

BREADS

Biscuits (Kay Persons)

2 cups flour	3 Tbsp. sugar
1/2 tsp. salt	4 tsp. baking powder
1/2 tsp. cream of tartar	2/3 cup butter
1/2 cup milk	

Stir together flour, sugar, salt, baking powder and cream of tartar. Cut in butter. Add milk and mix to form dough. Roll out on floured surface and cut with biscuit cutter. Bake on ungreased sheet 8 minutes at 425 degrees.

Cloud Biscuits (Sharon Steinmeyer)

2 cups flour	1/2 cup butter
1 Tbsp. sugar	1 beaten egg plus milk to make 2/3 cup
4 tsp. baking powder	1/2 tsp. salt

Stir together dry ingredients. Cut in butter until particles are size of small peas. Add egg-milk mixture and stir to form dough. Knead 20 times on floured surface. Roll out 3/4 inches thick. Cut with biscuit cutter. Place on ungreased baking sheet. Bake at 450 for 10 - 14 minutes.

Angel Biscuits (Sharon Steinmeyer)

1 package yeast	1 Tbsp. baking powder
2 Tbsp. tepid water	1 tsp. baking soda
1 tsp. sugar	1 tsp. salt
5 cups flour	1 cup butter
4 Tbsp. sugar	2 cups buttermilk

Dissolve yeast in tepid water with teaspoon of sugar. Combine flour, 4 tablespoons sugar, baking powder, baking soda and salt. Cut in butter. Add buttermilk, then yeast mixture. Mix thoroughly. Knead a few minutes on floured surface until smooth, then put in covered buttered bowl and let stand 1 hour or until doubled in bulk. Punch down dough and roll out about 1/2 inch thick. Cut into biscuits with floured 1-1/2 inch biscuit cutter. Place on ungreased cookie sheet and cover as oven preheats to 400. Bake 10 to 12 minutes until light brown. Makes about 40 small biscuits.

Note: dough can be stored in tightly covered container in refrigerator for up to two weeks.

BREADS

A Barrel of Muffins

5 tsp baking soda	4 cups whole bran cereal
2 cups boiling water	2 cups bran flakes cereal
1 cup oil	1 cup egg substitute (or 4 eggs)
1 cup sugar	1 quart buttermilk
5 cups flour (combination of white and whole wheat)	

Mix baking soda and water. Set aside to cool. Cream oil and sugar. Add egg substitute and mix well. Combine bran cereals and flours. Add to creamed mixture and stir in buttermilk. Add water and baking soda and mix. Store the batter in a covered container in the refrigerator.

When ready to bake, preheat oven to 375 and spoon batter into lightly oiled muffin tins. Fill about 3/4 full. Return extra batter to refrigerator. Bake muffins for 20 to 25 minutes. Makes about 4 dozen muffins.

Poppyseed Muffins

2 1/2 cups flour	2 eggs
1/2 cup uncooked oatmeal	1 1/3 cups buttermilk
1/4 cup poppyseeds	1/4 cup oil
3/4 cup sugar	1 tsp almond extract
1/2 tsp salt	4 tsp baking powder

Preheat oven to 400. Mix flour, oatmeal, poppyseeds, sugar, salt and baking powder. Form a well in center and add eggs, buttermilk, oil and almond extract. Stir only until dry ingredients are moistened. Fill lightly oiled muffin tins. Bake for 15 minutes or until done. Makes 16 muffins.

BREADS

Sweet Oat Cornbread

1/3 cup sugar	2 cups Bisquick
1/3 c oil or melted butter	1 cup cornmeal
1 egg	1/2 cup rolled oats
2 cups milk	1 tsp baking powder

In a large bowl, beat together sugar, oil and egg. Gradually add milk, stirring until blended. Stir in baking mix, cornmeal, oats and baking powder until thoroughly combined. Batter will be thin and runny. Pour into a greased and flour-dusted 5x9 inch-loaf pan. Bake in a 375 oven for 45 to 50 minutes, or until a pick inserted in the center comes out clean and crust is lightly browned. Cool on rack about 10 minutes, then turn out of the pan. Cut into thick slices and serve warm.

Banana Bread(Alice Russell)

1/2 cup butter	2 cups flour
1 cup sugar	1 tsp. soda
2 eggs	1 tsp baking powder
3 large bananas	1/4 tsp salt
1 cup chopped nuts	

Cream together butter, sugar and eggs until light and fluffy. Stir in mashed banana. Sift together flour, baking soda, baking powder and salt. Add to creamed mixture. Fold in nuts, just until all ingredients are moistened. Pour into greased and floured loaf pan. Bake in preheated slow (325) oven, 40 to 50 minutes. It's done when a toothpick inserted in center comes out clean. Let set in pan about 10 minutes; then turn out on rack to cool.

BREADS

Zucchini Bread (Sharon Steinmeyer)

3 eggs	1 tsp. salt
1 cup oil	3 Tbsp. cinnamon
2 cups sugar	1 tsp. baking soda
2 cups grated zucchini	1/4 tsp. baking powder
3 cups flour	1 tsp. vanilla

Beat eggs. Add oil, sugar and vanilla. Mix well; add zucchini and dry ingredients. Bake in 2 greased loaf pans at 325 for 60 - 75 minutes (until toothpick inserted in loaf comes out clean). Remove from pan and cool on racks. You may also bake this in 4 mini loaf pans (3" by 5 3/4") 40 to 45 minutes, or 24 muffin tins for about 23 minutes.

White Bread (Lois Madson)

In large saucepan, scald 3-1/2 cups milk. Add 1/2 cup shortening or butter, 1 heaping Tbsp. salt, 3 Tbsp. sugar. Let cool to lukewarm. Add 1 pkg. yeast, 4 cups flour. Mix well; let set 1/2 hour.

Stir down; add about 4-1/2 cups more flour. Mix well and knead 10 minutes. Place in greased bowl, turning to grease top. Let rise 2 hours. Punch down. Let rise 2 hours more. Punch down. Form into 3 loaves; place in greased loaf pans. Let rise 1-1/2 to 2 hours. Bake 45 minutes at 375. Rub tops of loaves with butter after taking them out of the oven. Remove from pans and cool on rack.

Yummy Wheat Rolls (Mary K. Steinmeyer)

1 cup warm water	1/2 cup sugar
1/2 cup butter	1 pkg. yeast
1 tsp. salt	1 cup whole wheat flour
3 cups white flour.	

Sprinkle yeast onto warm water. Stir to dissolve. Mix in sugar, butter, salt and wheat flour. When well mixed, add white flour to make a dough. Knead a couple minutes. Cover and let rise until double. Punch down. Divide dough in half. Roll each half into a circle. Cut circle into eighths. Roll each eighth into a crescent. Place on greased baking sheets. Cover and let rise until double. Bake at 375 for 15 - 20 minutes.

BREADS

Oatmeal Cinnamon Bread(Sharon Steinmeyer)

1 pkg. active dry yeast	2 cups whole wheat flour
1/3 cup warm water	1½ cups rolled or instant oats
1/2 cup granulated sugar	2 eggs (beaten)
2 tsp. salt	3 - 3 ½ cups all-purpose flour
1/3 cup butter	1 ½ cupS milk, scalded

Filling: 1/3 cup sugar
2 Tbsp. butter, melted 2 tsp. cinnamon

Sprinkle yeast on warm water, add a pinch of sugar and set aside to proof.

Add sugar, salt and butter to scalded milk, and cool to lukewarm.

In a large warm bowl, place whole wheat flour. Add oats, eggs, lukewarm milk mixture and yeast mixture. Beat two minutes at medium speed with electric mixer.

Stir in all-purpose flour, a cup at a time, until you have a soft dough that cleans the side of the bowl.

Turn out on a floured surface and knead until soft and shiny (about 80 times). Place in a greased bowl, turning to grease top, cover with a damp towel and put in a warm place to rise until doubled.

Turn out dough, punch down and let set for 10 minutes.

Mix sugar and cinnamon for filling.

Divide dough in half. Roll each half to a 15" by 8" rectangle. Spread half of butter on dough, sprinkle on half of filling mixture. Roll up jelly roll fashion, beginning with a short side. Pinch seam to seal and place, seam side down, in a greased loaf pan. Repeat with other half of dough. Let rise (covered) until doubled in size. Brush tops of loaves carefully with melted butter. Bake at 375 for 30 to 35 minutes. Remove from oven and cool on side in pan for 15 minutes. Remove from pan and finish cooling on rack.

BREADS

Pull Apart Bread (Mary K. Steinmeyer)

1 cup milk	3/4 cup sugar
1/2 cup shortening or oil	2 eggs, beaten
1 tsp. salt	2 packages yeast
1/2 cup warm water	4 cups flour
1/2 cup chopped nuts	1/2 cup butter
1 cup sugar	1 Tbsp. cinnamon

Scald milk. Add 3/4 cup sugar and shortening. Let cool to lukewarm. Add eggs and salt. Dissolve yeast in warm water and add to egg-milk mixture. Add nuts. Stir in flour to make a soft dough. Cover and let rise in a warm place until double. Punch down.

Melt butter. Add 1 cup sugar and cinnamon. Pinch off walnut size balls of dough, roll in sugar mixture and put into a greased tube pan or 2 loaf pans. Let raise until double. Bake at 350, 40 minutes for tube pan, 25 - 30 minutes for loaf pans.

Savory Bubble Loaf (Sharon Steinmeyer)

1-1/4 cups milk	2 tsp. salt
2 Tbsp. oil	1 pkg. active dry yeast
3 to 3-1/2 cups flour	1 egg
2 Tbsp. sugar	1/2 cup butter, melted

Topping:

2 Tbsp. Parmesan cheese	1 Tbsp. sesame seed
1/2 to 1 tsp. garlic powder or garlic salt	1/2 tsp. paprika

Heat milk and oil until very warm. In large bowl, combine warm liquid, 1-1/2 cups flour, sugar, salt, yeast and egg. Beat 3 minutes at medium speed of electric mixer. By hand, stir in enough flour to form a soft dough. Knead dough on floured surface until smooth and elastic, about 2 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled, about 45 to 60 minutes. Punch down dough; shape into 1 inch balls. Dip each ball in melted butter and place in loaf pan or round casserole, forming 1 layer with half the dough. Mix together topping ingredients and sprinkle half of topping on top of balls. Repeat with other half of dough on top of first half. Sprinkle rest of topping over balls. Pour any remaining butter on top. Cover; let rise until double, 30 to 45 minutes. Heat oven to 375. Bake 25 to 30 minutes. Cool in pan 5 minutes; remove and serve warm.

BREADS

Yogurt Dinner Rolls (American Heart Ass'n)

1 cup plain lowfat yogurt	1/4 tsp baking soda
1 Tbsp butter	1 egg
1/4 cup water	1 tsp oregano
2 Tbsp sugar	1 tsp marjoram
1 package active dry yeast	1 tsp basil
1 1/4 cups white flour	1 Tbsp onion, grated
1 1/2 cups whole wheat flour	

In a saucepan, heat together yogurt, butter, water and sugar until butter is melted. Set aside and let cool to lukewarm.

In a large bowl, combine yeast, 3/4 cup white flour, 3/4 cup whole wheat flour and baking soda. Add cooled liquid mixture to yeast-flour mixture and then add egg, spices and grated onion. Beat at low speed with electric mixer for 30 seconds. Beat 3 minutes at high speed.

Stir in 1/2 cup white flour and 3/4 cup whole wheat flour. Dough will still be moist and a little sticky. Place in a bowl sprayed with cooking spray, turning once. Cover and let rise until double, about 1 1/2 hours.

Place on a floured board and knead lightly. Divide into 24 even pieces, form into round balls and place into muffin tins sprayed with vegetable cooking spray. Cover, let rise about 40 minutes.

Bake at 400 for 12 - 15 minutes or until nicely browned. Remove from muffin tins immediately. Serve warm.

Sourdough Biscuits

Mix: 1 cup milk 1 cup flour
1/2 cup sourdough starter

Let set in warm place for several hours.

Sift together:

1 1/2 cups flour	
1 Tbsp sugar	3/4 tsp salt
1 tsp baking powder	1/2 tsp baking soda

Add to first mixture and mix well. roll out on floured board to 1/2 inch thick. Cut with biscuit cutter. Dip biscuits in melted butter. Let let in warm place 1/2 hour. Bake at 375 for 30 minutes

BREADS

Cinnamon Rolls

(adapted from Betty Crocker's Cookbook)

1 package active dry yeast	2 ½ to 3 ½ cups flour
1/4 cup warm water	1/4 cup butter, softened
2/3 cup buttermilk	1/4 cup sugar
1 egg	1 tsp. baking powder
	1 tsp. salt

FILLING: 2 Tbsp. butter
1/4 sugar
2 tsp. cinnamon

ICING: 1 cup powdered sugar
1 Tbsp. milk
1/2 tsp. vanilla

In large mixer bowl, dissolve yeast in warm water. Add buttermilk, egg, 1 cup of the flour, butter, sugar, baking powder and salt. Blend 30 seconds on low speed, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in enough remaining flour to make dough easy to handle. (Dough should remain soft and slightly sticky.)

Turn dough onto well-floured board; knead about 5 minutes. Let rest 20 minutes on board. Roll into rectangle, 15 by 9 inches; spread with butter. Mix sugar and cinnamon; sprinkle over rectangle. Roll up, beginning at wide side. Pinch edge of dough into roll to seal well. Stretch roll to make even.

Cut roll into 15 slices. Place slightly apart in greased 9 by 13 inch pan. Cover with plastic wrap and place in refrigerator overnight. In morning, remove from refrigerator and let stand at room temperature about 20 minutes. Remove plastic wrap. Bake at 375 degrees for 25 to 30 minutes. Remove from oven, drizzle with icing and eat for breakfast. (Or, you can let rolls rise for one hour in warm place, instead of overnight in refrigerator.)

BREADS

Halabe (pocket bread)

6 cups flour (more if needed)	1/4 tsp sugar
2 tsp salt	2 packages active dry yeast
3 Tbsp olive oil or salad oil	2 1/4 cups water

Put 2 cups flour, sugar, salt, yeast and warm water (120-130 degrees) in a bowl, and beat 2 minutes at medium speed of electric mixer. Add oil and 1 cup more flour. Beat at high speed for 2 minutes. Stir in enough flour to make a soft dough. Turn out on lightly floured board and knead until smooth and elastic, 8 to 10 minutes. Let rise in greased bowl until doubled in bulk, about 1 1/2 to 2 hours. Punch down; turn out on a lightly floured board. Let rest 30 minutes. Divide dough into 8 pieces. Shape each piece into a ball, then roll to a 6" to 8" circle.

Preheat heavy duty flat cookware on bottom shelf of a 450 oven. Throw a couple dough circles on and bake about 5 minutes or until they puff. They will only brown on the bottom. After all are baked, brown the tops under broiler.

Carrot Date Loaf

2 to 2 1/2 cups flour	3/4 cup very warm water
1 package active dry yeast	2 Tbsp butter
2 Tbsp firmly packed brown sugar	1 cup grated carrot
3/4 tsp allspice	1/2 cup chopped dates
1/2 tsp salt	1/2 cup whole wheat flour

In large bowl, combine 1 cup all-purpose flour, yeast, sugar, allspice and salt. Add water and butter to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Beat 2 minutes at high speed. With spoon, stir in carrots, dates, whole wheat flour and enough remaining all-purpose flour to make a soft dough. Knead on floured surface until smooth and elastic, about 4 to 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 1 hour.

Punch dough down. On floured surface, roll dough to 7x12 inch rectangle. Roll up tightly from short end as for jelly roll. Pinch seam and ends to seal. Place, seam side down, in a greased 9 x 5 inch loaf pan. Cover; let rise in warm place until doubled in size, about 1 hour. Bake at 350 for 30 minutes or until done. Remove from pan; cool on wire rack.

BREADS

Cornmeal Rolls (Fleischman's Yeast Cookbook)

6 1/2 - 7 cups flour	3/4 cup water
1 1/2 cups yellow corn meal	1/2 cup butter
1/2 cup sugar	2 eggs
2 packages active dry yeast	melted butter
1 1/2 cups milk	

In a large bowl thoroughly mix 1 1/2 cups flour, corn meal, sugar, salt and undissolved yeast.

Combine milk, water and 1/2 cup butter in a saucepan. Heat over low heat until liquids are very warm (120 -130 degrees). Butter does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; divide into 3 equal pieces. Divide each piece into 12 equal pieces. Form each piece into a smooth ball; place in greased muffin pans.

Brush rolls with melted butter. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Bake at 357 for 15 minutes or until done. Remove from pans and cool on wire racks.

Bran Muffins (Melba Repman)

1 cup All-Bran (or similar)	1 cup flour
3/4 cup milk	2-1/2 tsp. baking powder
1 egg	3/4 tsp. salt
1/4 cup butter, oil or bacon fat	1/4 cup sugar

Mix All-Bran and milk. Let soak while measuring other ingredients. Stir together dry ingredients - set aside.

Mix egg and shortening (melted) with bran mixture. Add dry ingredients all at once, mixing just until moistened. Put in greased muffin tins. Bake at 400 about 20 minutes. Makes 12.