

Breads

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GINGERBREAD

1/4 cup butter
1/2 cup sugar
1 egg
1/2 cup dark molasses
2 cups flour
2 teaspoon ginger
1/4 teaspoon cloves
1/4 teaspoon salt
1/2 teaspoon cinnamon
3/4 teaspoon baking soda
3/4 cup boiling water

- Preheat oven to 350; F.
- Cream butter and sugar well.
- Add egg and beat, then molasses, stirring in thoroughly.
- Sift together dry ingredients (makes a lighter gingerbread).
- Dissolve baking soda in boiling water.
- Combine the creamed mixture and dry ingredients.
- Stir in the water with soda.
- Bake in a 9" x 5" buttered loaf pan for 1 hour, or until a tester comes out clean.
- Let cool a few minutes in the pan, then turn out onto a rack to finish cooling.
- Can be cut in at least 20 thin slices.

Recipe from Linda Bernheim used for AAUW Supper Club Scottish Dinner, October 1977.

IRISH SODA 'COT BREAD

Makes one loaf.

- 4 cups unsifted all-purpose flour
- 1/3 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 6 tablespoons butter or margarine
- 1/2 cup dark seedless raisins
- 1 cup finely chopped dried apricots (about 8 ounces)
- 2 teaspoons caraway seed
- 2 eggs
- 1 1/2 cups buttermilk

- Combine flour, sugar, baking powder, salt and baking soda in a large bowl.
- With a pastry blender cut in butter until mixture resembles coarse crumbs.
- Stir in raisins, apricots and caraway seed.
- Beat eggs slightly; set aside 1 tablespoon.
- Combine remaining eggs and buttermilk; stir into flour mixture just until flour is moistened (dough will be sticky).
- Turn dough into a well-floured surface.
- With floured hands, knead about 10 times.
- Shape dough into a ball; place in greased 2-quart round, oven-proof casserole.
- Using a sharp knife or scissors, cut a cross, 4 inches long and 1/4-inch deep, in center of dough.
- Brush top with reserved egg.
- Bake in a 350° F. oven for 1 hour and 20 minutes, or until toothpick inserted in center comes out clean.
- Cool bread on wire rack 10 minutes; remove from casserole.
- Serve warm or cold.

Note: I like it better without the raisins

BEER BREAD

- 3 cups self-rising flour
- 3 heaping tablespoons sugar
- 12 ounces warm beer

- Mix all ingredients together.
- Pour into well-greased loaf pan.
- Bake at 375F. for approximately 45 minutes.
- Test with a straw for doneness.

Recipe from Fonye Barutio

CHRISTMAS BREAD

1 package active dry yeast
1/8 cup warm, not hot, water
1 cup milk
1/4 cup butter or margarine
4 cups sifted flour
5/8 cups sugar
1/2 tablespoon salt
1 egg, beaten
grated rind of orange

- Dissolve yeast in the 1/8 cup water.
- Heat the milk and butter, stirring until butter is melted.
- Cool to lukewarm.
- Meanwhile, sift flour, sugar and salt into large bowl.
- Combine dissolved yeast, lukewarm milk mixture, egg and grated rind.
- Add to sifted ingredients.
- Mix thoroughly.
- Cover bowl. Let rise in warm place until double in bulk, about 2 hours.
- Punch down.
- Roll dough into rectangle and cover with filling.
- Roll up and bake on cookie sheet.
- Bake at 325 F. for 17 minutes.
- When cool drizzle some thin icing on top and decorate with pecans and cherries.

Recipe from Mary Kelly about 1966.

FILLING:

3/4 cup finely ground nuts
3/4 cup sugar
3 teaspoons cinnamon
3/4 teaspoon vanilla
3/4 teaspoon almond extract
1/2 cup citron processed with 1 tablespoon flour
1 egg
1/2 pints our cream

Mix all ingredients together.

Filling recipe adapted from Joy of Cooking, page 573.

BAKED DONUTS

1 2/3 cups flour
1 tablespoons baking powder
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/3 plus 1/2 cup sugar
14 tablespoons butter
1 egg
1/2 cup milk

1 teaspoon cinnamon

- Sift together flour, baking powder, salt and nutmeg.
- Stir in sugar.
- Add 6 tablespoons butter cut into bits.
- blend mixture until it resembles meal
- Add egg and milk.
- Combine mixture well.
- Turn dough out onto lightly floured surface.
- Knead for 1 minutes, adding flour if necessary.
- Melt 8 tablespoons butter, cool
- Mix 1/2 cup sugar with cinnamon.
- Roll out dough 1/3" thick and cut with 3" donut cutter.
- Dip the rounds and holes in the butter and then in sugar mixture.
- Place 1/2" apart on lightly buttered baking sheet.
- Bake in upper third of 400F. oven for 15 to 20 minutes.

Recipe from Gourmet Magazine, March 1975

WHEATGERM ZUCCHINI BREAD

3 eggs
1 cup salad oil
1 cup granulated sugar
1 cup firmly packed brown sugar
3 tablespoons maple flavoring
2 cups coarsely shredded zucchini
2 1/2 cups flour, unsifted
1/2 cup toasted wheat germ
2 teaspoons baking soda
2 teaspoons salt
1/2 teaspoon baking powder
1 cup finely chopped walnuts
1/3 cup sesame seed

- With a rotary mixer, beat the eggs to blend.
- Add the oil, sugar, and maple flavoring and continue beating until mixture is thick and foamy.
- Using a spoon stir in the shredded zucchini.
- Combine the flour, wheat germ, soda, salt, baking powder, and walnuts.
- Stir gently into zucchini mixture just until blended.
- Divide the batter equally between 2 greased and flour-dusted 5 by 9-inch loaf pans.
- Sprinkle the sesame seed evenly over tops of each.
- Bake in a 350°F. oven for 1 hour or until wooden pick inserted in center comes out clean.
- Cool in pan 10 minutes.
- Turn out on wire racks to cool thoroughly.

Note;

You can use 2 medium and 3 small loaf pans. or 6 small loaf pans.

Recipe from Sunset Magazine, September 1974

ORANGE-BANANA NUT BREAD

Makes one loaf.

- 1 egg
- 1/2 cup sugar
- 1/2 cup orange juice
- 3 cups packaged biscuit mix
- 1 cup mashed ripe banana (2 large bananas)
- 2 tablespoons grated orange peel
- 1/2 cup coarsely chopped walnuts or pecans

- Preheat oven to 350°F.
- Grease well a 9-by-5-by-3-inch loaf pan.
- In a large bowl, with wooden spoon or portable electric mixer, beat egg and sugar until well combined.
- Add orange juice, biscuit mix, banana, and orange peel; beat well.
- Stir in nuts.
- Turn batter into prepared pan.
- Bake 55 to 60 minutes, or until cake tester inserted in center comes out clean.
- Let cool in pan, or wire rack, 10 minutes.
- Run spatula around sides of pan to loosen; turn out on wire rack.
- Let cool completely.
- If possible, wrap, and let stand overnight before slicing.
- Cut into thin slices with sharp knife.

HOT CROSS BUNS

Bake at 350°F.

Makes 2 pans, 16 buns each.

- 2 envelopes active dry yeast
- 1/2 cup warm water
- 1/2 cup butter
- 2/3 cup evaporated milk
- 1/2 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1 cup raisins
- 4 1/2 cups sifted flour
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg

Lemon Icing

- 1 cup unsifted powdered sugar
- 4 teaspoons milk
- 1/4 teaspoon vanilla
- 1/4 teaspoon lemon extract

- Sprinkle yeast into warm water in large bowl. ("Warm" water should feel comfortably warm when dropped on wrist)
- Stir until yeast dissolves.
- Melt butter in small saucepan; remove from heat.
- Add evaporated milk, sugar, and salt, stirring until sugar dissolves.
- Stir into yeast mixture.
- Beat eggs in small bowl.
- Measure 2 tablespoons into a cup and set aside for brushing buns before baking.
- Stir remaining into yeast mixture, then stir in raisins.
- Sift 2 cups of the flour, cinnamon, and nutmeg over yeast mixture.
- Beat until smooth, then stir just enough of remaining flour to make a soft dough.
- Turn out onto lightly floured pastry cloth or board; knead until smooth and elastic, adding only enough flour to keep dough from sticking.
- Place in greased bowl.
- Brush top lightly with butter.
- Cover with clean towel.
- Let rise in warm place, away from draft, 1 hour, or until double in bulk.
- Punch dough down
- Turn out onto lightly floured pastry cloth or board.
- divide in half.
- Cut each half into 16 equal-size pieces; shape each lightly into a ball.
- Place 16 balls in a greased 9x9x2 baking pan.
- cover with a clean tower.
- Let rise in warm place, away from draft, 45 minutes or until double in bulk.
- Brush top of buns lightly with saved egg.
- Bake in moderate oven (350 F.) for 30 minutes or until golden brown.
- Remove from pans; cool on wire racks.
- Drizzle lemon icing from tip of teaspoon on top of buns to make crosses.

Lemon Icing:

- Blend the 1 cup powdered sugar with the milk, vanilla, and lemon extract until smooth in bowl.

Recipe from Family Circle.

7or 9 GRAIN BREAD

1 1/3 cups water
 2 1/2 tablespoons butter
 2 tablespoons brown sugar
 1 teaspoon salt
 1 1/3 cups 7 or 9 grain cereal
 2 2/3 cups flour
 1 package of dry yeast

- Put the ingredients in bread maker in order listed.
- Bake as directed by the machine.

Note: I use 1 package dry yeast

Recipe from Fran Kostelnik, 7/98

PAULA DEAN'S ZUCCHINI BREAD

Ingredients

- 3 1/4 cups all-purpose flour
- 1 1/2 teaspoons salt
- 1 teaspoon ground nutmeg
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs, beaten
- ✓ 1/3 cup water
- 2 cups grated zucchini
- 1 teaspoon lemon juice
- 1 cup chopped walnuts or pecans (optional)

Directions

Preheat oven to 350 degrees F. In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine oil, eggs, water, zucchini and lemon juice. Mix wet ingredients into dry, add nuts and fold in. Bake in 2 standard loaf pans, sprayed with nonstick spray, for 1 hour, or until a tester comes out clean. Alternately, bake in 5 mini loaf pans for about 45 minutes.

Note: I made 4 breads using 2 medium silicone pans and 2 medium metal pans

Easy Cinnamon Rolls

These easy cinnamon rolls are made with a loaf of frozen bread dough, walnuts, cinnamon, and brown sugar.

Cook Time: **25 minutes** Total Time: **25 minutes**

Ingredients:

- 1 loaf frozen bread dough, thawed
- 2 tablespoons melted butter
- 2/3 cup brown sugar

- 1/2 cup chopped walnuts or pecans
- 1 teaspoon ground cinnamon
- 1/3 cup heavy cream
- 2/3 cup sifted confectioners' sugar
- 1 tablespoon milk
- dash vanilla

Preparation:

Roll dough to a rectangle, about 18x6 inches. Brush with the melted butter. Combine brown sugar, chopped nuts, and cinnamon; sprinkle over dough. Starting at long edge, roll dough up, jelly roll fashion; moisten edges and seal. Cut roll into 20 slices. Place rolls, cut side down, into two lightly buttered round cake pans. Let rise for about 1 1/2 hours, until doubled. Pour the cream over the rolls then bake at 350° for 25 minutes. Combine confectioners' sugar, milk, and vanilla, adding more sugar or milk if necessary. Drizzle over rolls while still warm.

Makes 20 cinnamon rolls.

Cranberry Pecan Muffins

Makes 12 muffins

If fresh cranberries aren't available, substitute frozen: Microwave them in a bowl until they're partially but not fully thawed, 30 to 45 seconds.

INGREDIENTS

Streusel Topping

- 3 tablespoons all-purpose flour
- 4 teaspoons granulated sugar
- 1 tablespoon packed light brown sugar
- 2 tablespoons unsalted butter , cut into 1/2-inch pieces, softened
- Pinch salt
- ½ cup pecan halves

Muffins

- 1 1/3 cups (6 2/3 ounces) all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 ¼ cups pecan halves , toasted and cooled
- 1 cup plus 1 tablespoon (7 1/2 ounces) granulated sugar
- 2 large eggs
- 6 tablespoons unsalted butter , melted and cooled slightly
- ½ cup whole milk
- 2 cups fresh cranberries
- 1 tablespoon confectioners' sugar

INSTRUCTIONS

- **1. FOR THE STREUSEL:** Adjust oven rack to upper-middle position and heat oven to 425 degrees. Process flour, granulated sugar, brown sugar, butter, and salt in food processor until mixture resembles coarse sand, 4 to 5 pulses. Add pecans and process until pecans are coarsely chopped, about 4 pulses. Transfer to small

bowl; set aside.

- **2. FOR THE MUFFINS:** Spray 12-cup muffin tin with baking spray with flour. Whisk flour, baking powder, $\frac{3}{4}$ teaspoon salt together in bowl; set aside.
- **3.** Process toasted pecans and granulated sugar until mixture resembles coarse sand, 10 to 15 seconds. Transfer to large bowl and whisk in eggs, butter, and milk until combined. Whisk flour mixture into egg mixture until just moistened and no streaks of flour remain. Set batter aside 30 minutes to thicken.
- **4.** Pulse cranberries, remaining $\frac{1}{4}$ teaspoon salt, and confectioners' sugar in food processor until very coarsely chopped, 4 to 5 pulses. Using rubber spatula, fold cranberries into batter. Use ice cream scoop or large spoon to divide batter equally among prepared muffin cups, slightly mounding in middle. Evenly sprinkle streusel topping over muffins, gently pressing into batter to adhere. Bake until muffin tops are golden and just firm, 17 to 18 minutes, rotating muffin tin from front to back halfway through baking time. Cool muffins in muffin tin on wire rack, 10 minutes. Remove muffins from tin and cool for at least 10 minutes before serving.

Americas's Test Kitchen Feb 2012

PUMPKIN BREAD

Makes 2 loaves

The test kitchen's preferred loaf pan measures 8 1/2 by 4 1/2 inches; if using a 9 by 5-inch loaf pan, start checking for doneness five minutes early.

INGREDIENTS

Topping

- 5 tablespoons packed (2 1/4 ounces) light brown sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon unsalted butter, softened
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt

Bread

- 2 cups (10 ounces) all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 (15-ounce) can unsweetened pumpkin puree
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 1 cup (7 ounces) granulated sugar
- 1 cup packed (7 ounces) light brown sugar
- 1/2 cup vegetable oil
- 4 ounces cream cheese, cut into 12 pieces
- 4 large eggs
- 1/4 cup buttermilk
- 1 cup walnuts, toasted and chopped fine

INSTRUCTIONS

- 1. FOR THE TOPPING:** Using fingers, mix all ingredients together in bowl until well combined and topping resembles wet sand; set aside.
- 2. FOR THE BREAD:** Adjust oven rack to middle position and heat oven to 350 degrees. Grease two 8 1/2 by 4 1/2-inch loaf pans. Whisk flour, baking powder, and baking soda together in bowl.
- Combine pumpkin puree, salt, cinnamon, nutmeg, and cloves in large saucepan over medium heat. Cook mixture, stirring constantly, until reduced to 1½ cups, 6 to 8 minutes. Remove pot from heat; stir in granulated sugar, brown sugar, oil, and cream cheese until combined. Let mixture stand for 5 minutes. Whisk until no visible pieces of cream cheese remain and mixture is homogeneous.
- Whisk together eggs and buttermilk. Add egg mixture to pumpkin mixture and whisk to combine. Fold flour mixture into pumpkin mixture until combined (some small lumps of flour are OK). Fold walnuts into batter. Scrape batter into prepared pans. Sprinkle topping evenly over top of each loaf. Bake until skewer inserted in center of loaf comes out clean, 45 to 50 minutes. Let breads cool in pans on wire rack for 20 minutes. Remove breads from pans and let cool for at least 1½ hours. Serve warm or at room temperature.

CORN BREAD

Makes 1 - 9x13 inch pan

Ingredients:

1 1/2 cups cornmeal
2 1/2 cups milk
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
2/3 cup white sugar
2 eggs
1/2 cup vegetable oil

Directions

- Preheat oven to 400 degrees F.
- Grease a 9x13 inch baking pan.
- In a small bowl, combine cornmeal and milk; let stand for 5 minutes.
- In a large bowl, whisk together flour, baking powder, salt and sugar.
- Stir in the cornmeal mixture, eggs and oil until smooth.
- Pour batter into prepared pan.
- Bake in preheated oven for 30 to 35 minutes, or until a knife inserted into the center of the cornbread comes out clean.