

Baking for your family can be so gratifying. Can make you feel so pleased with what you created out of a little flour, yeast and love. And besides, you can be sure that your home-baked bread is deliciously wholesome and nutritious.

With all the short-cut baking methods Fleischmann's has developed for their fastacting yeast, doing your own baking today can be quick and easy and fun. Thrifty too; homebaked bread costs about half as much as bakery bread-and these days, that's important.

Fleischmann's is always discovering good new things to bake, and new ways to bake them. Send for the latest recipe book from Fleischmann's and bake someone happy.

## Three Flour Braided Bread

(Makes 2 loaves)
Combine 2-1/4 cups white flour, 2 tablespoons sugar, 1 tablespoon salt and 2 packages Fleischmann's* Active Dry Yeast. Add $1 / 4$ cup margarine, softened. Add $2-1 / 4$ cups very warm water $\left(120^{\circ} \mathrm{F},-130^{\circ} \mathrm{F}\right.$.) and beat 2 minutes at medium speed. Add 1 cup white flour. Beat at high speed 2 minutes. Divide batter into 3 bowls.
Make whole wheat dough by beating 2 tablespoons molasses and $1-1 / 4$ cups whole wheat flour into $1 / 3$ of batter. Make rye dough by adding 2 tablespoons molasses, 1 teaspoon caraway seed, 1 tablespoon cocoa, and $1-1 / 4$ cups rye flour to $1 / 3$ of batter. Make white dough by beating 1-1/4 cups white flour into remaining batter. Knead each dough until smooth and elastic, about 5 minutes. Cover. Let rise in warm place until doubled, about 1 hour. Punch down; on floured board, divide each dough in half. Roll each piece into a 15 -inch rope. On a greased baking sheet, braid together a white, whole wheat, and rye rope. Pinch ends to seal. Repeat with remaining dough. Cover, let rise until doubled, about 1 hour.

Bake at 350 ${ }^{\circ}$. for 30-40 minutes or until done. Cool.

Nobody bakes it better than you and Fleischmannis" Yeast.


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