

IT'S GOT THAT
HAPPY-GO-HEALTHY FLAVOR



SPAM-ETTE CASSEROLE



RECIPE
CREAMETTES
ON EVERY
PACKAGE

Gold Ribbon Winner at the Wisconsin
State Fair suggests you try her

DOUBLE FEATURE DINNER ROLLS

"I've won twice with this recipe," says Mrs. La Vern Betthausser of Mauston, Wisconsin. "But, of course, I took my really big prize last year when I won the Gold Ribbon for the best yeast baking at Wisconsin's State Fair. I hope you'll bake up my rolls often. But be sure to make them with Fleischmann's Active Dry Yeast every time. Fleischmann's is so dependable, always rises fast. You just know your baking will turn out right with Fleischmann's Yeast."



DOUBLE FEATURE DINNER ROLLS (Makes 4 dozen)

½ cup sugar
2 teaspoons salt
½ cup Fleischmann's Margarine
2 cups milk, scalded
¼ cup very warm water
1 package or cake Fleischmann's Yeast, active dry or compressed
9½ cups sifted flour, about
3 eggs, beaten

Measure sugar, salt, and Fleischmann's Margarine into a bowl. Add scalded milk and stir until margarine has melted. Cool to lukewarm. Measure very warm water into a large bowl. Sprinkle or crumble in Fleischmann's Yeast. Stir until dissolved. Add lukewarm milk mixture. Add 3½ cups of flour and beat until smooth. Cover. Let rise in a warm place, free from draft,

for 1 hour. Add eggs and beat until smooth. Add and stir in remaining flour to make a stiff dough. Knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour 15 minutes. Punch dough down. Turn out onto lightly floured board. Shape into rolls. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Bake in hot oven (400°F.) 15 to 20 minutes. After removing from oven, brush tops with melted margarine.



ANOTHER FINE PRODUCT OF STANDARD BRANDS INCORPORATED



Holiday Breads

Christmas is a time of tradition. For the most part these traditions have come to us from lands across the sea where every country has its own favorite foods for Christmas baking. This is particularly true of yeast-raised bread. In Holland it's an easy-to-make no-knead loaf baked in 9-inch pans. Raisins, citron peel, lemon peel and chopped almonds give it a delicious aroma and flavor.

In Italy many loaves of panettone,

a sweet-raised yeast bread filled with fruit, are baked in every household to be served at the festive Christmas Eve supper and to be used as gifts.

Sweden, Norway, Denmark, Germany and England rate among their favorite festive foods Kaffekaka, kuchen or coffee cakes. These aromatic and gaily decorated yeast breads are brought forth for many Yuletide occasions—breakfast, dinner, in-between eating and to treat guests who drop in.



DANISH TWIST

½ cup milk
¼ cup sugar
1 teaspoon salt
2 tablespoons shortening
¼ cup warm, not hot water, (lukewarm for compressed yeast)

1 package or cake yeast, active dry or compressed
1 egg, beaten
2¾-3 cups enriched flour
1 cup raisins
1 egg, beaten
Confectioners' sugar

Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure water into large mixing bowl (warm, not hot, water for active dry yeast; lukewarm water for compressed yeast.) Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk mixture. Add one beaten egg and about half the flour. Beat until smooth. Add raisins. Stir in remaining flour. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with shortening. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 1 hour. Punch down and turn out on lightly floured board. Roll up to make a long slender roll. Twist roll by pushing ends in opposite directions. Lift to lightly greased baking sheet and shape into a large pretzel. Tuck ends of roll under edge of "pretzel" to keep dough from untwisting. Brush with one egg, beaten, and sprinkle with confectioners' sugar. Cover and let rise until doubled (about 1 hour). Bake in moderate oven (350°F.) 25 to 30 minutes. Remove from baking sheet to cooling rack.