

## We Can Make Your Holiday Dreams Come True!

*Dreams are our specialty. Imagine your dream bedroom.*

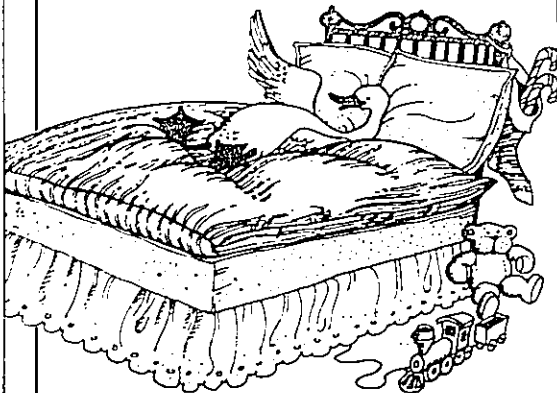
*A beautiful designer bed.*

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## Baked goods help warm up the season

LET'S FACE it. Sometimes Christmas isn't all it's cracked up to be. Throngs of Christmas shoppers, high prices tagged to "perfect" gifts and chilling Michigan weather can put a damper on the Christmas spirit.

At times like these, a good way to warm up to the holiday spirit — and cheer up — is through an afternoon or evening spent in the kitchen baking Christmas goodies with the family.

The aroma of muffins baking to a golden brown, the buttery taste of warm coffee cakes and the crisp crunch of gaily decorated gingerbread men would make even the Grinch juggle with delight.

And while the goodies are delightful to eat, they also make wonderful gifts.

When baking for your family, pop an extra pan of coffee cakes or sheet of cookies into the oven for neighbors and friends. Then let your kids play Santa's elves and deliver decorated goodies with the recipe attached. For an extra-special gift, leave the goodies in the bakeware, tie it up with a bright ribbon and give as a gift with the recipe as a tag.

Following are a few fun recipes to try.

### COFFEE CAKE WREATHS

- 2 pkgs. dry yeast
- 1/2 cup warm water
- 1 1/2 cups milk
- 1/2 cup shortening
- 1/2 cup sugar
- 6 1/2 cups flour
- two eggs

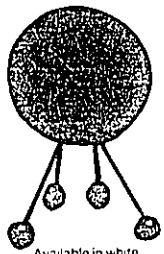
Stir yeast into warm water in large bowl. In saucepan, heat milk, shortening and sugar to about 115 degrees F; add to yeast. Beat in about two cups flour and add eggs. Beat in as much remaining flour as possible. Continue to add flour gradually. Knead for eight to 10 minutes.

Place dough in large greased bowl. Cover and let rise until doubled. Punch down and turn out onto lightly floured surface. Divide dough into two equal parts. Cover with towel and let rest for 10 minutes before forming.

To make wreaths, cut dough into golf ball-size balls. Take dough balls between hands, shape into ropes. Take two ropes of dough, pinch together at ends and twist. Form a ring and pinch ends together. Place in greased over-sized muffin pan.

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