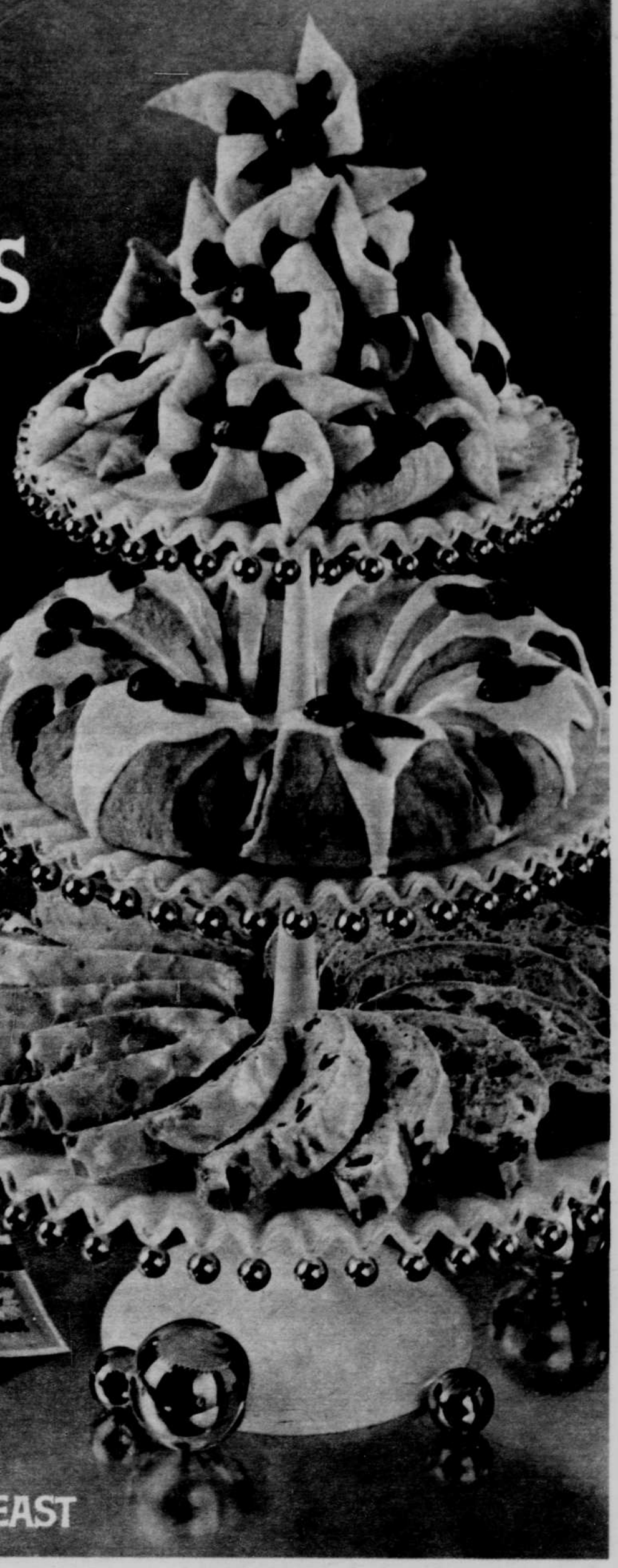
BAKE A BATCH OF MERRY CHRISTMAS

from one wonderful recipe!



It's easy with [illegible] new refrigerator [illegible] and Fleischmann's [illegible] Because every golden yeast grain is so active, *extra*-active, *wants* to rise and be noticed. And who gets the compliments? You do! So send all your holiday baking up . . . up UP—with Fleischmann's high *high* rising yeast.

FLEISCHMANN'S YEAST

'Merry Christmas' Dough

BASIC RECIPE

1 cup milk
5 cups Gold Medal flour, unsifted
¼ cup sugar
1 teaspoon salt
2 packages Fleischmann's Active Dry Yeast
½ cup warm water
1 egg
1 cup (2 sticks) Fleischmann's Margarine

Scald milk; cool to lukewarm. Combine flour, sugar, salt. Cut in margarine very finely. Dissolve yeast in warm water. Add yeast, milk and egg to flour mixture. Beat till well blended. Cover tightly. Refrigerate overnight. Now you're all set to bake a Merry Christmas.

Christmas Whirls

½ basic dough Fleischmann's Margarine, melted
Candied red and green cherries, halved
½ cup prepared mincemeat

Roll dough into 16" square; brush with margarine. Cut into 4" squares. Place on greased baking sheets. Cut each square diagonally from each corner to about ½" of center. Place rounded teaspoon of mincemeat in center. There are now 2 points to each corner of square. In rotation, bring one point of each corner to center; overlap and seal points. Top centers with halved cherries. Cover: let rise in warm draft-free place till doubled, about 45 minutes. Bake in 350°F. oven, about 12 minutes. Cool. Frost with confectioners' sugar icing.

Christmas Wreath

½ basic dough Fleischmann's Margarine, melted
¼ cup raisins
¼ cup chopped dates
¼ cup firmly packed brown sugar
¼ cup chopped pecans
½ teaspoon cinnamon

Roll dough into 9" x 22" oblong. Brush with margarine. Mix raisins, dates, sugar, pecans, cinnamon. Sprinkle over dough. Roll up from 22" side, as for jelly roll. Seal bottom edge. On greased baking sheet shape into 7" circle with sealed edge on bottom. Tuck ends inside each other; seal. On the top make 7 slashes halfway thru dough. Cover: let rise in warm draft-free place till doubled, about 45 min. Bake in 350°F. oven, about 25 minutes. Cool. Frost with confectioners' sugar icing and decorate with candied fruit.

Christmas Stollen

½ cup raisins
¼ cup chopped candied mixed fruit
¼ cup chopped blanched almonds
¾ teaspoon grated lemon rind
½ basic dough Fleischmann's Margarine, melted

Mix raisins, fruit, nuts, lemon rind; knead into dough. Roll dough into 11" x 7" oval. Brush with margarine. Fold in half lengthwise and form crescent on greased baking sheet; brush with margarine. Cover: let rise in warm draft-free place till doubled, about 45 min. Bake at 350°F. about 30 min. Cool. Frost with confectioners' sugar icing: decorate with almonds, citron, candied cherries.

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