

TEAR ME OUT TEAR ME OUT

# Dear Fleischmann's Yeast, We're up to our necks in buns! Our recipes make too much for the two of us. Help!



**Dear Necks,**  
Bake as much—or as little—as you need. Get a rise out of Fleischmann's Yeast the freezer dough way.



We've developed recipes that let you mix, knead, shape and freeze your own special freezer doughs. Freeze all the dough

now; later take out only as much as you want. Let thaw, let rise, then bake.

Freezer doughs are ideal for small families—and small freezers (since freezer doughs don't rise first, they take up very little space).

You can make freezer dough doughnuts or dinner rolls, coffee cakes or French bread, bread sticks or sticky buns. Why not start now? With this easy recipe for delicious Orange Blossom Buns.

**You'll need:**

- 1 3/4 cups sugar
- 1/4 cup grated orange peel
- 5 1/2 to 6 1/2 cups unsifted flour
- 1 teaspoon salt
- 3 pkgs. Fleischmann's Active Dry Yeast
- 1/2 cup (1 stick) softened Fleischmann's Margarine
- 1 cup hot tap water (about 125°F.)
- 3 eggs (at room temperature)
- Melted Fleischmann's Margarine



First, make Orange Sugar topping by mixing 1 cup sugar and 1/4 cup grated orange peel. Set aside.

**The fun begins.**

In large mixing bowl, thoroughly mix 1 1/4 cups flour, 3/4 cup sugar, salt, and undissolved yeast. Add softened margarine. Gradually add tap water.



Beat 2 minutes at medium speed of electric mixer. Scrape bowl occasionally. Add eggs and 1/4 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic—about 8 to 10 minutes.

Divide dough into 3 equal parts. Divide one part into 8 equal pieces. Form each piece into a smooth ball; dip into melted margarine; coat with 1/3 Orange Sugar; cluster in greased 8" round cake pan. Cover tightly with plastic wrap, then with aluminum foil. Place in freezer. Repeat with remaining dough and coating. Keep frozen up to 4 weeks.

**Rise and blossom.**

Take pan from freezer and let stand at room temperature until fully thawed—about 3 hours (keep loosely covered with plastic wrap). Let rise in warm place, free from draft, until more than doubled in bulk—about 2 1/4 hours.

Bake at 350°F. 25 to 30 minutes, or until done. Remove from pan, cool on wire rack.

**And enjoy...** That aroma and taste of fresh-baked... the creative satisfaction of baking from scratch with Fleischmann's Yeast. It's more than a matter of doing your own baking. It's a wonderfully warm way to express yourself and to express your love for family and friends.



Another fine product of *Standard Brands*



**You get more than a rise out of Fleischmann's Yeast.**

For additional freezer dough recipes send \$1 to: Fleischmann's Yeast Bake-It-Easy Book, P.O. Box 2120, Dept. D, Teaneck, N.J. 07666. Allow 4-6 weeks for delivery. No order accepted without zip code. Offer good in U.S.A. while supply lasts. Offer void where prohibited or restricted.

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