

media release

Colorado State Fair
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FOR IMMEDIATE RELEASE

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Blue Ribbon Baking at its Best!

PUEBLO, Colo. – Roll up your sleeves and roll out some dough for two Fleischmann's Yeast special contests that are sure to tempt your taste buds at the Colorado State Fair.

Bake your best recipe in the *Fleischmann's Best Baking Contest* using any type of Fleischmann's Yeast, an essential ingredient for the country's best home-bakers. Prizes of \$125, \$50 and \$25 await the top three winners in the 1st Category. Think breads, coffee cakes and other baked goods; anything goes...from braids, baguettes and breadsticks, to flavorful focaccia, doughnuts or coffee cake.

The contest helps a good cause. For each entry nationwide between July and October 2013, ACH Food Companies will contribute \$10 to the No Kid Hungry® Campaign, up to \$25,000, on behalf of contestants and its Fleischmann's Yeast brand.

The 2nd Category, *Fleischmann's Dessert Pizza Contest*, awards a \$125 prize for the Best "Dessert Pizza" with a home-made crust using Fleischmann's Pizza Crust Yeast or other type of Fleischmann's Yeast. Plus, this year's contest will recognize a new contest entrant with a special award!

Entries for both categories will be judged on flavor, creativity, texture, appearance and ease of preparation. For contest details, official rules, and a list of other special contests, contact the Colorado State Fair general entry office at 719-404-2080 or visit <http://www.coloradostatefair.com/p/Events/Competitive-Events/231>.

New to bread baking? To start, try out this simple recipe for Beginner's (Top-Choice) White Bread!

Beginner's (Top-Choice) White Bread

5-1/2 to 6 cups all-purpose flour

3 tablespoons sugar

2 envelopes Fleischmann's® RapidRise Yeast

2 teaspoons salt

1-1/2 cups water

1/2 cup milk

2 tablespoons butter OR margarine

Combine 2 cups flour, sugar, undissolved yeast and salt in a large mixer bowl. Heat water, milk, and butter until very warm (120 to 130 degrees F); stir into flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in 1 cup flour; beat at high speed for 2 minutes, scraping bowl occasionally. Stir in enough remaining flour to make 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 half to 12 x 7-inch rectangle. Beginning at short end of each rectangle, roll up tightly as for jelly roll. Pinch seams and ends to seal. Place, seam sides down, in greased 8-1/2 x 4-1/2 inch loaf pans.

Cover; let rise in warm, draft free place until doubled in size, about 45 minutes. Bake at 400 degrees F for 25 to 30 minutes or until done. Remove from pans; cool on wire rack. Yields: 2 loaves.

The Colorado State Fair runs from August 23 – September 2, 2013. For more information, visit www.coloradostatefair.com.

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A photo of the Beginner's (Top-Choice) White Bread recipe is available by emailing Christi.Lightcap@state.co.us.