

BREADS & ROLLS



NUTTY APPLE MUFFINS

Marlene Parret

| | | |
|--------------------------|---------------------|----------------------|
| 1 ½ c. flour | ¾ c. flaked coconut | 1/3 c. vegetable oil |
| ½ tsp. ground nutmeg | 1 ½ tsp. soda | 1 ½ c. chopped nuts |
| 1 c. plus 2 tbsp. Sugar | ¾ tsp. salt | |
| 2 c. diced peeled apples | 2 eggs | |

In a large bowl, combine the flour, soda, salt and nutmeg. In another bowl, beat eggs, sugar and oil. Stir in apples, nuts and coconut. Stir into dry ingredients just until moistened. Fill 18 greased muffin cups ¾ full. Bake at 350 degrees for 25 to 30 minutes. Cool in pan 10 minutes before removing to a wire rack. Yield 1 ½ dozen.

CREOLE BREAD

Judy Converse Stansbury

| | | |
|-----------------------|----------------------|-----------------------|
| 8 slices French bread | 2 tsp. garlic powder | 2 tbsp. Romano cheese |
| 1/2 c. soft margarine | 1 tsp. pepper | Parsley flakes |

Spread bread with margarine. Place on baking sheet. Sprinkle with garlic powder, pepper, cheese and parsley. Broil until lightly browned. 6 to 8 servings.

WHOLE WHEAT DOUGHNUTS

Dorothy Glick

| | | |
|-----------------------------------|----------------------|-------------------------|
| 2 eggs, separated, well beaten | 1 c. brown sugar | 1/2 tsp. rum flavoring |
| Blend together: | 1 tsp. vanilla | |
| 2 c. white flour | 1 tsp. baking powder | 1/2 tsp. cinnamon |
| 1 c. brown flour | 1 tsp. salt | 1/4 tsp. mace or nutmeg |

Mix all ingredients together then blend in stiffly beaten egg whites. Turn and chill dough 1 hour, then roll on lightly floured board, 1/3 inch thick. Cut with 2 1/2 inch cutter. Cook in hot fat 370° for 1 minute. Drain, sugar or glaze.

DELUXE POTLUCK CORNBREAD

Dorothy Glick

| | | |
|-----------------------|-----------------------------------|--------------------------|
| 1 egg beaten | 2 tbsp. green chilies, chopped | 2 tsp. baking powder |
| 1 c. milk | 1/4 c. salad oil | 1/4 c. onion, chopped |
| 1 tsp. salt | 1 c. cornmeal | 2 tbsp. pimento, chopped |
| 1 c. cream style corn | 1 c. flour | 1/2 c. grated cheese |

Mix ingredients together and bake in a greased 8 x 8 x 2 inch pan at 400° for 35 to 40 minutes. I double all amounts and bake in a 9 x 13 x 2 inch pan for potlucks. Serve hot with plenty of butter.

BEST DINNER ROLLS

Dorothy Glick

| | | |
|---------------------------|---------------|---------------------------|
| 1 c. milk | 3 c. flour | 1 cake yeast |
| 1 tbsp. white corn syrup | 1 tbsp. sugar | 1 egg white, beaten stiff |
| 2 tbsp. melted shortening | 1 tsp. salt | |

Scald milk; add sugar, syrup, salt and shortening. Cool to lukewarm. Crumble in yeast and stir until dissolved. Add 1 1/2 cups flour, beat until smooth. Add egg white and remainder of flour, or enough to make moderately firm dough. Knead lightly using as little flour as possible. Place in well greased bowl, let rise to double in bulk. Roll out on lightly floured board until 1/2 inch thick. Cut in round bun style. Place on greased cookie sheet. Brush on melted butter and let rise again. Bake 425° for 15 to 20 minutes.

CUCUMBER BREAD

Dorothy Glick

| | | |
|-----------------|-----------------------------------|------------------------|
| 3 eggs | 2 c. grated cucumber, unpeeled | 1/4 tsp. baking powder |
| 1 c. oil | 3 c. flour | 1 tsp. salt |
| 1 1/2 c. sugar | 1 tsp. soda | 1 tsp. cinnamon |
| 1 tbsp. vanilla | | 1/2 c. nuts |

Beat eggs until foamy and light. Add oil, sugar, vanilla and cucumber. Mix well. Sift together dry ingredients, add and mix until well blended. Add nuts. Put into two greased loaf pans. Bake at 325° for 1 hour or until done. Cool. Can be glazed, but not necessary.

ZUCCHINI BREAD

Dorothy Glick

| | | |
|------------------------------------|------------------------|-------------------|
| 3 eggs beaten lightly | 1 tsp. vanilla | 3 c. chopped nuts |
| 1 c. oil | 3 tsp. cinnamon | 1 c. raisins |
| 2 c. sugar | 1 tsp. soda | |
| 2 c. grated zucchini (unpeeled) | 1 tsp. salt | |
| | 1/2 tsp. baking powder | |

Mix all together in order given. Bake 1 hour at 325 degrees. Check with toothpick. Cool 10 minutes and remove to wire rack.

APPLE CINNAMON PANCAKES

Marlene Parrett

| | |
|-----------------------|----------------------|
| 2 1/3 c. Bisquick | 1 tsp. cinnamon |
| 1/4 c. butter, melted | 2 eggs |
| 1 1/4 c. milk | 1/2 c. chopped apple |
| 2 tbsp. sugar | |

Heat skillet over medium high heat. Grease skillet. Stir all ingredients except apple in medium bowl until well blended, stir in apple. Pour by slightly less than 1/4 cupfuls onto hot skillet. Cook until edges are very dry. Turn; cook until golden. Makes about 23 pancakes.

OVEN FRENCH TOAST

Jeff Crittenden

| | |
|----------------|------------------------|
| 4 eggs | 8 slices bread |
| ½ c. milk | (whole wheat or white) |
| ½ tsp. vanilla | Pat of butter |

Lightly grease cookie sheet. Crack eggs into bowl, make sure to pick out any bits of shell. Add milk and vanilla, mix with fork. Using fork, dip both sides of bread into mixture. Place on cookie sheet. Pour any remaining mixture over the bread. Bake at 300 degrees for 10 minutes. Remove from oven and turn each piece over with a spatula. Return to oven and bake 5 minutes more. With pot holders, remove from the oven and using the spatula, place pieces of toast on serving dish. Serve with any of the following: Maple syrup, cinnamon, jam or brown sugar.

CINNAMON ROLLS (QUICK)

Donna Browning

| | |
|-----------------------------------|-------------------------|
| 1 can refrigerated crescent rolls | Sugar & cinnamon mixed |
| Butter or margarine | Powdered sugar frosting |

Roll out crescent rolls horizontally, pressing seams together. Spread generously with butter. Sprinkle with cinnamon and sugar mixture. Roll up lengthwise. Slice into ½ " pieces. Place near each other in greased pan. Bake 15 minutes at 375 degrees. Immediately frost with powdered sugar frosting.

BREAD STICKS

Donna Browning

| | |
|------------------------|----------------------|
| 8-day old hot dog buns | ¼ tsp. garlic powder |
| ½ stick oleo melted | dried parsley flakes |

Stir garlic powder into melted oleo. Slice the 8 buns into fourths, lengthwise. Quickly dip cut sides of bun into melted oleo and garlic. Place buttered side up on cookie sheet, sprinkle with parsley flakes. Bake 2 hours at 275 degrees. Should be dried out and slightly browned. Great with pasta dishes.

BOB'S FAVORITE BISCUITS

Donna Browning

| | |
|------------------------|----------------------|
| ½ c. shortening | 4 tsp. baking powder |
| 2 c. flour | 1 tsp. salt |
| ½ tsp. cream of tartar | ¾ c. milk |
| 2 tsp. sugar | |

Combine flour, cream of tartar, sugar, baking powder and salt. Cut in shortening. Stir in milk. Roll out on floured surface to ½" thick. Cut out biscuits. Place on greased pan. Bake 450 degrees for 8 to 12 minutes. For thicker biscuits, roll out 1" thick.

McDUFFIE'S BREAKFAST SPECIAL

Hope Elven

16 slices very thin bread

12 slices American cheese

Starting and ending with bread, layer bread and cheese in 9x9 inch dish. Mix 3 eggs and 2 cups milk. Pour over bread and cheese and refrigerate overnight. Bake at 350 degrees for 1 hour. Top with jam or syrup to serve.

HOPE'S FAMOUS FRENCH TOAST

Hope Elven

6 slices bread

dash of salt

1 tsp. vanilla

2 eggs

½ c. milk

¼ tsp. almond

Beat items 2-6 together. Dip the bread in the mixture and refrigerate overnight. Fry in a skillet over low heat.

APPLESAUCE BREAD

Marvyce Crittenden

2/3 c. sugar

½ c. raisins

½ tsp. soda

1/3 c. oleo or Crisco

1 c. applesauce

½ tsp. salt

2 eggs

2 c. flour

½ c. chopped nuts

1 tsp. baking powder

Sift dry ingredients, set aside. Cream sugar and shortening well. Beat in 1 egg at a time. Blend in applesauce, then add flour mixture, a little at a time. Lastly add nuts and raisins. Pour into well greased 9x5x3 inch loaf pan. Let stand 20 minutes. Bake in 350 degree oven until it tests done, about 50 minutes. Cool awhile before slicing. I added 1 teaspoon cinnamon.

STEAMED BOSTON BROWN BREAD

Nellie Messner

1 c. white flour

2 tsp. salt

2 c. whole wheat flour

1 c. molasses

½ c. sugar

2 tbsp. Shortening, melted

2 tsp. soda

2 c. corn meal

3 c. buttermilk

Mix well. Use 6 to 9 cans, size of apricot nectar juice. Cut out top, spray with Pam. Fill can ½ full. I use canner kettle to steam in. Cover cans with waxed paper. Steam 1 ½ hours. Then bake in oven 15 minutes at 350 degrees. Real good with beans. Can cut tops off of beer cans.

BANANA BREAD

Frances Greenlee

| | | |
|-------------------------------|--------------------------|-------------|
| 1 c. sugar | 2 eggs | 1 c. nuts |
| ½ c. butter flavor shortening | 3-4 ripe bananas, mashed | 2 c. flour |
| | 1 tsp. salt | 1 tsp. soda |

Mix sugar and shortening, add eggs and mashed bananas. Then add soda, salt and flour. Mix well. Stir in nuts. Bake at 350 degrees until done. Bake bread out of pan while hot then cool on wire rack or cutting board.

BANANA BREAD

Marvyce Crittenden

| | | |
|--------------|-------------|-----------------------|
| 2 eggs | 1 tsp. soda | 1 ¼ c. mashed bananas |
| ½ c. oil | ½ tsp. salt | ½ c. nuts |
| 1 ¾ c. flour | 1 c. sugar | 1 tsp. vanilla |

Beat eggs, add oil and bananas. Sift dry ingredients and blend in banana mixture. Mix well, but do not overbeat. Add nuts. Bake 350 degrees for 30-45 minutes.

BANANA NUT BREAD

Nellie Messner

| | | |
|-------------------|----------------------|------------|
| 1 ½ c. sugar | 1 tsp. soda | 2 c. flour |
| ¾ c. oleo | 1 tsp. baking powder | ½ c. nuts |
| 2 eggs | 3 crushed bananas | |
| 4 tbsp. sour milk | 1 tsp. vanilla | |

Bake 350 degrees, 30-35 minutes in two loaf pans, greased and floured

WHITE NUT BREAD

Marvyce Crittenden

| | | |
|-------------------------|-------------|-------------------------|
| ¾ c. sugar | 1 tsp. salt | 3 ½ tsp. baking powder |
| 2 tbsp. Soft shortening | 1 ½ c. milk | ¾ c. nuts |
| 1 egg | 3 c. flour | variation: 1 c. raisins |

Mix well and put in well greased pan. Let stand 20 minutes. Bake 350 degrees 60-70 minutes, depends on size of pan.

AUNT JULIA'S GINGERBREAD

Hazel Bryan

| | | |
|---------------------------|---------------|-----------------|
| 1 c. brown sugar | 1 egg, beaten | 1 tsp. ginger |
| ¾ c. butter or shortening | 1 c. molasses | 1 tsp. cinnamon |

Cream above ingredients. Into 1 cup boiling water, stir 2 even teaspoons soda and add to creamed mixture. Fold in 3 cups flour. Bake ½ hour slowly (assume 350 degrees).

Note: Sharon found this recipe in Mother's handwritten family recipe book and we were wondering who Aunt Julia was. We tried it and it sure was good.

POPPY SEED BREAD

Carole Elven

| | | |
|------------------------|----------------------|--|
| 3 c. flour | 1 ½ c. milk | 1 ½ tsp. each: vanilla, almond & butter flavoring |
| 1 ½ tsp. salt | 1 1/8 c. oil | |
| 1 ½ tsp. baking powder | 2 ¼ c. sugar | |
| 3 eggs | 1 ½ tsp. poppy seeds | |

Mix all ingredients for 2 minutes. Bake in 2 greased and floured loaf pans, at 350 degrees for 1 hour or until tests done. Cool for 5 minutes, then pour glaze over loaves. Catch glaze that drips off and continue pouring over loaves until gone.

Glaze:

| | |
|---------------------|--|
| ¼ c. orange juice | ½ tsp. each vanilla, almond & butter flavoring |
| ¾ c. powdered sugar | |

STRAWBERRY BREAD

Susie Cochran

| | |
|--|-----------------|
| 1 lg. can frozen strawberries (thawed with the juice-don't drain) | 2 tsp. cinnamon |
| 3 c. flour | 1 tsp. salt |
| 1 c. oil | 1 tsp. soda |
| 2 c. sugar | 3 eggs |

Beat well and bake in greased and floured ½ full 1# coffee cans at 350 degrees for 1 hour. Makes 3 cans or 3 loaves

STRAWBERRY BREAD

Donna Browning

| | | |
|-----------------|--------------------------------------|---------------------|
| 3. flour | 1 10 oz. pkg strawberries, thawed | 1 c. oil |
| 3 tsp. cinnamon | 2 c. sugar | 1 c. pecans chopped |
| 1 tsp. salt | 1 tsp. soda | |
| 4 eggs beaten | | |

Mix flour, cinnamon, salt, soda and sugar. Add oil, eggs, strawberries and nuts. Bake in 2 greased and flowered loaf pans at 325 degrees for 1 hour.

STRAWBERRY BREAD

Ida Bonita Mahannah

| | | |
|-------------|------------------|--------------------------|
| 3 c. flour | 2 c. sugar | 2 c. frozen strawberries |
| 1 tsp. soda | 1 tbsp. cinnamon | 1 ½ c. oil |
| 1 tsp. salt | 4 eggs, beaten | 1 ¼ c. broken pecans |

Sift dry ingredients together. Combine eggs, strawberries and oil. Add to sifted ingredients. Add pecans. Pour into two loaf pans. Bake 325 degrees for 1 hour. Cool on rack.

STRAWBERRY BREAD

Peggy Yearout

| | | |
|-------------|---------------------|---------------------------|
| 3 c. flour | 4 eggs | ½ c. sour cream |
| ½ tsp. soda | 1 c. chopped pecans | 1 c. strawberry preserves |
| 1 c. oleo | 1 ½ c. sugar | 1 tsp. cream of tartar |

Cream oleo and sugar, add eggs one at a time, beating well after each, add preserves. Combine flour, soda and cream of tartar, mix alternately with the sour cream. Fold in chopped pecans. Pour into small loaf pans. Bake 350 degrees 50 to 55 minutes.

SIMPLE BATTER BREAD (BEER)

Jevlyn Stockhaus

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|------------------------|---------------|-----------------|
| 3 c. self-rising flour | 3 tbsp. sugar | 12 oz. can beer |
|------------------------|---------------|-----------------|

(The beer supplies the yeast and doesn't taste at all.) Mix ingredients well (no kneading) and place in a cold oven, then turn temperature to 350 degrees and bake about 1 hour. It should be brown and sound hollow. An excellent bread, moist and tasty!

CRANBERRY FRUIT NUT BREAD

Harriet Crittenden

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|------------------------|---|
| 2 c. flour | ¾ c. orange juice |
| 1 c. sugar | 1 tbsp. grated orange rind |
| 1 ½ tsp. baking powder | 1 egg, well beaten |
| ½ tsp. soda | ½ c. chopped nuts |
| 1 tsp. salt | 1 or 2 c. fresh or frozen cranberries, coarsely ground |
| ¼ c. shortening | |

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and grated rind with egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon into greased loaf pan (9x5x3). Spread corners and sides slightly higher than center. Bake in moderate oven, 350 degrees about 1 hour, until crust is golden brown and toothpick inserted comes out clean. Remove from pan. Cool. Store overnight for easy slicing. (I usually bake this before the holidays and in small cans and use as gifts – maybe with a variety of breads or some cookies – or even freeze some of the loaves.)

BUBBLE BREAD

Darlene Valentine

Prepare a bundt pan or angel food cake or 9x13 pan by coating with Pam or Crisco. If desired, place maraschino cherry halves in bottom of pan. Top with the following glaze and chopped nuts (optional). In a sauce pan, combine ½ stick butter and ¼ to ½ cup brown sugar. Stir over low to medium heat until sugar is melted and fairly mixed with butter and is somewhat thick. Pour in bottom of prepared pan. Melt ½ stick of butter in saucepan. Make a mixture of cinnamon sugar using 1 cup of sugar and several teaspoons of cinnamon. Using Rhodes frozen rolls, take each roll and roll it in the melted butter and then in the cinnamon sugar mixture. Lay them in your pan on top of glaze, staggering the layers as you go. They should not be tightly fitted in the pan because they need room to rise. Use about 24 rolls in a bundt pan in 2 to 3 layers. (Only ½ full.) After rolls are in pan, take extra sugar mixture and sprinkle over and in between the rolls and then pour a small amount of melted butter on top. Let rise overnight. Bake at 350 degrees for 20 to 30 minutes or until browning nicely on top. Remove from oven and let sit for several minutes before inverting.

PULL APART BREAD

Trudy Supon Hurst

Melt:

1/3 c. butter

1 pkg. Frozen Rhodes rolls

Mix:

½ c. brown sugar

¼ c. sugar

1 tsp. cinnamon

½ c. chopped nuts

Grease bottom of bundt or angel food cake pan. Roll frozen rolls in butter, then in sugar mixture and place in bottom of pan. Pour leftover butter and sugar mixture over the rolls. Rise overnight. Bake 375 degrees for 40 minutes.

PUMPKIN BREAD

Susie Cochran

3 c. sugar

1 c. oil

4 eggs

1 ½ tsp salt

1 tsp. cinnamon

2 (#303) cans pumpkin

3 ½ c. flour

3 tsp. soda

1 c. walnuts

1 tsp. nutmeg

Combine all and mix well. Bake at 350 degrees in 4 greased and floured coffee cans ½ full for 50 to 60 minutes.

PUMPKIN BREAD

Jevlyn Stockhaus

Mix:

| | | |
|--------------|------------------|--------------------------|
| 2 c. pumpkin | 1 ½ tsp cinnamon | 1 c. oil |
| 2 c. sugar | 2/3 c. water | 1 ½ tsp. salt |
| 4 eggs | 2 tsp. vanilla | 1 tsp. pumpkin pie spice |

Add:

| | |
|--------------------|-------------------------|
| 2 tsp. baking soda | 3 1/3 c. flour – slowly |
|--------------------|-------------------------|

Makes 2 loaves. Bake 350 degrees for 1 hour. Will be firm and split in middle.

PUMPKIN BREAD

Nellie Messner

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|--------------------------|-------------------|----------------|
| 2 c. flour | 4 eggs | 2 tsp. vanilla |
| 2 tsp. baking powder | 2 c. sugar | ½ c. nuts |
| 1 ½ tsp. soda | 1 c. baking oil | |
| 3 tsp. pumpkin pie spice | 1 lb. can pumpkin | |

Bake 350 degrees, 2 loaf pans, greased, floured, 35-40 minutes. Test with toothpick.

Icing:

| | | |
|--------------|----------------------|--------------------------|
| ½ stick oleo | 1 lb. powdered sugar | 1/3 oz pkg. cream cheese |
|--------------|----------------------|--------------------------|

PUMPKIN BREAD

Ida Bonita Mahannah

| | | |
|-----------------|-------------------|----------------------|
| 3 ½ c. flour | 1 ½ tsp. salt | 4 eggs |
| 1 tsp. cinnamon | ½ c. chopped nuts | 2/3 c. water |
| 1 tsp. nutmeg | 3 c. sugar | 1 can pumpkin (2 c.) |
| 2 tsp. soda | 1 c. oil | |

Sift dry ingredients into large bowl, add remaining ingredients, mix well, add nuts. Bake 1 hour in 4 well greased 1 pound coffee cans at 350 degrees.

PUMPKIN BREAD

Marlene Parret

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|---------------------|----------------------|------------------------|
| 1 ½ c. sugar | 1 2/3 c. flour | ½ tsp. nutmeg |
| 1 c. canned pumpkin | 1 tsp. soda | ¼ tsp. cloves |
| ½ c. vegetable oil | 1 tsp. cinnamon | ½ c. chopped walnuts |
| ½ c. water | ¾ tsp. salt | ½ c. raisins, optional |
| 2 eggs | ½ tsp. baking powder | |

In a mixing bowl, combine sugar, pumpkin, oil, water and eggs; beat well. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in nuts and raisins if desired. Pour into a greased 9x5x3 inch loaf pan. Bake at 350 degrees for 65-70 minutes or until bread tests done. Cool 10 minutes in pan before removing to a wire rack. Yield 1 loaf.

ELEPHANT EARS (Fry Bread)

Janice Wilt

| | |
|----------------------|------------------------|
| 4 c. flour | 3 tbsp. shortening |
| 4 tsp. baking powder | Water – enough to hold |
| 2 tsp. salt | dough together |

Knead dough at least 5 minutes. Let stand overnight (preferably). Pat and shape dough into flat thin circles (1/4 inch thick or less). Melt lard in skillet 1 inch deep. Place circles of dough in hot grease, turn only once so both sides are a golden brown. Serve warm. Great, as is, with chili or stew. Good also as a camping dessert with sprinkled with powdered sugar or served with butter and honey.

MOM'S GOOD CORN BREAD

Betty Greenlee

| | |
|---------------|----------------------|
| 1 c. cornmeal | 4 tsp. baking powder |
| 1 c. flour | 1 egg |
| ¼ c. sugar | 1 c. milk |
| ¼ tsp. salt | ¼ c. soft shortening |

Sift together the dry ingredients. Add egg, milk and shortening. Beat with mixer until smooth – about 1 minute. Bake at 425 degrees for 20-25 minutes in greased and preheated cast iron skillet.

GUMDROP BREAD

Carole Elven

| | | |
|-------------------|------------------------|-----------------------|
| 3 c. sifted flour | 1 ½ c. milk | 1 tsp. salt |
| ¾ c. sugar | 2 tbsp. cooking oil | ½ c. chopped walnuts |
| 1 egg, beaten | 3 ½ tsp. baking powder | ¾ c. snipped gumdrops |

Sift together flour, sugar, baking powder and salt. Combine egg, milk, oil, gumdrops and nuts. Add to the dry ingredients, mixing until just combined. Pour into greased and floured loaf pan (9x5x3). Bake in 350 degree oven for 1 hour or until done. Remove from pan. Cool on rack.

RHUBARB BREAD

Nellie Messner

| | | |
|-------------------------------|----------------|--------------------------|
| 1 ½ c. brown sugar, packed | 1 c. sour milk | ½ c. nuts |
| 2/3 c. oil | 1 tsp. salt | 2 ½ c. flour |
| 1 egg | 1 egg | 1 1/2 c. chopped rhubarb |
| 1 tsp. cinnamon | 1 tsp. soda | |
| | 1 tsp. vanilla | |

Mix in order given. Bake in 2 loaf pans, greased and floured, 350 degrees for 40 minutes. Test with toothpick. Can top before baking with ½ c. sugar and 1 tbsp. oleo blended.

MEXICAN CORNBREAD

Ida Bonita Mahannah

1 lb. grated cheddar cheese

Brown together:

1 lb. hamburger

3 hot peppers, chopped

1 lg. onion, chopped

Cornmeal mixture:

1 c. yellow cornmeal

1/3 c. bacon grease

2 eggs, well beaten

1 c. milk

1 c. creamed corn

1/2 c. sugar

3/4 tsp. salt

1/2 tsp. soda

Grease pan and sprinkle with cornmeal. Pour in half cornmeal mixture, 1/2 meat, 1/2 cheese, repeat. Bake 350 degrees for 1 hour.

DILLY BREAD

Marvyce Crittenden

1 pkg. dry yeast

1 tsp. dill seed

1/4 c. warm water

1 tsp. salt

1 c. creamy cottage cheese
heated to lukewarm

1/4 tsp. soda

1 unbeaten egg

2 tbsp. sugar

2 1/4 - 2 1/2 c. flour

1 tbsp. diced onion

1 tbsp. butter

Soften yeast in water. In large bowl, combine cottage cheese, sugar, onion, butter, dill seed, salt soda and egg and softened yeast. Add flour to make stiff dough. Beat well after each addition. Cover and let rise in warm place, until double and light. About an hour. Stir dough and place ball of dough in well greased bread pan. Let rise in warm place about 30-40 minutes. Bake until golden brown. Brush with melted butter. Oven 350 degrees for 50 minutes.

CRESCENT ROLLS

Jevlyn Stockhaus

Mix:

1/2 c. warm water

1 pkg. yeast

In separate bowl, beat 2 eggs with 1/2 cup sugar.

Add:

1 c. warm water

The yeast and water

1/2 c. oil

5 c. flour

1 tsp. salt

Let rise all night. Flour board and divide dough in 3 parts. Roll out like pie crust. Cut into triangles and roll up crescent style. Let rise approximately 4 hours. Bake 10-12 minutes at 375 degrees.

DIET MUFFINS

Harriet Crittenden

3 eggs separated
¼ tsp. cream of tartar

1 pkg. Sugar Twin
3 tbsp cottage cheese

Beat egg whites and cream of tartar until stiff; mix egg yolks, cottage cheese and Sugar Twin together and then fold in egg whites. Spray cookie sheet and make 6 piles by placing 1 tablespoon mixture on top of another – about 3 tablespoons to the pile. Bake 1 hour in 300 degree oven. (My sister-in-law, a diabetic, gave me this recipe.)

OATMEAL MUFFINS

Maxine Crittenden Terry

1 c. oatmeal
1 c. buttermilk
1 egg, beaten
½ c. brown sugar

1 c. sifted flour
(I use whole wheat)
½ tsp. salt
1 tsp. baking powder

½ tsp. soda
½ c. Wesson oil

Combine oatmeal and buttermilk, soak overnight. Add the egg and brown sugar. Sift together and add flour, salt, baking powder and soda. Then add oil. Bake 25 to 30 minutes in a 350 degree preheated oven. Fill muffin tins ¾ full. Do not use beater to mix. Yield: 1 dozen.

REFRIGERATOR BRAN MUFFINS

Vera Aldrich

1 ½ c. sugar
½ c. Crisco
2 eggs
2 ½ c. flour
2 ½ tsp. soda

½ tsp. salt
2 c. buttermilk
1 c. boiling water
1 c. Nabisco 100% Bran
cereal

2 c. Kellogg's All-Bran
cereal
¾ c. raisins or dates

Cream sugar and Crisco. Add eggs one at a time, mixing well. Add flour, soda, salt and buttermilk. Mix until smooth. Pour boiling water over Bran cereal. Let stand until bran is absorbed and slightly cooled. Add raisins or dates and cereal. Mix well. Refrigerate covered. Will keep 5 weeks. When using, dip batter from container without stirring. Bake at 400 degrees for 25 minutes. (Nuts may be added to batter or left plain.)

BRAN MUFFINS

Kathy Dvorak

1 c. All Bran cereal
1 c. boiling water
½ c. butter
¾ c. sugar

2 eggs
½ tsp. salt
2 c. Bran Buds
2 c. buttermilk

2 ½ c. flour
2 ½ tsp. soda

Pour boiling water over All Bran cereal and set aside. Cream butter and sugar, combine with bran mixture. Add eggs, buttermilk, flour, soda and salt. Add Bran Buds. Bake in muffin tins at 400 degrees for 20-25 minutes. Can be kept in refrigerator for 2-3 weeks.

BISCUITS SUPREME

Betty Palmer

Rich enough to be tea biscuits for company. A foolproof recipe!

| | | |
|----------------------------|------------------------|-------------|
| 2 c. sifted enriched flour | ½ tsp. cream of tartar | 2/3 c. milk |
| 4 tsp. baking powder | 2 tsp. sugar | |
| ½ tsp. salt | ½ c. shortening | |

Sift together flour, baking powder, salt, cream of tartar, and sugar; cut in shortening until mixture resembles coarse crumbs. Add milk all at once; stir only until dough follows fork around bowl. Turn out on lightly floured surface; knead gently ½ minute. Pat or roll ½ inch thick; cut with biscuit cutter. Bake on ungreased cookie sheet in very hot oven (450 degrees) 10 to 12 minutes. Makes 16 medium biscuits.

CORN STICKS

Beulah Crittenden

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|------------------------------|---------------------------|--|
| 1/3 c. sifted enriched flour | ½ tsp. salt | 2 tbsp. salad oil or melted shortening |
| 1 tbsp. sugar | 1 1/3 c. yellow corn meal | |
| 1 tsp. baking powder | 1 beaten egg | |
| ½ tsp. soda | 1 c. dairy sour cream | |

Sift flour, sugar, baking powder, soda and salt; stir in cornmeal. Combine egg, sour cream and salad oil. Add to dry ingredients; stir until just blended. Preheat corn stick pans, then grease generously. Fill pans 2/3 full; bake in hot oven (400 degrees) about 25 minutes. Makes 10 to 12 sticks.

MEXICAN SPOONBREAD

Lila Bailey

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|------------------|-----------------|------------|
| 1 c. cream corn | 2 eggs | ½ tsp salt |
| ¾ c. milk | 1 ¼ c. cornmeal | |
| 1/3 c. salad oil | ½ tsp. soda | |

Mix together cornmeal, soda and salt. Add to corn, milk, oil and eggs. Pour ½ mixture into 9 inch loaf pan; sprinkle with ¾ cup shredded cheddar cheese and 4 ounces of chopped green chili peppers, pour in other ½ of mixture and top with ¾ cup grated cheddar cheese. Bake at 400 degrees for 30 minutes.

ZUCCHINI BREAD

3 eggs
1 c. salad oil
2 c. sugar
1 tsp. vanilla

2 c. chopped zucchini
1 tsp. soda
¼ tsp. cinnamon
3 c. flour

Marvyce Crittenden
½ tsp. baking powder
2/3 c. chopped nuts

Beat eggs well, add oil, sugar and vanilla. Mix the zucchini into the sugar mixture. Sift rest of dry ingredients, blend well into above mixture. Pour into greased baking pan (1 large or 2 small ones) – depends on size of pans. Bake 1 hour at 350 degrees.

ORANGE BREAD

2 c. flour
1 ¼ c. sugar
Sift together. Add:
½ c. shortening
½ c. orange juice & orange rind

Marvyce Crittenden
1 ½ tsp. baking powder
½ tsp. salt

Add enough water to make 1 c. liquid

GARLIC BREAD STICKS

Donna Browning
Slice 8 hot dog buns into quarters, lengthwise. Melt 1 ½ sticks margarine. Stir in 1/8 tablespoon garlic powder. Quickly dip cut sides of bun pieces in butter. Place on cookie sheet. Bake at 175 degrees for 3 hours or at 250 degrees for 1 hour (watch so they don't get too brown).