

Brown and Serve Bowknot Grain Rolls

Prep Time: 1 hour • **Rise Time:** 30 to 45 minutes • **Pre-Bake Time:** 20 to 25 minutes
Bake To Serve: Additional 10 to 12 minutes • **Makes:** 3 dozen rolls



Ingredients

7-1/2 to 8 cups **Ultragrain® All-Purpose Flour with Whole Grain**
1/2 cup sugar
4 teaspoons salt
2 envelopes **Fleischmann's® RapidRise Yeast**
1-1/2 cups milk
1-1/2 cups water
1/2 cup butter or margarine
2 eggs
Melted butter, optional



MIX 3 cups flour, sugar, salt and undissolved yeast in a large mixer bowl. Combine milk, water and butter, and heat until very warm (120° to 130°F). Add to flour mixture with eggs; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 cups flour. Beat at high speed 2 minutes, scraping bowl occasionally.

STIR in enough additional flour to make a soft dough. Turn out onto lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Cover; let dough rest 10 minutes.

DIVIDE dough into 3 equal pieces. Roll each piece into a 12 x 9-inch rectangle. Cut into 12 (1-inch) strips. Tie each strip into a loose knot. Place rolls on greased baking sheet (or parchment paper on baking sheets) about 2 inches apart. Repeat with remaining dough. Cover; let rise in a warm, draft-free place until almost doubled, about 30 to 45 minutes.

BAKE in preheated 275°F oven for 20 to 25 minutes, or until rolls just start to change color. Cool on sheet 20 minutes. Remove from sheet and finish cooling on wire racks. Place cooled rolls in resealable plastic bags and freeze up to 1 month.

PLACE frozen rolls on ungreased baking sheet. Bake in preheated 400°F oven for 10 to 12 minutes, or until golden brown. If desired, brush hot rolls with melted butter. Rolls are best served warm.

Caramel Pecan Turtle Bars

Prep Time: 25 minutes • **Bake Time:** 22 to 26 minutes • **Chill Time:** 2 hours • **Makes:** 16 bars

Crust Ingredients

3/4 cup all-purpose flour*
1/2 cup brown sugar
2 tablespoons **Argo®** or **Kingsford's® Corn Starch**
1/4 cup butter or margarine, softened
1/2 cup finely chopped pecans

Layer Ingredients

25 (5.5 ounce package) **Werther's® Original® Chewy Caramels**
2 tablespoons butter or margarine
2 tablespoons heavy cream
2 tablespoons **Karo® Light or Dark Corn Syrup**
1/2 cup semi-sweet chocolate chips



LINE an 8 x 8-inch baking dish with aluminum foil and spray with cooking spray; let foil overhang edge of pan by 2 inches.

BLEND flour, brown sugar and corn starch in a large bowl. Cut in butter with two forks or pastry blender until crumbly. Stir in pecans. Press into prepared pan. Bake in preheated 350°F oven for 11 to 13 minutes or until crust is lightly brown. Remove from oven.

HEAT unwrapped caramels, butter, cream and corn syrup in a large microwave-safe bowl on HIGH (100% power) for 1 to 2 minutes, stirring frequently, until mixture is smooth. Carefully spread over baked crust. Bake for 11 to 13 minutes or until caramel is just starting to bubble. Remove from oven and place on wire rack.

SPRINKLE bars with chocolate chips and let rest for 5 minutes until chocolate is melted. Carefully spread chocolate over the caramel using back of spoon for swirl effect leaving portions of caramel exposed. Refrigerate for 2 hours or until chocolate is set. Remove from pan by lifting opposite ends of foil. Place on cutting board and peel away foil before cutting.

*Note: **Ultragrain® All-Purpose Flour with Whole Grain** may be substituted for all of the flour in this recipe.

Amazin Plum 'N Nut Stottie Cakes

Prep Time: 25 minutes • **Rise Time:** 1 hour • **Bake Time:** 50 to 55 minutes • **Makes:** 2 loaves



Ingredients

1 cup old fashioned oats
1/2 cup honey
1/4 cup butter or margarine
1 tablespoon salt
1-1/2 cups water
1 cup **Musselman's® Natural or Original Apple Sauce**
5-1/2 cups all-purpose flour
2 envelopes **Fleischmann's® RapidRise Yeast**
2 teaspoons pumpkin pie spice
2 eggs
1 to 1-1/2 cups (5 ounces) **Sunsweet® Plum Amazins™**
1 cup chopped walnuts, toasted (optional)



PLACE oats, honey, butter and salt in a large mixer bowl. Heat water and apple sauce until boiling; add to bowl and stir well. Cool mixture about 5 to 10 minutes, until very warm (120° to 130°F). Add 2 cups flour, undissolved yeast, pumpkin pie spice and eggs. Beat for 30 seconds with electric mixer on low speed to combine. Increase speed to high and beat for 3 minutes.

STIR in plum bits, mix well. Add remaining 3-1/2 cups flour and walnuts to make a stiff batter. Spread batter in two greased 8 or 9-inch round cake pans. Cover; let rise in a warm, draft-free place until batter rises to top of pan, about 1 hour.

BAKE in preheated 350°F oven for 50 to 55 minutes or until done. Remove from pans and cool on wire rack.

Recipe Tip: A delicious bread perfect for breakfast or weekend brunch; top with fruit spread <http://v.gd/ksr5V7>

Cherry Chocolate Pie

Prep Time: 20 minutes • **Bake Time:** 40 to 45 minutes • **Chill Time:** 3 hours • **Makes:** 10 servings

Ingredients

6 ounces semi-sweet chocolate, melted
2 packages (8 ounces each) cream cheese, softened
1/3 cup **Karo® Light Corn Syrup**
2 eggs
1/3 cup whipping cream
1-1/2 teaspoons pure vanilla extract
1 (9-inch) graham cracker crust
1 can (21 ounces) **Lucky Leaf® Cherry**
or **Premium Cherry Pie Filling**



MELT chocolate in small saucepan over very low heat, stirring until completely smooth. Set aside.

BEAT cream cheese in large bowl with electric mixer until creamy; blend in melted chocolate. Gradually add corn syrup, beating until well blended. Add eggs one at a time, beating just until blended. Mix in cream and vanilla extract; pour into pie crust.

BAKE in preheated 325°F oven for 40 to 45 minutes until center is almost set. Cool on wire rack.

COVER and refrigerate for at least 3 hours. Top with cherry pie filling; slice and serve.



Holiday Tip: Rubbermaid® TakeAlongs® food containers are great for storing holiday treats or sending home with family and friends!

