

The original play dough.

Nothing's more creative, more rewarding, or more basic than baking. And baking's both fun and an economical way to feed your family. Fleischmann's Basic Oatmeal Dough is a whole new way of baking that starts with just one simple, nutritious recipe.

Follow it exactly and you've got old-fashioned oatmeal bread. Give the dough a twist and you'll get rolls. Add walnuts, and pretty soon you'll be serving your family walnut bread.

It's that simple. Why not open a package of Fleischmann's® Yeast and start with the basic recipe. Then, divide it up to make one or more of these tempting ideas. But don't stop there. Because creativity's the whole idea behind this basic recipe. Experiment. Design. Let your imagination go wild. And pretty soon you'll find there's no more fun than baking, especially if you're baking with Fleischmann's Yeast.

In a large bowl thoroughly mix 1 c. flour, 1½ tsp. salt and 1 package undissolved Fleischmann's Active Dry Yeast.

Combine ½ c. water, ¼ c. milk, ¼ c. molasses and ¼ c. margarine in a saucepan. Heat over low heat until liquids are very warm (120°F. 130°F.). Add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 1 egg, 1 c. steel cut or old-fashioned oatmeal, and ½ c. flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough flour (3½-4 c.) to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down. Proceed according to directions below for desired shape or shapes.

Round loaves: Divide dough in half. Shape each half into a smooth round ball. Place on a greased baking sheet. Flatten slightly. Cover; let rise until doubled, about 1 hour. Bake at 400°F. about 30 minutes, or until done. Remove from baking sheet and place on wire racks to cool.

Rolls: Divide dough in half; divide each half into 12 equal pieces. Form each piece into a pencil-shaped 9-inch roll. Hold one end of dough firmly and wind dough loosely around; tuck end underneath. Place on a greased baking sheet. Cover; let rise until doubled, about 1 hour. Bake at 375°F. about 15 minutes, or until done. Remove from baking sheet and cool on wire racks.

Walnut bread: Divide dough in half. Knead ⅓ c. chopped walnuts into each half. Roll each half to a 8 x 12-inch rectangle. Shape into loaves. Place in 2 greased 8½ x 4½ x 2½-inch loaf pans. Cover; let rise until doubled in bulk, about 1 hour 15 minutes. Bake at 400°F. about 30 minutes; or until done. Remove from pans and place on wire racks to cool.

For more tempting baking ideas, send your name and address plus 50¢ (no stamps please) for a copy of Fleischmann's Bake-It-Easy Yeast Book to: Fleischmann's Yeast, Box 1396, Elm City, North Carolina 27898. Allow 4-6 weeks for delivery. No orders accepted without Zip Code. Offer good only in U.S.A. while supply lasts. Void where prohibited or restricted.

Fleischmann's Yeast. Bake someone happy.



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