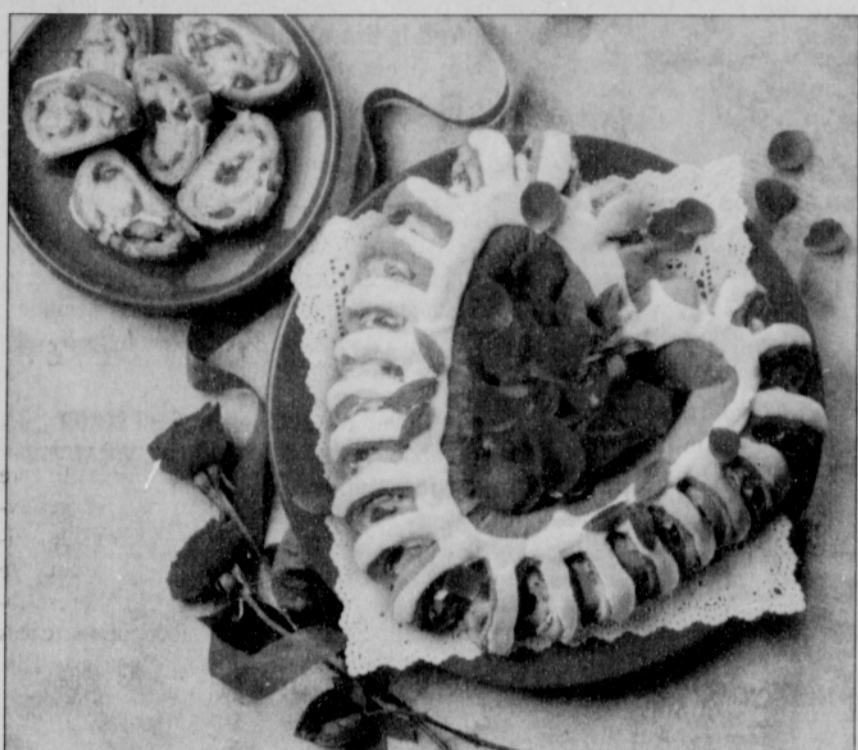


Kitchen Delight says 'Love at First Sight'

Valentine's Day recipes to warm hearts

If your Valentine's Day gifts are kitchen-centered, Fleischmann's Yeast offers two special recipes sure to warm the heart of your loved one: Lacy Valentine Cake and Cinnamon Hearts.



Lacy Valentine Cake (Makes Two Coffeecakes)

Ingredients:

Dough

- 5 to 5-1/2 cups all-purpose flour
- 1/2 cup sugar
- 2 envelopes Fleischmann's Rapid Rise Yeast
- 1-1/2 teaspoons salt
- 1/2 cup water
- 1/2 cup milk
- 1/2 cup butter or margarine
- 2 large eggs
- 1 tablespoon melted butter

Cherry-Almond Filling

- 1/2 cup chopped maraschino cherries, well drained
- 1/2 cup chopped slivered almonds, toasted
- 1/4 cup sugar
- 1-1/2 cups powdered sugar, sifted
- 2 to 3 tablespoons milk
- 1/2 teaspoon almond extract

Directions:

In a large bowl, combine 1-2/3 cups flour, sugar, undissolved yeast, and salt. Heat water, milk, and 1/2 cup butter until very warm (120°F to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough in half; roll

each to 24- x 7-inch rectangle.

Brush each with melted butter to within 1/2 -inch of edges. Sprinkle with Cherry-Almond Filling. Beginning at long end, roll up tightly as for jelly roll. Pinch seam to seal; carefully roll back and forth to stretch to 26-inch rope. Place, seam side down, on greased baking sheet. Form into ring; pinch ends together to seal. Shape into heart. With sharp knife, cut slits starting at outside edge of heart, 2/3 of the way through dough, at 3/4-inch intervals. Turn each section on its side to show filling.

Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350°F for 20 to 25 minutes or until done. Remove from sheets; cool on wire racks. Drizzle with Almond Glaze.

Cherry-Almond Filling: Put maraschino cherries between paper towels to remove excess moisture. In medium bowl, combine cherries, almonds, and sugar. Stir to blend.

Almond Glaze: In a small bowl, combine powdered sugar, milk, and almond extract. Stir until smooth.

Nutrition Information Per Serving

Serving Size: one slice; 1/24 of recipe

Serving Weight: 3.2 ounces

- Calories: 230
- Total Fat: 7 g
- Saturated Fat: 3.5 g
- Cholesterol: 30 mg
- Sodium: 210 mg
- Carbohydrates: 37 g
- Dietary Fiber: 1 g
- Sugars: 14 g
- Protein: 5 g

Cinnamon Hearts (Makes 16 Rolls)

Ingredients

Dough

- 4-1/2 to 5 cups all-purpose flour
- 1/2 cup sugar
- 2 envelopes Fleischmann's Rapid Rise Yeast
- 1 teaspoon salt
- 1/2 cup water
- 1/2 cup milk
- 1/2 cup butter or margarine
- 2 large eggs

Cinnamon Filling

- 1/4 cup butter or margarine, melted
- 3/4 cup sugar
- 1-1/2 tablespoons ground cinnamon
- 1 cup finely chopped dates or raisins

Powdered Sugar Glaze

- 1 cup powdered sugar, sifted
- 1 to 2 tablespoons milk
- 1/2 teaspoon vanilla extract

Directions

In a large bowl, combine 1 cup flour, sugar, undissolved yeast, and

salt. Heat water, milk, and butter until very warm (120°F to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough into 2 equal pieces; roll each to 12- x 10-inch rectangle. Brush with butter; sprinkle evenly with sugar, cinnamon, and dates. Roll up tightly from long ends as for jelly roll; pinch seams to seal. Mark each roll into 16 equal pieces. Starting with first mark, slice every other mark 3/4 of the way through dough. Slice remaining marks all the way through dough to make 8 rolls from each piece of dough. Spread apart the two halves of each roll like a fan. Gently flatten with hand;

shape to resemble hearts. Place on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes.

Bake at 375°F for 15 to 20 minutes or until done. Remove from sheets; cool on wire rack. Drizzle with Powdered Sugar Glaze.

Powdered Sugar Glaze: In a small bowl, combine powdered sugar, milk and vanilla extract. Stir until smooth.

Nutrition Information Per Serving

(Serving Size: one heart; Serving Weight: 3.8 ounces)

- Calories: 350
- Total Fat: 10 g
- Saturated Fat: 6 g
- Cholesterol: 50 mg
- Sodium: 250 mg
- Carbohydrates: 60 g
- Dietary Fiber: 2 g
- Sugars: 29 g
- Protein: 6 g

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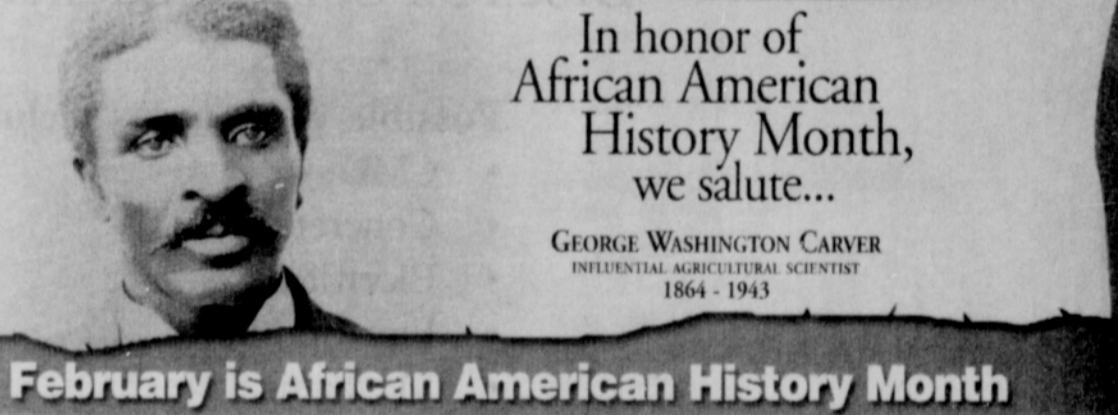
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