

January Is National Bread Machine Baking Month

(NAPSA)—America's 25 million bread machine owners have good reason to enjoy the month of January. January is National Bread Machine Baking Month, a favorite month in which to use bread machines, and a month in which cold weather encourages people to crave the taste, texture and aroma of a hot, fresh loaf.

How often do Americans use their bread machines? A few are fanatical—like a Florida grandmother who has three bread machines which she runs up to 150 days a year. With the latest bread machine design breakthroughs, making great bread is even easier. Newer bread machines make larger loaves of up to two pounds. Faster machines cut preparation time by as much as 75 percent, to as little as an hour.

Bread machines can make loaves from store-brought mixes or from scratch ingredients. A bread machine, however, can also be used as a kneading machine in virtually any dough creation—such as pizza or cinnamon rolls.

Bread machine enthusiasts are always on the lookout for new bread machine recipes, such as this full-flavored, moist and appetizing Cheddar Cheese Bread from the Fleischmann's Yeast Kitchens. Its rich dairy flavor comes from one-and-one-half cups of shredded sharp Cheddar cheese, milk and an egg.

When making this recipe, be sure to use bread flour, which is a specially formulated high-gluten blend of 99 percent hard wheat flour, with barley flour and vitamin C or potassium bromate (to increase the gluten's elasticity).

For more baking tips and great recipes for both the beginner and experienced baker, visit www.breadworld.com.



The rich dairy flavor of this Cheddar Cheese Bread comes from real cheese, milk and egg.

Cheddar Cheese Bread Ingredients

- ½ cup + 2 tablespoons water
- ¼ cup milk
- 2 tablespoons butter or margarine
- 1 large egg
- 1 teaspoon salt
- 2¾ cups bread flour
- 1½ cups shredded sharp Cheddar cheese
- 2 tablespoons sugar
- 1 teaspoon Fleischmann's Bread Machine Yeast

Add ingredients to bread machine pan in the order suggested by manufacturer, adding cheese with flour.

Recommended cycle: basic/

white bread cycle; light color setting.

Remove from pan; cool on wire rack.

The Bread Machine Industry Association (BMIA) offers guidance on the purchase and use of bread machines, as well as recipes, at www.breadmachine.org. For a book of bread machine recipes, order Tom Lacalamita's *The All-New Ultimate Bread Machine Cookbook* from breadworld.com's online Baking Bookstore. The price is \$5, which includes shipping.

Continuing a legacy of helping bakers bake, Fleischmann's Yeast offers a toll-free line for assistance at 1-800-777-4959.