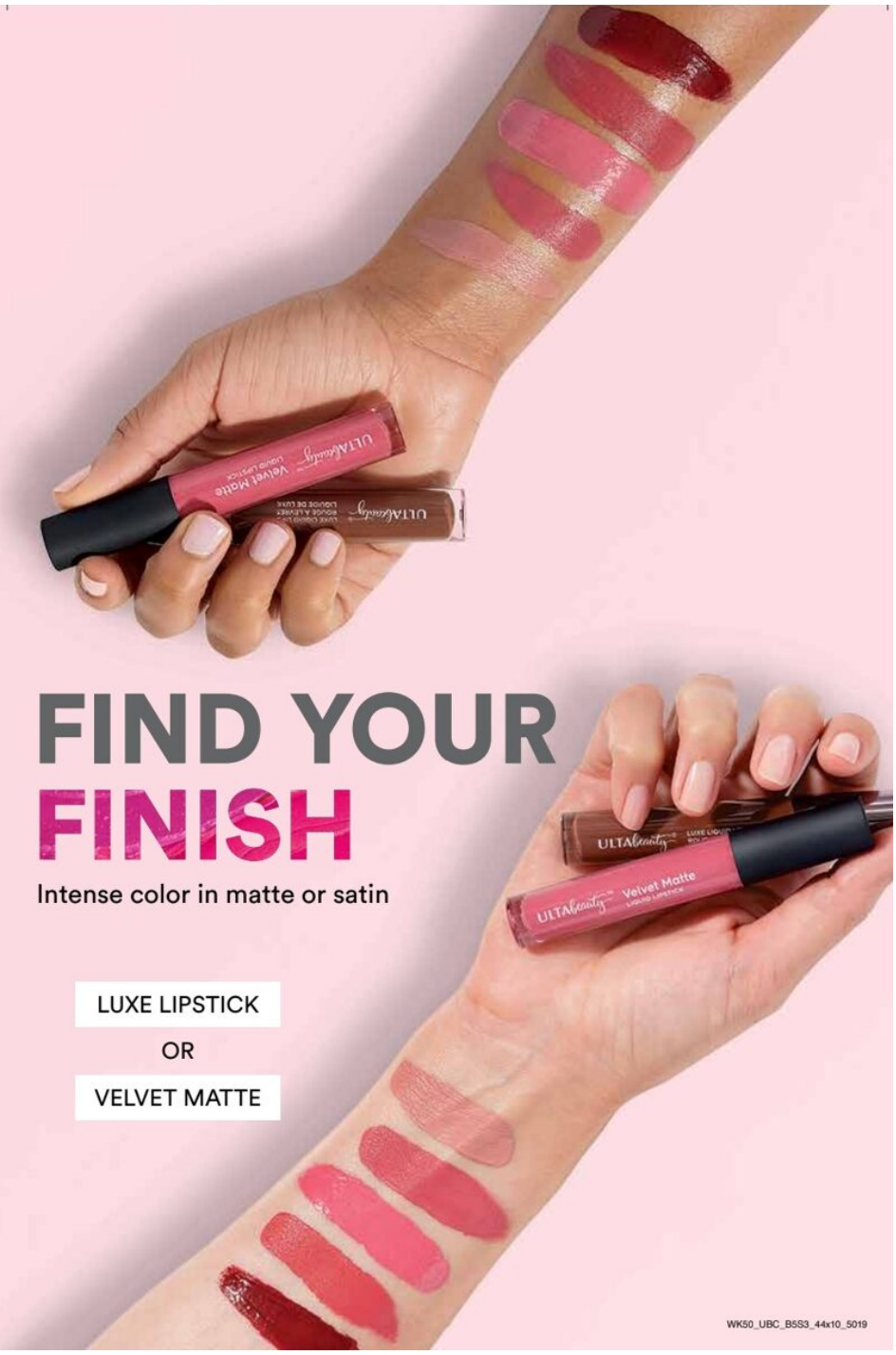
STEWART
TALENT

HEIGHT:5'10" BUST:34" CUP:B WAIST:28.5" HIPS:40.5" DRESS:6,8
RING:7 GLOVE:8 SHOE SIZE:11 HAIR:LIGHT BROWN EYES:GREEN



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Made in Ireland with milk from grass-fed cows, it's a taste that says a thousand words.

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MADE FOR THIS MOMENT

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IMPORTED
PINNACLE
VODKA
HIGHEST RATED VODKA
IMPORTED
Bienvenue

ADVERTISEMENT

RISE TO THE OCCASION

No matter the meal, impress everyone at the table with delicious, easy-to-make, homemade Fleischmann's® Dinner Rolls.

Yield: 12 rolls • Prep Time: 40 minutes
Rise Time: 30 minutes • Bake Time: 20 minutes

Ingredients

2 to 2¼ cups all-purpose flour
2 tablespoons sugar
1 packet **Fleischmann's® RapidRise Yeast**
½ teaspoon salt
½ cup milk (whole, 2%, 1%, or skim)
¼ cup water
2 tablespoons butter or margarine

Directions

1. **COMBINE** ¾ cup flour, sugar, dry yeast, and salt in a large mixer bowl and stir until blended. Combine milk, water, and butter in a small, microwave-safe bowl. Microwave on HIGH in 15 second increments until very warm but not hot to the touch (120° to 130°F. Butter won't melt completely). Add to flour mixture.
2. **BEAT** 2 minutes at medium speed with electric mixer, scraping bowl occasionally. Add ¼ cup flour; beat 2 minutes at high speed. Stir in just enough of the remaining flour (1 to 1¼ cups) so that the dough forms into a ball.
3. **KNEAD** on lightly floured surface until dough is smooth and elastic and springs back when lightly pressed with 2 fingers, about 6 to 8 minutes. Cover with a towel; let rest for 10 minutes.
4. **CUT** dough into 12 equal pieces; shape into balls using your hands. Place in greased 8-inch round or square pan. Cover with towel; let rise in warm place until doubled in size, about 30 minutes.
5. **BAKE** in preheated 375°F oven for 20 minutes or until golden brown. Remove from pan by running a knife around the edges and invert onto wire rack.
6. **SERVE** warm. Brush with additional melted butter, if desired.

SERVING SUGGESTION

Enhance your homemade dinner rolls with a Garlic and Basil Infused Olive Oil that's perfect for dipping.

Just combine these ingredients in a small bowl and serve:
⅛ cup Mazola®, Extra Virgin Olive Oil
2 tablespoons minced fresh basil
2 cloves fresh garlic, minced
⅛ teaspoon salt

Beginner's Dinner Rolls

FOR MORE DELICIOUS RECIPES, VISIT WWW.BREADWORLD.COM

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easy
SUGAR SKULL COOKIES
1 mix frosting & food coloring in bags
2 snip the corner to pipe
3 bring them to life with colorful candies
Ziploc
use as imagined