

Make New Holiday Cookies A Tasteful Part Of Your Family Traditions

(NAPSA)—Making and sharing cookies at holiday time is a popular tradition in many families. Crisp yet chewy cinnamon cookies shaped into a “C” for Christmas—or Chanukah—can be a tasty new twist on the traditional cookies you bake.

Yeast-raised cookies such as these have an unique chewiness on the inside and a crisp exterior, along with a fresh, pleasing aroma. The unique combination of ingredients makes this recipe a pleasant surprise and one you'll be eager to share with family and friends.

Cinnamon Swirl Cookie Crisps

Makes 24 Cookies

- 4½ cups all-purpose flour
- 1 envelope Fleischmann's RapidRise Yeast
- 1 teaspoon salt
- 1 cup butter or margarine
- ½ cup evaporated milk
- ½ cup water
- 2 large eggs
- ½ teaspoon almond extract
- ¼ cup butter or margarine, melted
- Cinnamon Filling (recipe follows)

In a large bowl, combine 1½ cups flour, undissolved yeast, and salt. Heat 1 cup butter, milk, and water until very warm (120° to 130°F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, almond extract, and ½ cup flour. Beat 2 minutes at high speed. Stir in



Crisp chewy “bread cookies” make great holiday gifts.

remaining flour to make a stiff batter. Cover tightly with plastic wrap; refrigerate for 2 hours.

Divide dough in half; returning half to refrigerator. Roll remaining dough to 12-inch square using ½ cup of Cinnamon Filling instead of flour on surface. Brush with melted butter; sprinkle with ½ cup of Cinnamon Filling. Roll opposite ends, as for jelly roll, to the center of square, making 2 parallel connected rolls. Cut double roll into 12 equal pieces. Place cut side down on greased baking sheets. Flatten to ¼-inch thickness. Brush with melted butter. Repeat

with remaining dough and Cinnamon Filling.

Bake at 375°F for 18 to 20 minutes or until lightly browned. Remove to wire rack to cool.

Cinnamon Filling: In a bowl, combine 2 cups sugar and 2 teaspoons ground cinnamon. Stir to blend.

To maintain freshness, store completely cooled cookies in airtight containers or re-sealable freezer bags and freeze for up to 1 month. Thaw for 1 hour before serving.

For more great holiday recipes and tips about baking with yeast, visit Fleischmann's Yeast web site at www.breadworld.com.