## Copilot

Sure, here is a comprehensive list of attributes for Red Star Instant Yeast:

1. **Fast-Leavening**: Red Star Quick-Rise Instant Yeast provides a fast-leavening rate and may reduce rising times compared to regular active dry yeast [1].
2. **No Proofing Required**: There's no need to proof the yeast; simply add it to your flour and other dry ingredients [1].
3. **Consistent Rise**: Contains a premium instant yeast, giving a consistent rise to all your baked goods [2].
4. **Dough Enhancers**: The dough enhancers strengthen and improve the volume of dough and baked goods [2].
5. **Tolerance**: Provides tolerance to the dough if it is under-kneaded or over-proofed [2].
6. **Storage**: Like most yeast, it should be stored in a cool, dry place [1].
7. **Versatility**: It can be used in a variety of yeast-raised doughs [3].
8. **Availability**: Red Star Quick-Rise Instant Yeast can be purchased at most grocery stores, specialty baking shops, and online retailers [1].

Please note that if you are new to using Red Star Instant Yeast, it is a good idea to start by using it in a recipe that you are familiar with [1].

Source: Conversation with Bing, 5/13/2024

1. [Quick-Rise™ Instant Yeast - Red Star® Yeast](https://redstaryeast.com/red-star-products/red-star-quick-rise-instant-yeast/)
2. [Platinum Yeast from Red Star: Instant Yeast with Dough Improver](https://redstaryeast.com/red-star-products/platinum-yeast/)
3. [Red Star® Platinum® Instant Dry Yeast - Lesaffre](https://lesaffrebaking.com/product/red-star-platinum-instant-dry-yeast/)
4. [Red Star Brand Yeast Quick Reference List - Home Distiller](https://homedistiller.org/forum/viewtopic.php?t=19312)