BEAUTIFUL BABKA

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| ¼ cup milk | ¼ cup sugar |
| 1 package Fleischmann's Active Dry Yeast | 3 eggs |
| ¼ cup very warm water | 2½ cups flour |
| ¼ cup (½ stick) softened Fleischmann's Margarine | ¼ cup candied mixed fruit |
| | ¼ cup raisins |

Scald milk; cool to lukewarm. Sprinkle Fleischmann's Yeast into very warm water in large electric mixer bowl. Stir to dissolve. Add milk, margarine, sugar, eggs and flour. Blend at low speed 1 minute; beat 2 minutes at medium speed. Cover. Let rise in a warm place, free from draft, until bubbly (about 1 hour).

Stir in fruits. Turn into greased and floured 2-quart tube pan. Let rise again 30 minutes. Bake at 350°F. 40 minutes. Immediately prick surface with a fork. Pour on *Rum Syrup*. After syrup is absorbed, remove from pan.

Rum Syrup: Combine ½ cup sugar, ⅓ cup water and 2 teaspoons rum flavoring in a saucepan; bring to a boil.

PEACH KUCHEN

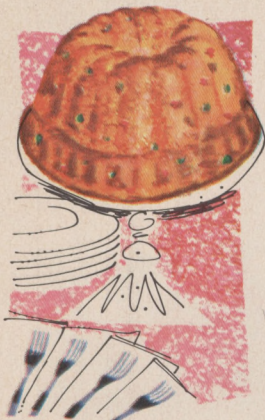
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|---|----------------------|
| 1 package Fleischmann's Active Dry Yeast | ½ cup sugar |
| ¼ cup very warm water | 3 eggs |
| ½ cup (1 stick) Fleischmann's Margarine, softened | 2½ cups sifted flour |
| | ½ teaspoon salt |
| | ¼ cup milk |

Sprinkle yeast into very warm water in bowl. Stir to dissolve. Thoroughly cream margarine with sugar in large electric mixer bowl. Add yeast mixture, eggs, flour, salt and milk. Beat at medium speed until blended (45 seconds).

Spread in well greased 9-inch square pan. Arrange Peach Topping (below) on top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in a moderate oven (375°F.) about 30 minutes. Turn out of pan and cool on wire rack.

Peach Topping: Arrange 3 cups sliced peaches, well-drained, on top of batter. Combine ½ cup brown sugar, 1 teaspoon cinnamon and sprinkle over peaches. Sprinkle on 3 tablespoons of melted Fleischmann's Margarine.



Try Apple Kuchen, too
Arrange 2 cups apple slices on top of batter. Mix together until crumbly ⅔ cup sugar, 6 tablespoons Fleischmann's Margarine, ½ cup flour, 2 teaspoons cinnamon. Sprinkle over apples.

FLiP THE
switch!



CHOCOLATE CHIP COFFEECAKE

- ¾ cup milk
- ½ cup (1 stick) Fleischmann's Margarine
- ⅓ cup sugar
- 1 teaspoon salt
- ½ cup semi-sweet chocolate morsels
- 2 packages Fleischmann's Active Dry Yeast
- ¼ cup very warm water
- 2 eggs, beaten
- 3½ cups sifted flour

Scald milk; stir in margarine, sugar, and salt. Cool to lukewarm. Sprinkle yeast into very warm water in large bowl of mixer. Stir to dissolve. Add milk mixture, eggs and 2½ cups flour. Beat at medium speed until smooth (15 seconds). With spoon, blend in 1 cup flour and morsels.

Turn into well greased 10-inch angel cake pan. Sprinkle with Topping (below). Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in a hot oven (400°F.) for 35 minutes. Turn out of pan immediately; let cool on wire rack.

Topping: Rub together with fingers until crumbly ½ cup sifted flour, ⅓ cup sugar, ½ cup chopped pecans, ½ cup semi-sweet chocolate morsels, ¼ cup (½ stick) Fleischmann's Margarine, 1½ teaspoons cinnamon.

CHEESE-PIMENTO ROLLS

Makes 1 dozen



- ½ cup milk
- 1 package Fleischmann's Active Dry Yeast
- ¼ cup very warm water
- 2¼ cups sifted flour
- ½ cup (1 stick) softened Fleischmann's Margarine
- 2 tablespoons sugar
- ½ teaspoon salt
- 1 egg
- ¼ cup grated sharp Cheddar cheese
- 2 tablespoons chopped green pepper
- 1 tablespoon chopped pimento

Scald milk; cool to lukewarm. Sprinkle yeast into water in mixer bowl. Stir to dissolve. Add milk, 1¼ cups flour, margarine, sugar, salt and egg. Blend at low speed; beat 1 minute at medium. Dough will be very soft. Add 1 cup flour, grated cheese, chopped green pepper, and chopped pimento; beat 1 minute.

Spoon into 12 large greased muffin cups. Cover; let rise in warm place, free from draft, until doubled, about 1 hour.

Bake at 400°F. 20 minutes or until golden brown.

ORANGE ROLLS

Makes 18



- ½ cup orange juice
- 1 cup sugar
- 3 tablespoons orange rind
- ¾ cup (1½ sticks) Fleischmann's Margarine, softened
- 2 packages Fleischmann's Active Dry Yeast
- 1¼ cups very warm water
- 1 teaspoon salt
- 2 eggs
- 3¼ cups flour

Cook orange juice, ¾ cup sugar, 2 tablespoons orange rind and ¼ cup margarine together over medium heat for 2 minutes. Spoon into large muffin cups.

Sprinkle yeast into very warm water in mixer bowl. Stir to dissolve. Add ¼ cup of sugar, salt, ½ cup margarine, eggs, 1 tablespoon orange rind, and 2 cups flour. Blend at low speed. Beat 2 minutes at medium. Blend in 1¼ cups flour; beat one minute. Spoon into muffin cups. Let rise in warm place, free from draft (30 minutes). Bake at 375°F. 20 minutes or until golden brown. Remove from pan immediately.

cooking!
on ice!



Try this easy icebox way to bake with yeast. Mix your dough, pop it into the refrigerator overnight. *That's when delicious things start happening!* Bake any time that's handy in the next day or two—with one quick rising you'll get real yeast-baked flavor grandma worked hours for.

CHILL-AND-BAKE CRANBERRY CAKE

Makes 2 small loaves

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| $\frac{1}{3}$ cup Fleischmann's | $\frac{1}{2}$ cup very warm water |
| Margarine | $\frac{1}{3}$ cup non-fat dry milk |
| $\frac{2}{3}$ cup sugar | solids |
| 2 eggs | 2 cups sifted flour |
| 1 teaspoon vanilla | $\frac{1}{2}$ teaspoon soda |
| 2 packages Fleischmann's | 1 cup fresh whole |
| Active Dry Yeast | cranberries |
| | $\frac{1}{2}$ cup chopped pecans |

Cream margarine and sugar in bowl of electric mixer. Add eggs and vanilla, beating thoroughly. Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Stir in dry milk. Blend yeast mixture, flour and soda into margarine-sugar mixture. Beat at highest speed of electric mixer for six minutes. Stir in whole cranberries and chopped pecans. Cover tightly. Refrigerate overnight or up to 2 days. Stir batter down. Put into two greased $7\frac{1}{2} \times 3\frac{1}{2} \times 2$ inch loaf pans. Let rise in warm place, free from draft, for 1 hour. Bake in moderate oven (375°F.) 30-35 minutes. When cool, top with confectioners' sugar icing.



SOUR CREAM TWISTS

Makes 4-5 dozen

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|-----------------------------------|-------------------------|
| 1 package Fleischmann's | 1 cup sour cream |
| Active Dry Yeast | 2 eggs, slightly beaten |
| $\frac{1}{4}$ cup very warm water | 1 teaspoon salt |
| 4 cups sifted flour | 1 teaspoon vanilla |
| 1 cup (2 sticks) Fleischmann's | 1 cup sugar |
| Margarine, melted | 1 teaspoon cinnamon |

Sprinkle Fleischmann's Yeast into very warm water; stir until dissolved. Combine flour, margarine, sour cream, eggs, salt and vanilla in a large bowl. Stir in dissolved yeast; beat until smooth. Cover with a damp cloth. Refrigerate at least 2 hours or up to two days.

Combine sugar and cinnamon. Sprinkle on board. Roll dough into rectangle about 15×18 inches; turn so both sides are coated to prevent sticking. Fold over three times as you would a letter. Roll into rectangle $\frac{1}{4}$ inch thick using up all sugar. Cut into strips 1×4 inches. Twist and place on greased baking sheet. Bake in moderate oven (375°F.) for 15 minutes.



PECAN CINNABARS

Makes 24 bars

cooking
on ice



1 3/4 cups sifted flour
2 tablespoons sugar
1/2 teaspoon salt
1/2 cup (1 stick) Fleischmann's
Margarine
1 package Fleischmann's
Active Dry Yeast

1/4 cup very warm water
1 egg yolk
1/4 cup evaporated milk
1 1/2 cups chopped pecans
1/2 cup sugar
1 teaspoon cinnamon

Sift flour, 2 tablespoons sugar and salt together into large bowl. Cut in margarine until like coarse meal. Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Mix yeast, egg yolk and milk into flour mixture. Cover; chill 2 hours or up to 2 days.

Combine pecans, 1/2 cup sugar and cinnamon. Sprinkle one quarter of mixture over lightly floured board. Turn dough onto board; sprinkle with more of pecan mixture. Roll dough into rectangle; sprinkle with more pecan mixture; fold ends over center. Repeat until all mixture is used. Roll out to 8 x 10-inch rectangle. Carefully lift dough onto greased baking sheet. Bake at 400°F. about 20 minutes, or until browned. Cool on sheet. Cut into bars.

DANISH RAISIN-NUT ROLLS

Makes 2 Dozen



1 cup milk
4 cups sifted flour
1/4 cup sugar
1 teaspoon salt
1 teaspoon grated lemon rind

1 cup Fleischmann's Margarine
1 package Fleischmann's
Active Dry Yeast
1/4 cup very warm water
2 eggs, beaten

Scald milk; cool to lukewarm. In large bowl combine flour, sugar, salt and rind. Cut margarine into flour mixture. Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. To flour mixture, add yeast, lukewarm milk and beaten eggs. Combine lightly. Cover tightly; refrigerate for at least 2 hours or up to 2 days.

Turn 1/2 of batter onto well floured board. (Batter will be soft and sticky.) Roll to about 1/4 inch thickness. With 3-inch cookie cutter, cut circles, about 2 dozen, and place on greased baking sheets. Spoon cooled filling on center of circles. Brush circle edges with milk. From remaining dough, using a 3-inch doughnut cutter, cut same number of circles; place over filling. Press edges together with floured fork. Bake in hot oven (400°F.) 10-15 minutes.

Raisin-Nut Filling: In saucepan combine 2 cups seedless raisins, 1 cup brown sugar, 3 tablespoons cornstarch, 1 1/2 teaspoons cinnamon, 1/2 teaspoon nutmeg and 1 1/3 cups water. Bring to a boil over low heat; cook for 1 minute. Remove from heat. Stir in 1/2 cup chopped walnuts. Cool.

BAKING TIP

To scald milk, bring it almost to the boiling point —when the edges begin to bubble remove immediately from burner.

QUICK, THE MIX!

Go ahead and bake-it-easy—that's why mixes were born! And now you can do wonderful new things with them, just by adding Fleischmann's Active Dry Yeast.

COFFEE BREAKERS

- ¼ cup (½ stick) Fleischmann's Margarine
- ⅓ cup brown sugar
- 1 teaspoon light corn syrup
- ⅓ cup chopped pecans
- 1 package Fleischmann's Active Dry Yeast
- ¾ cup very warm water
- 2½ cups Bisquick
- 2 tablespoons melted Fleischmann's Margarine
- ¼ cup brown sugar
- 1 teaspoon cinnamon

Melt margarine; stir in ⅓ cup brown sugar and syrup, bring to full boil. Spread in large oblong pan. Sprinkle with pecans. Sprinkle yeast into very warm water.

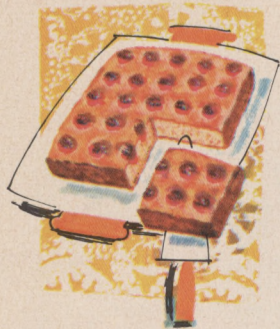
Stir to dissolve. Add Bisquick, beat vigorously; turn dough onto board

well dusted with Bisquick.

Knead until smooth, about 20 times. Roll into 12-inch square. Brush with 2 tablespoons margarine. Combine ¼ cup brown sugar and cinnamon. Sprinkle center third with half the mixture. Fold one-third over center third. Sprinkle with remaining sugar-cinnamon. Fold remaining third over the 2 layers. Cut with sharp knife, crosswise into strips about 1 inch wide. Grasp ends of strip and twist. Seal ends firmly. Place in pan about 1½ inches apart. Cover. Let rise in warm place until doubled in bulk, about 1 hour. Bake at 400°F. about 20 minutes. Invert pan immediately.



QUICK, THE MIX!



POLKA-DOT CAKE

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| 1 package Fleischmann's Active Dry Yeast | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{4}$ cup very warm water | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup granulated sugar | 1 egg, well beaten |
| $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) Fleischmann's Margarine | $\frac{1}{2}$ cup hot mashed potatoes |
| | $2\frac{3}{4}$ cups Bisquick |
| | $\frac{3}{4}$ cup jam or marmalade |

Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Add sugar, margarine, cinnamon, salt, beaten egg and mashed potatoes (use Instant if desired) and blend well. Add Bisquick in two portions, mixing well after each addition. Press dough evenly into a greased 9-inch cake pan. Cover and let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes. With handle of a wooden spoon, make depressions at 1-to 2-inch intervals. Fill depressions with any favorite jam or marmalade. Bake in a hot oven (400°F.) about 20 minutes. Cool slightly. Drizzle with confectioners' icing.

Confectioners' Sugar Icing. Mix $\frac{1}{3}$ cup confectioners' sugar with 1 teaspoon hot water and $\frac{1}{2}$ teaspoon vanilla

LIGHT-HEARTED HOTCAKES

Makes 8 to 10

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| 1 package Fleischmann's Active Dry Yeast | 1 egg |
| $\frac{1}{4}$ cup very warm water | 1 tablespoon Planters Peanut Oil |
| 1 cup milk | 1 cup pancake mix |

Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Add remaining ingredients and beat with rotary beater until smooth. Grease griddle lightly. For each pancake pour $\frac{1}{4}$ cup into moderately hot griddle and turn when tops are covered with bubbles and edges are cooked. Turn only once.

HOT CHEESE-ONION BREAD

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| 2 packages Fleischmann's Active Dry Yeast | 4 cups biscuit mix |
| $\frac{1}{3}$ cup very warm water | $\frac{1}{3}$ cup grated Cheddar cheese |
| 1 can ($10\frac{1}{2}$ ounces) condensed onion soup | 1 tablespoon sesame seeds (optional) |

Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Stir in onion soup. Add biscuit mix and stir until well blended. Put into a greased 9-inch square pan. Spread batter evenly. Sprinkle top with grated cheese and sesame seeds. Cover. Let rise in warm place, free from draft, for 30 minutes. Bake in hot oven (400°F.) 25 minutes.

PIZZA PRONTO

CRUST:

1 package Fleischmann's
Active Dry Yeast
 $\frac{3}{4}$ cup very warm water
 $2\frac{1}{2}$ cups Bisquick

FILLING:

1 cup cooked Italian sausage
or chopped salami

2 cups tomato sauce
 $\frac{3}{4}$ cup chopped onion
1 clove garlic, chopped
salt and pepper
 $2\frac{1}{2}$ cups grated Mozzarella
cheese or 2 6-oz. packages
sliced Mozzarella cheese
1 teaspoon oregano

Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Add Bisquick, beat vigorously. Turn dough onto surface well dusted with Bisquick. Knead until smooth, about 20 times. Divide dough into 4 pieces; roll each into 8-inch circle. Place on ungreased baking sheets. Press to make edge of circle slightly thick. Recipe also makes three 10- or 12-inch pizzas.

Mix together sausage, tomato sauce, onion, and garlic, salt and pepper to taste. Spread on dough; top with cheese. Sprinkle with oregano. Bake at 425°F. 15 to 20 minutes until crust is brown, filling hot and bubbly. Serve hot.



PIZZA-BURGERS

Make same dough as for Pizza Pronto, divide it into 8 pieces. Roll each into 4-inch circle. Place on ungreased baking sheet. Press to make edges slightly thick. Make topping as above, substituting 1 lb. cooked ground beef for sausage and adding $\frac{1}{2}$ cup chopped green peppers.



CRAM JAM COFFEE BRAID

1 package Fleischmann's
Active Dry Yeast
 $\frac{1}{2}$ cup very warm water
1 egg
1 tablespoon sugar

$2\frac{1}{2}$ cups Bisquick
1 cup raspberry jam
 $\frac{1}{2}$ cup finely cut dried
apricots
 $\frac{1}{2}$ cup chopped pecans

Sprinkle Fleischmann's Yeast into very warm water. Stir until dissolved. Add egg, sugar and Bisquick. Beat vigorously. Turn onto board well dusted with Bisquick. Knead until smooth, about 20 times. Roll into rectangle 14 x 9 inches. Place on greased baking sheet. Combine jam, apricots and pecans; spoon down center. With scissors, cut dough along sides of filling into inch-wide strips; fold from side to side, at angle, across filling. Cover. Let rise in warm place, free from draft, until doubled, about 1 hour. Bake at 350°F. for 20 minutes, or until golden brown.



Kneading is easy! Press the dough into a flat ball. Fold it over toward you—with heels of hands push down and away. Turn dough $\frac{1}{4}$ way round and repeat. Keep folding, pushing, turning for required time.



Grandmother's
yeast cake
was never
like this

This is Fleischmann's Active Dry Yeast—the easiest, fastest-rising yeast ever invented. It keeps for months right on your kitchen shelf . . . you just sprinkle it into very warm water when you're ready to use it. Fleischmann's Yeast is one of the many fine products of Standard Brands Incorporated.

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