

Turn a simple supper of soup into a party with a basket of Biscuit Breadsticks, Sausage Bread, and Hush Puppy Muffins.



Bake It Quick

Homemade bread doesn't get any easier than this.

The hardest part of making these breads is waiting until they're cool enough to eat. You won't even need a mixer. Pop open a can of refrigerated French bread dough, and get a fast start on a hot and crusty loaf of Sausage Bread. Stir up a batch of Biscuit Breadsticks, or bake a pan of Hush Puppy Muffins. All are ready for the oven in 15 minutes or less.

—MARY ALLEN PERRY

Hush Puppy Muffins

MAKES 1½ DOZEN

PREP: 10 MIN., BAKE: 10 MIN.

Baked in miniature muffin pans, these crisp, golden muffins deliver deep-fried flavor without all the fat.

- ⅔ cup cornmeal
- ⅓ cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ½ small onion, minced
- ⅓ cup fat-free milk
- 1 large egg, beaten
- 1 Tbsp. vegetable oil
- ⅓ tsp. pepper

1. Combine first 4 ingredients in a medium bowl. Add remaining ingre-

redients, stirring just until blended. Spoon batter evenly into lightly greased muffin cups in miniature muffin pans, filling three-fourths full.

2. Bake at 450° for 10 minutes or until muffins are golden brown.

POLLY BLOODWORTH
ATKINSON, NORTH CAROLINA

Biscuit Breadsticks

MAKES 8 SERVINGS

PREP: 10 MIN., BAKE: 14 MIN.

Pair these cheesy breadsticks with a warm bowl of marinara sauce for dipping.

- 1½ cups all-purpose flour
- 2 tsp. sugar
- 2 tsp. baking powder
- 1 tsp. salt

- ¾ cup milk
- 3 Tbsp. butter, melted
- 1 cup shredded mozzarella cheese

1. Stir together first 4 ingredients. Gradually add milk, stirring to form a soft dough.

2. Turn dough out on a lightly floured surface, and knead lightly 5 or 6 times. Pat or roll dough into an 8- x 4-inch rectangle. Cut lengthwise into 8 (½-inch-wide) strips. Arrange strips on a lightly greased baking sheet; brush evenly with melted butter.

3. Bake at 450° for 10 to 12 minutes or until golden brown. Remove from oven, and sprinkle breadsticks evenly with mozzarella cheese. Return to oven, and bake 1 to 2 minutes or until cheese is melted.

DANA M. HEBERT
WELSH, LOUISIANA

Good - Appetizer Sausage Bread

MAKES 6 SERVINGS

PREP: 10 MIN., COOK: 5 MIN., BAKE: 30 MIN.,
STAND: 10 MIN.

- 1 (1-lb.) package ground hot pork sausage
- 1 (11-oz.) can refrigerated French bread dough
- 1½ cups shredded pizza cheese blend

1. Cook sausage in a large nonstick skillet over medium-high heat, stirring until sausage crumbles and is no longer pink. Remove from pan; drain well, pressing between paper towels.

2. Unroll dough into a rectangular shape on a lightly greased baking sheet; sprinkle evenly with sausage and cheese. Beginning with 1 long side, roll up, jelly-roll fashion. Turn, seam side down, on baking sheet, and pinch ends to secure filling inside. Cut 3 (¼-inch-deep) slits across top of dough with a sharp paring knife.

3. Bake at 350° for 30 minutes or until browned. Remove from oven; let stand 10 minutes before slicing.

DONNA TEAL
PLANO, TEXAS

Note: For testing purposes only, we used Pillsbury Crusty French Loaf. ♦