

# BAKE for the CURE® at the Altamont Fair!



Join the fight against breast cancer with your kitchen skills in the 2010 Fleischmann's Yeast "Bake for the Cure," a recipe contest at 52 state and county fairs.

Fleischmann's Yeast gives generous local cash prizes for home bakers (\$375 per fair), plus \$3,000 in national grand prizes. The Bake for the Cure competition is a great way to support the cause and create delicious recipes. There are two categories: traditional or whole grain yeast breads and baked goods. Make any flavor or shape of baked good using any type of Fleischmann's Yeast. Themes and decorative presentations are encouraged.

The first category awards \$150 for first place, \$75 for second and \$50 for third. In the second category, \$100 is awarded for the "Best Whole Grain Bread" that contains at least 50% whole grains. Qualifying bread recipes in the second category use whole wheat flour, rye flour, and/or other whole grain ingredients (oatmeal, flax seed, bran cereals, bulgur, etc). All-purpose or bread flour should be limited to 50% or less of the flour in these whole grain recipes.

For each entry at all contests nationwide, ACH Food Companies Inc. will donate \$10 to Susan G. Komen for the Cure on behalf of its Fleischmann's Yeast brand.

All entries will be judged on flavor (40%), presentation (40%), and texture (20%). Each person can enter once per category, per fair. Contestants of all ages are welcome.

This recipe contest is hosted exclusively at 52 state and county fairs. From the 1<sup>st</sup> place winners of both categories, ACH Test Kitchens will pick one grand prize winning recipe from each of three regions: Northern, Central and Southern. These national grand prize winners will be selected and announced after the 2010 fair season (January 2011).

For contest details and complete official rules, contact the Altamont Fair at [premiumbook@altamontfair.com](mailto:premiumbook@altamontfair.com).



Try this recipe for Grandma's Raisin Bread and enter at the Altamont Fair today!

## **Grandma's Raisin Bread**

2 envelopes Fleischmann's® Active Dry Yeast  
1/4 cup warm water (100° to 110°F)  
2 cups milk  
1/2 cup sugar  
6 tablespoons butter OR margarine  
1 teaspoon salt  
7-1/2 to 8 cups all-purpose flour, divided  
2 eggs  
1 cup raisins

Dissolve yeast in warm water; set aside. Heat milk in a small saucepan until very warm (120° to 130°F). Stir in sugar, butter and salt; pour into a large mixing bowl and cool to lukewarm. Add 3-1/2 cups flour, yeast mixture and eggs; beat with mixer at medium speed until smooth. Stir in raisins, if desired, and enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 10 minutes. Place dough in a greased bowl, turning to grease top. Cover and let rise in warm draft-free place until doubled in size, about 1 hour. Punch down dough; divide in half and shape into two 9 x 5-inch loaves. Place loaves in greased 9 x 5-inch loaf pans; cover and let rise until doubled in size, about 45 minutes. Bake at 375°F for 35 minutes or until loaves sound hollow when tapped. Remove from pans and cool on wire rack.

Prep Time: 45 minutes. Proof Time: 1 hour, 45 minutes. Bake Time: 35 minutes . Makes: 2 large loaves.



### **About Susan G. Komen for the Cure**

Nancy G. Brinker promised her dying sister, Susan G. Komen, she would do everything in her power to end breast cancer forever. In 1982, that promise became Susan G. Komen for the Cure and launched the global breast cancer movement. Today, Komen for the Cure is the world's largest grassroots network of breast cancer survivors and activists fighting to save lives, empower people, ensure quality care for all and energize science to find the cures. Thanks to events like the Komen Race for the Cure, we have invested nearly \$1 billion to fulfill our promise, becoming the largest source of nonprofit funds dedicated to the fight against breast cancer in the world. For more information about Susan G. Komen for the Cure, breast health or breast cancer, visit [www.komen.org](http://www.komen.org) or call 1-800 I'M AWARE.