Bake a Candy Cane!

Christmas comes but once a year, and it's a great time to let your imagination go, especially when doing your baking!

This sweet yeast bread, shaped like a candy cane, will delight everyone on your gift list! And best of all, you can bake Candy Cane Coffee Cakes ahead and keep them in the freezer until you're ready to give them.

This basic yeast dough features enriched corn meal which adds a great grain texture. Enriched with B-vitamins, corn meal has a unique taste appeal.

A filling of chopped almonds and semi-sweet chocolate chips makes this fun eating for everyone. Leave your coffee cake plain or frost with almond flavored icing.

Either way, a big red ribbon and a card are all you need to say Merry Christmas with LOVE with Candy Cane Coffee Cakes.

CANDY CANE COFFEE CAKES Dough:

2 pkg. active dry yeast

4 cup warm water

[105 to 115 degree F.]

1 cup milk, scalded

4 cup butter or margarine

45 cup sugar

2 teaspoons salt

442 to 5 cups all-purpose flour

1 cup enriched corn meal

2 eggs.
Filling:
1 cup chopped almonds

margarine, melted

One 6-oz. pkg. [1 cup] semi-sweet chocolate pieces

1/3 cup sugar

1 teaspoon cinnamon

2 tablespoons butter or

lcing [optional]:

2 cups confectioners sugar

4 cup butter or margarine,
melted

2 tablespoons corn syrup

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1 to 2 tablespoons milk

1/2 to three-fourths teaspoon
almond extract

Pour milk over butter, sugar and salt in large mixing bowl; stir until butter melts. Cool to lukewarm. Add dissolved yeast, 1 cup flour, corn meal and eggs; mix at low speed on electric mixer about 30 seconds or until ingredients are blended. Continue mixing at medium speed about 1 minute. Add 1 cup flour; continue mixing at high speed about 2 minutes.

Stir in enough additional flour to make soft dough.

Knead on lightly floured surface 8 to 10 minutes or until smooth and elastic. Shape dough to form ball. Place in greased large bowl, turning once to coat surface of dough. Cover; let rise in warm place for 1 to 1½ hours or until double in size. Punch dough down. Cover; let rest 10 minutes. For filling, combine all

ingredients except butter. Divide dough in half; roll out each half to form a 20x9-inch rectangle. Brush with 1 tablespoon butter; sprinkle 1/2 of filling over rectangle to within 1 inch of edge.

Roll up tightly lengthwise; pinch together ends to seal. Place on 2 lightly greased cookie sheets, seam side down; curve one end to make candy cane shape. Score diagonally 1/2 through top surface

to dough at 1-inch intervals to simulate stripes.

Cover; let rise in warm place about 45 minutes or until nearly double in size. Meanwhile, heat oven to 350 degree F.

Bake for 25 to 30 minutes or until golden brown. Remove from cookie sheet; cool on wire rack.

For icing, combine all

ingredients, mixing until smooth; drizzle over cooled coffee cakes.

Makes 2 coffee cakes.

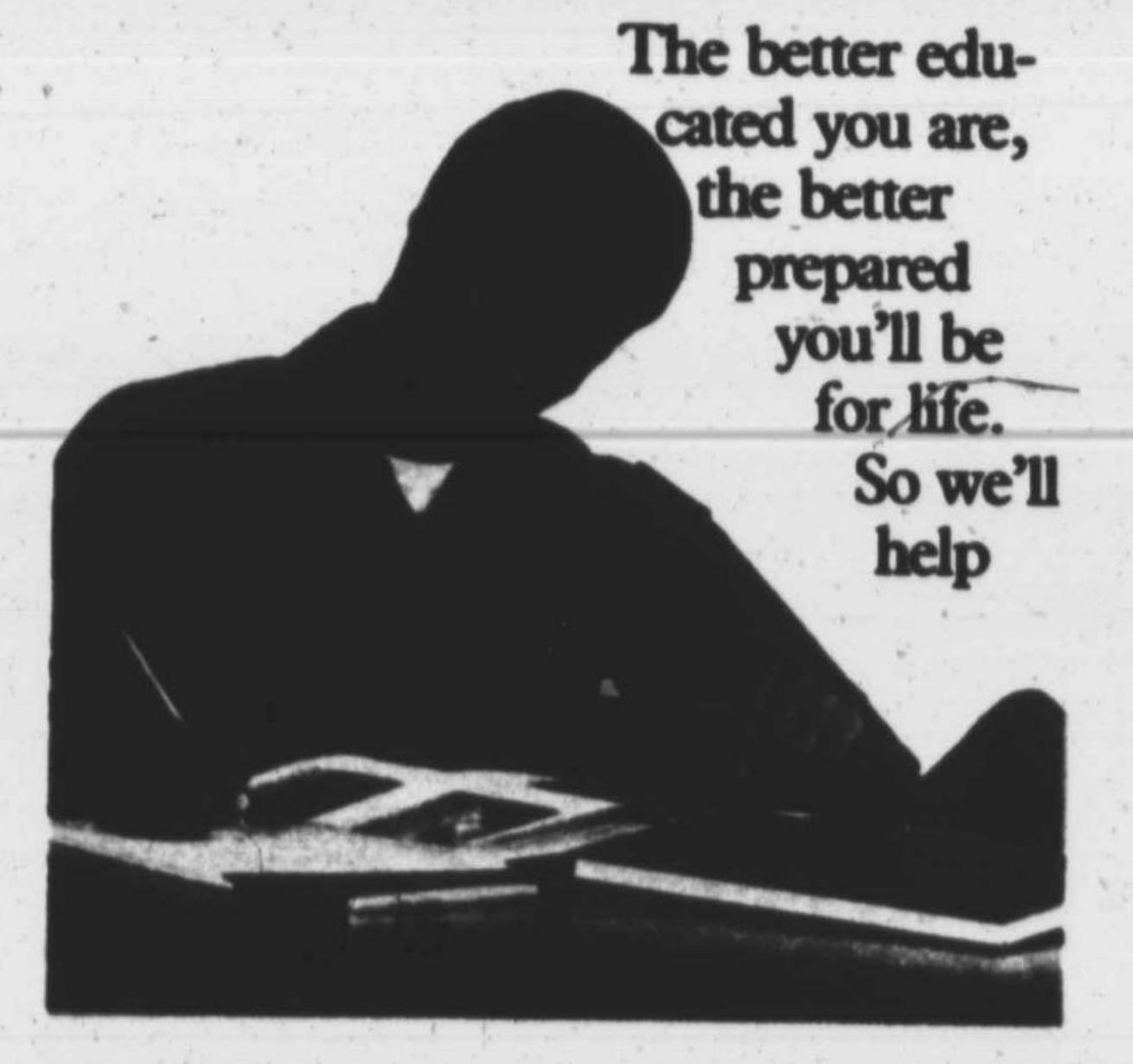
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