

HAPPY MOM'S DAY



Mom, wouldn't it be a treat to get this home-baked cheese bread on Mother's Day? Well, just leave this recipe where your teenagers will find it, and you may be surprised. (It's so quick and easy, Fleischmann's® Yeast is all the help they'll need.)

Cheese Bread (Makes 2 loaves)

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| 7½ cups unsifted flour (about) | ¾ cup milk |
| ½ cup sugar | 3 cups shredded sharp Cheddar cheese (¾ pound) |
| 1 tablespoon salt | 1 egg white |
| 2 packages Fleischmann's® Active Dry Yeast | 1 tablespoon water |
| 2 cups water | Sesame seed |

Mix 2½ cups flour, sugar, salt and undissolved yeast. Heat water and milk until very warm (120°F.—130°F.). Add to dry ingredients; beat 2 minutes at medium speed of electric mixer. Add cheese and ½ cup flour. Beat at high speed 2 minutes. Stir in enough more flour to make stiff dough. On floured board, knead 8 to 10 minutes. Place in greased bowl; turn to grease top. Cover; let rise in warm place, free from draft, until doubled, about 1 hour.

Punch dough down; turn out onto board. Cover; let rest 15 minutes. Divide into 6 equal pieces. Roll each into a 16-inch long rope.

Braid 3 loaves together. Place in greased 9x5x3 inch loaf pan. Repeat. Cover; let rise until doubled, about 1 hour.

Mix egg white and water; brush on loaves. Sprinkle with sesame seed. Bake at 375°F. for 40-45 minutes, or until done. Cover loosely with foil halfway through baking. Cool on wire racks.

For special Holiday Recipes send \$1 to:
Fleischmann's Yeast Bake-It-Easy Book,
P.O. Box 3050, Dept. E, 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.

Fleischmann's Yeast. Bake someone happy.



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