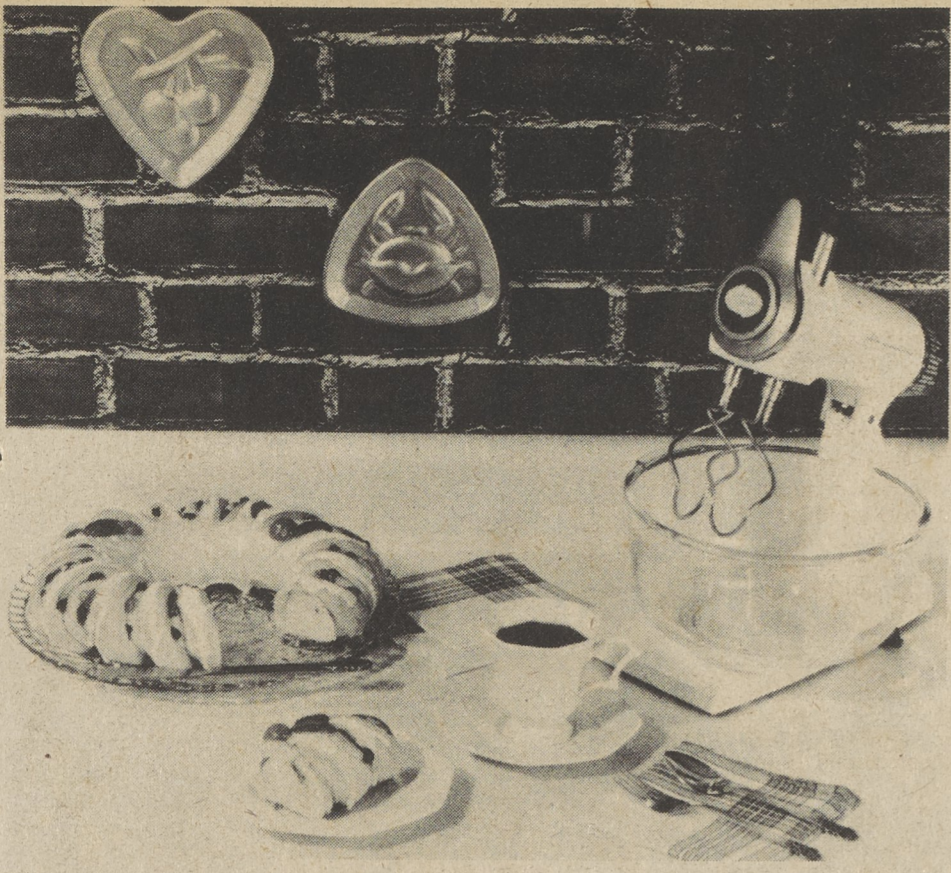


Swedish Tea Ring: a special treat



A mixer that both mixes and kneads yeast-type doughs does more than just free you from the hard work in making bread, it opens all sorts of new doors to the world of entertaining.

For instance, you can make a delicious treat that's ideal for a special breakfast, or brunch, a Swedish Tea Ring. It's made with the multi-purpose basic sweet yeast dough recipe provided in the recipe book for Sunbeam's Dough Hook Mixer.

Of course, all the work of mixing and kneading the dough is taken out of the job when the new Sunbeam Dough Hook Mixmaster Mixer is used. Here's the recipe:

SWEDISH TEA RING
 ¼ cup warm water (100 degrees F.)

1 pkg. Fleischmann's Active Dry Yeast
 ¾ cup scalded milk
 ¼ cup Blue Bonnet Margarine, melted
 ¼ cup sugar
 1 teaspoon salt
 1 egg
 3 to 3¾ cups all purpose flour

Insert Dough Hooks into mixer; see instructions. Dissolve yeast in warm water. Scald milk and let cool to lukewarm. Combine margarine, egg and milk mixture and add to yeast mixture. On speed No. 6 (medium) gradually add 1 cup flour, salt and sugar. Mix until blended. Gradually add 1-1¼ cups flour. Turn to speed No. 2 (low). Gradually add remaining flour. Dough will adhere and clean sides of bowl. Total mixing and kneading time using dough hooks 8-10 minutes. Remove dough from bowl.

Form into ball and place in a greased bowl. Cover and let rise 90 minutes. Punch down, cover and let rise 30 minutes. Punch down.

To make the Swedish Tea Ring, just follow these easy steps:

Roll dough into a rectangle 14" long x 10" wide. Combine ½ cup sugar and 2 teasp. cinnamon. Brush top of rectangle with melted margarine. Sprinkle sugar mixture over rectangle. Distribute ½ cup raisins, ¼ cup Maraschino cherries coarsely chopped and ¼ cup nutmeats coarsely chopped over dough. Roll up tightly from wide end (you should have a long tube-shaped roll). Seal seam securely. Form a ring and seal ends together. With a pair of scissors, cut two-thirds of the way through the ring at 1" intervals. Twist sections on side. Let rise for 20-30

minutes. Bake at 325 degrees for 30-40 minutes. Top will be golden brown and ring will sound hollow when tapped with

knuckles. If glaze is desired: Mix ½ cup powdered sugar with 1 Tbsp. warm water. Drizzle over cooled Tea Ring.

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Let's hear it for desserts

"Your make the most beautiful desserts."
 "Mom--what's for dessert?"

"Sweetie--you make the best desserts."

If these are familiar words--or if you wish they were--these French Couques will reinforce your position or help create it. The name Couque or Koucke is applied to a variety of cakes made from egg-rich, brioche-type dough filled with raisins or other fruit. Although the French call it a cake, a Couque is actually a fruit tart made with yeast-raised pastry.

The open texture of the yeast pastry easily absorbs the sugar glaze that is added as soon as the tarts come out of the oven. A rum cream topping and garnish of contrasting fruit make this dessert a thing of

beauty. The test kitchens of Fleischmann's Yeast experimented with a variety of mix and match fruit fillings and garnishes to give you inspiration to create your own combinations.

Today's emphasis on meals utilizing less meat protein make desserts more important. Carefully planned desserts made with fruit, bread or milk, or a combination, add to the day's nutritional requirements as well as total calories. And when desserts are homemade they often are inexpensive. Finally, there is a great deal of satisfaction in ending a meal with a pretty dessert.

A dessert should be tempting with flavors that are deeply satisfying. If the dessert is beautiful too, it adds immeasurably to its

success. The final test of a really great, time-tested dessert is in the kitchen. It must be relatively easy to prepare and fun to make. You'll find these little French cakes fulfill all requirements.

FRUIT COUQUES
 1¾ to 2¼ c. unsifted flour
 ¼ c. sugar
 ½ tsp. salt
 1 pkg. Fleischmann's active dry yeast
 ½ c. very warm tap water (120 to 130 degrees F.)
 ½ c. (1 stick) Blue Bonnet Margarine melted and cooled
 3 eggs (at room temperature)
 Drained crushed pineapple, fresh blueberries, drained sliced peaches, Maraschino cherries.

In a large bowl

thoroughly mix half cup flour, sugar, salt and undissolved active dry yeast. Gradually add warm tap water and melted margarine to dry ingredients and beat two minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and ¼ cup flour. Beat at high speed two minutes, scraping bowl occasionally. Stir in enough additional flour to make a thick batter. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour. Stir down. Divide batter evenly among 18 greased 3¼ inch tart pans. Using well floured hands, pat mixture against sides of pan, bringing them ¾ the way up the sides of each pan. Set pans on tray or baking sheet. Cover, refrigerate for at least two hours.

Remove from refrigerator. Reshape dough if necessary. Let rise in warm place, free from draft for half hour. When ready to bake, fill each tart with one fourth cup drained crushed pineapple, one fourth cup blueberries or 2 to three peach slices. Bake at 375 for 15 minutes, or until done. Immediately spoon sugar glaze (recipe below) over tarts. Remove from pans. Serve warm topped with rum cream (recipe below) and garnished as desired with blueberries, maraschino cherry halves, green grapes or strawberries. Makes 18 tarts.

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Rum Cream: Whip one cup heavy cream together with one tablespoon confectioner's sugar and one teaspoon rum extract until soft peaks form.

Cioppino

dry mustard, oregano, paprika and salt; stir to combine. Bring to a boil; reduce heat, cover and simmer for 1 hour, stirring occasionally. Add wine, cod, shrimp and reserved clams; cover and simmer 10 minutes longer or until fish is cooked. Garnish with chopped parsley. Makes 8 (1 cup) servings.

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