

# BREADS

## CORN LIGHT BREAD

2 c. plain meal  
1/2 c. plain flour  
3/4 c. sugar  
1 pkg. yeast, do not dissolve  
2 c. buttermilk  
1 tsp. salt  
1/2 tsp. soda  
1 egg  
4 Tbsp. oil or Crisco

Sift dry ingredients together. Mix with remaining ingredients. Bake in loaf pan at 350 degree oven for about 45 minutes.

Elizabeth Coffman

## BUTTER BRICKLE BREAD

1 box Betty Crocker Butter Pecan Cake mix  
1 small pkg. jello instant coconut cream pudding  
1/4 c. oil  
1 c. hot water  
1/2 c. chopped pecans  
1/2 tsp. vanilla  
4 eggs  
2 Tbsp. Poppy seed

Mix together, pour into 2 greased loaf bread pans and bake for 15 minutes on 350 degrees, then 45 minutes on 300 degrees.

You do not have to use mixer. It is real good for breakfast.

Elizabeth Coffman

## ANGEL BISCUITS

5 c. plain flour  
4 Tbsp. sugar

1 tsp. salt  
1 tsp. baking soda  
3 tsp. baking powder  
1 c. oil  
2 c. buttermilk  
1 pkg. dry yeast, dissolved in small amount warm water

Mix all dry ingredients together, and then add the liquids. Put mixture in covered airtight container and place in refrigerator. It will keep for 3 weeks. When ready to bake, form biscuits and put in greased pan. Top with a little melted butter. Let set for 30 minutes. Bake at 400 degrees.

Nancy uses self-rising flour and leaves out soda, salt, and baking powder. She uses 1/3 cup sugar instead of 4 Tablespoon. She lets them rise about 15 minutes in warm place before she bakes them in 450 degree oven.

Martha Sheehy, Nancy Deere

### **BLUE RIBBON BISCUITS**

2 handfuls Martha White self-rising flour  
1 heaping Tbsp. Crisco  
Buttermilk

Cut shortening in with flour. Stir in buttermilk until you can handle dough. Pat out and cut. Melt shortening in pan. Turn biscuits in shortening. Preheat oven to 500 degrees; turn back to 450 degrees to cook.

A 3 time champion in Henderson County Fair.  
Billy Roy Armstrong

### **BROCCOLI CORN BREAD**

2 boxes Jiffy corn bread mix  
2 sticks melted margarine  
4 eggs  
1 c. cottage cheese  
1 c. chopped onions  
8 oz. frozen broccoli flowerets

Mix corn bread mix with melted margarine and eggs. Combine cottage cheese, onions, and broccoli. Add to bread mixture. Bake at 400 degrees for 40 minutes in 8x11 inch casserole, sprayed with Pam. To halve recipe, use 8 inch cake pan.

Mary Ruth Smith

### **LIGHT BUSCUITS**

2 c. self-rising flour  
1/4 c. shortening  
3/4 c. milk or buttermilk

Preheat oven to 500 degrees. Cut shortening into flour until like coarse crumbs. Blend with fork with milk until dough leaves side of bowl. Turn dough out onto floured pastry cloth. Knead until smooth. Roll dough to 1/2 inch thickness and cut with floured cutter. Place on greased baking sheet. Bake for 10 to 12 minutes. Makes 12 to 14 (2 inch) biscuits.

Eline Sisson

### **MAYONNAISE BISCUITS**

1 c. self-rising flour  
2 Tbsp. mayonnaise  
1/2 c. milk

Measure flour into a bowl. Mix mayonnaise into flour with a fork. Add milk and stir until well blended. Pour into a 6 cup greased muffin tin. Bake in 400 degree oven for 10 to 15 minutes or until brown. Yield: 6 muffins.

If you want a little sweet, add 1 tablespoon of sugar and 1 tablespoon of mayonnaise instead of 2.

Barbara Stuckey

### **WHIPPING CREAM BISCUITS**

2 c. self-rising flour  
2 tsp. sugar  
1/2 pt. whipping cream

Preheat oven at 425 degrees. Mix all ingredients together in a bowl. Roll out on a floured surface and cut with a biscuit cutter. Bake for 10 minutes at 425 degrees.

Georgia Cross

### **PUMPKIN PECAN BISCUITS**

2 c. all-purpose flour  
1/4 c. sugar  
4 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 c. butter or margarine  
1/3 c. chopped pecans  
2/3 c. cooked mashed pumpkin  
1/3 c. half & half

Stir together flour, sugar, baking powder, salt, cinnamon, and nutmeg. Cut butter into flour mixture and stir in pecans. Combine pumpkin and half & half. Stir into flour mixture. Dough will be stiff. Knead and pat out 1/2 inch thick. Cut with 2 inch cutter. Bake at 400 degrees for 12 to 15 minutes.

Louise Walker

### **BLUEBERRY GEMS**

2 c. self-rising flour  
1 c. sugar  
2 eggs, slightly beaten  
1 tsp. vanilla flavoring  
1/2 c. vegetable oil  
1/2 c. milk  
1 c. blueberries

Combine flour and sugar in a large bowl; set aside. Combine eggs, vanilla, oil, and milk. Make a well in the center of dry ingredients; pour in liquid ingredients. Stir until well mixed. Fold in blueberries; stir for 1 minute. Spoon batter into muffin tins, filling about 1/2 full. Bake at 375 degrees for 25 minutes. Yield; About 2 dozen muffins.

Barbara Stuckey

### **BANANA BREAD**

1/2 c. dark brown sugar  
1/2 c. white sugar  
1 stick margarine  
3 large ripe bananas  
1 egg  
2 Tbsp. sweet milk  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. baking powder  
1 1/2 c. flour  
1 c. chopped pecans  
1/2 tsp. vanilla

Melt margarine. Add sugar, milk, and egg. Mix, then add dry ingredients. Add vanilla, nuts, and bananas last. Bake at 350 degrees for 1 hour in large greased loaf pan. Cool for 10 minutes in pan. Cool completely on rack. Wrap in foil. Do not cut for 12 to 24 hours.

Brenda Scott

### **BANANA NUT BREAD**

1 stick margarine  
1 c. sugar  
2 c. flour  
1 tsp. vanilla  
1/2 c. nuts, chopped or ground  
2 eggs  
3 bananas, mashed  
Pinch of salt

Mix and cook at 350 degrees for about 1 hour.

Velma Thomas

### **BANANA NUT BREAD**

1 1/2 c. sugar  
1 1/2 sticks oleo  
2 eggs  
4 bananas, mashed  
2 c. flour, self-rising

1 tsp. soda  
1 c. nuts  
1 tsp. vanilla

Mix as listed. Cook at 350 degrees for 40 minutes.

Inita McPeake

### **BANANA BREAD**

1 1/2 c. sugar  
2 large eggs, separated  
4 Tbsp. sour milk  
1 tsp. baking soda  
1/2 c. nuts  
1 tsp. vanilla  
2/3 c. shortening  
1 c. mashed bananas  
1 tsp. white vinegar  
1 Tbsp. warm water  
1 1/2 c. sifted flour  
1/4 tsp. salt

In large mixing bowl, beat sugar and shortening until well blended. Beat in egg yolks and bananas. Combine sour milk and vinegar. Dissolve baking soda in warm water and add to milk and vinegar. Stir into batter. Stir in flour, salt, vanilla, and nuts. Beat egg whites until stiff but not dry and fold into the batter. Pour batter into lightly greased 9x5 inch pan. Bake at 325 degrees for about 1 hour or until done.

Martha Sheehy

### **BROCCOLI BREAD**

1-8 1/2 oz. Jiffy corn muffin mix  
2 eggs  
1 stick melted oleo  
1/4 c. chopped onions  
1 c. shredded Cheddar cheese  
1-10 oz. chopped broccoli

Mix well and pour in greased 8x8 inch baking pan. Bake at 400 degrees for about 30 minutes.

Mae Olive

### **BUBBLE BREAD**

4 tsp. cinnamon  
1 c. sugar  
2-10 count cans refrigerator biscuits, quartered  
1/2 c. melted oleo

Combine 1 teaspoon cinnamon, 1/2 cup sugar, and biscuits in a greased tube pan. Combine remaining sugar and cinnamon with margarine. Pour over biscuits. Bake at 350 degrees for 30 to 35 minutes.

Beth Martin

### **BUBBLE BREAD**

1 pkg. Rich's frozen dough balls  
1 c. brown sugar  
1/2 pkg. butterscotch pudding, not instant  
1 c. chopped pecans  
1/2 c. sugar and cinnamon  
1/2 c. light Karo  
1/2 melted butter

Grease Bundt or tube pan. Put frozen dough balls in pan. Cover with brown sugar. Pour melted butter over all. Sprinkle sugar and cinnamon. Mix in butterscotch pudding mix and pecans. Finally pour Karo over all. Cover with foil and let rise overnight or 8 hours. Bake at 350 degrees for 35 minutes or until brown. Let cool before turning out of pan, about 5 to 10 minutes.

Deborah Scott

### **BACON AND CHEESE CORN BREAD**

1/2 c. yellow corn meal  
1 1/2 c. milk  
2 eggs, beaten  
1/4 c. margarine, melted

1/4 tsp. salt  
3 tsp. baking powder  
1/2 tsp. crushed chilies  
1 c. shredded Cheddar cheese  
5 slices bacon, cooked and crumbled

Heat corn meal and 1 1/2 cups milk over medium heat until thick or 3 minutes. Spoon corn meal mixture into a bowl. Add remaining milk and beat until smooth. Stir in other ingredients and pour into a casserole dish. Bake at 325 degrees for 35 minutes.

Louise Walker

### **QUICK CORN LIGHT BREAD**

2 c. self-rising meal  
1/2 c. flour  
3/4 c. sugar  
3 Tbsp. melted shortening  
2 c. buttermilk  
2 tsp. dry yeast  
1 egg, beaten

Sift meal, flour, and sugar together. Add shortening, buttermilk, yeast, and egg to meal mixture. Stir to consistency of corn bread. Pour into well greased pan. Bake at 375 degrees for 55 minutes. Allow to cool in pan for 10 minutes.

Nelle Cody, Leigh Ann Caldwell

### **WILD PLUM MUFFINS**

2 c. self-rising flour  
2 c. sugar  
1 c. crushed walnut or pecans  
2 tsp. allspice  
3 eggs  
1 c. oil  
2 small jars plum baby food

Stir together dry ingredients. Add eggs, oil and baby food. Stir just until mixed. Spray mini-muffin pans with Pam. Fill pans with batter, bake at 350 degrees for 10 minutes. Yield: 8-10 dozen muffins

Wild Plum Tea Room in Smokey Mtns. by Betty Sheppard

### **CORN LIGHT BREAD**

4 c. boiling water  
1 tsp. salt  
1 c. corn meal  
3/4 c. flour  
1 tsp. soda  
1 tsp. salt  
1 c. sugar  
1 egg  
1 shallow Tbsp. shortening

Dampen meal with cold water to keep from lumping. Mix boiling water, salt and meal in top of double boiler. Cook over hot flame until thick. Remove from stove. Add 1 pint cold water; thicken with meal to stiff batter. Put in warm place to store overnight. Next morning, add flour, soda, salt, sugar, egg, and shortening. If too thin, add more meal. Make a smooth batter. Bake at once. Put in cold oven. Set heat at 375 degrees. Bake for 1 hour. Turn up oven to 400 degrees to brown.

Recipe of Ryanna Dennison, Trula Mae Holmes

### **CORN LIGHTBREAD**

1 1/2 c. hot water  
1/2 c. meal  
3 c. cold water  
1/2 tsp. salt  
1/4 tsp. soda  
3 c. meal  
1/2 c. buttermilk  
1 tsp. soda  
1/2 c. shortening  
1/4 c. sugar  
1 tsp. salt  
1 1/2 c. meal

Let 1 1/2 cups hot water and 1/2 cup meal cook until thick. Add 3 cups cold water, 1/2 teaspoon salt, 1/4 teaspoon soda, and 3 cups meal. Let sour overnight. Next morning, add 1/2 cup buttermilk, 1 teaspoon soda, 1/2 cup shortening, 1/4 cup sugar, 1 teaspoon salt,

and 1 1/2 cups meal. Pour into greased pan. Bake in hot oven for a minute, then lower heat.

Pauline Wright

### **CORN LIGHT BREAD**

2 c. plain corn meal  
1/2 c. flour  
3/4 c. sugar  
1 tsp. salt  
1 tsp. soda  
1 tsp. baking powder  
2 c. buttermilk  
1 Tbsp. melted shortening

Sift dry ingredients together. Add buttermilk and shortening. Stir until well blended. Pour into well greased pans. Bake at 400 degrees.

Nancy Deere

### **QUICK CORN LIGHTBREAD**

2 c. plain meal  
1/2 c. flour  
3/4 c. sugar  
1 tsp. soda (level)  
2 c. buttermilk  
1 tsp. lard, melted  
1 egg

Sift together flour, meal, salt, and sugar. Dissolve soda in buttermilk; pour over first mixture. Add egg and melted lard and mix well. Put 2 tablespoons lard in baking dish and heat. Pour mixture in baking dish and cook for 1 hour at 350 degrees or until golden brown.

Kathleen Rhodes

### **QUICK CORN LIGHT BREAD**

2 c. plain corn meal  
1 c. plain flour  
1 c. sugar  
1 scant tsp. soda  
1 Tbsp. salt  
4 Tbsp. melted shortening  
2 c. buttermilk

Mix ingredients and put into hot greased loaf pan. Cook at 400 degrees for 30 minutes.  
Reduce heat to 350 degrees and cook 30 minutes.

Gay S. Roberts

### **CORN LIGHT BREAD**

4 c. boiling water  
1 c. plain meal  
1 tsp. salt  
2 c. cold water  
Additional meal  
1 c. sugar  
1 egg  
3/4 c. flour  
1 tsp. soda  
1 tsp. salt  
1 Tbsp. melted lard

Combine the 4 cups boiling water with the 1 cup meal and 1 teaspoon salt; cook to a thick mush. Take off stove and add the cold water and enough additional meal to make a thick batter. Cover and let set overnight in a warm place. Next morning, stir in the remaining ingredients and bake in a moderately hot oven until browned.

Myrtle Goff

### **TENNESSEE CORN LIGHT BREAD**

2 Tbsp. Crisco shortening  
2 c. self-rising corn meal  
1/2 c. self-rising flour  
3/4 c. white sugar  
1 pkg. dry yeast  
2 c. buttermilk

Melt shortening in loaf pan. In separate bowl, add corn meal, flour, and sugar. Sift together and add yeast. Add buttermilk; mix well. Add melted shortening to mixture; stir. Pour mixture into loaf pan. Bake in a 375 degree oven for 45 minutes.

Betty Sheppard

### **YELLOW CORN MEAL BUTTERMILK WAFFLES**

2 large eggs  
1/4 c. low fat buttermilk  
1 c. stone-ground yellow corn meal  
1 c. flour  
2 tsp. baking powder  
1/4 c. melted margarine

Lightly beat together the eggs and buttermilk; set aside. Sift together all the other ingredients except the margarine. Stir in egg mixture, then the margarine. Cook in standard waffle iron according to manufacturer's instructions. Add drops of milk if this seems too thick.

Pauline Wright

### **JALAPENO CORN BREAD**

3 c. self-rising meal  
2 1/2 c. buttermilk  
1/2 c. salad oil  
3 eggs, beaten  
1 large onion, chopped  
2 Tbsp. sugar  
1 c. creamed style corn  
1/2 c. finely chopped jalapeno peppers  
1 1/2 c. sharp cheese, shredded  
1/4 lb. cooked and crumbled bacon  
1/2 clove garlic, crushed

Put meal in large bowl; add milk and stir. Add other ingredients in order given. Bake in 1 large and 1 small skillet at 400 degrees for about 35 minutes or until done.

Elizabeth Coffman

## **MEXICAN CORN BREAD**

1 Tbsp. bacon drippings  
1 1/2 c. corn meal  
1 Tbsp. baking powder  
1 tsp. salt  
1/2 c. cooking oil  
1 c. buttermilk  
1-1 lb. can cream style corn  
2 eggs, slightly beaten  
2 minced fresh jalapeno peppers with seeds removed  
1 c. grated Cheddar cheese

Heat oven to 350 degrees. Pour bacon drippings in an 8x8 inch baking pan or skillet and heat in oven until drippings and pan are hot. Meanwhile, combine corn meal, baking powder, and salt in a large bowl. Add oil, buttermilk, corn, eggs, and pepper; mix well. Pour 1/2 of mixture into hot pan. Spread grated cheese on top of batter and then pour remaining mixture on top of cheese. Bake for 45 minutes or until done.

I use self-rising meal and I do not add baking powder and salt. I also use a little ground red pepper (cayenne) instead of the jalapeno peppers. It's according to how hot you want your bread to be.

Edna Wallace

## **MEXICAN CORN BREAD**

1 c. self-rising corn meal  
1 c. milk  
1 c. cream style corn  
1 small onion, chopped  
1 small pkg. shredded cheese  
2 eggs  
Salt and pepper  
Hot green peppers (chopped desired amount)

Oil and flour 9x9 inch baking dish. Mix all ingredients well. Pour in Pyrex casserole dish and bake at 350 degrees for 1 hour.

Randy Pearcey

## **SOUTHERN CORN BREAD**

1 egg  
1 1/2 c. milk  
1 tsp. sugar  
1/4 c. melted shortening  
2 c. self-rising meal

Preheat oven to 450 degrees. Grease 8 inch skillet. Beat egg; add milk and oil. Stir in corn meal and sugar; blend thoroughly. Pour batter into hot skillet. Bake for 20 to 25 minutes or until golden brown.

Eline Sisson

### **CORN PONES**

2 c. plain corn meal  
1 tsp. salt  
1 1/2 c. boiling water  
2 Tbsp. drippings or butter

Sift together corn meal and salt into mixing bowl. Stir in water and drippings; wet hands and shape dough into pones, leaving imprint of fingers. Place on hot greased griddle and bake in moderate oven for 35 to 40 minutes.

Pones can be cooked in hot broth, such as turnip green broth.

Ernestine Sisson

### **MAMA'S GINGERBREAD**

1/4 c. sugar  
1/4 c. molasses  
1/4 c. shortening  
1/3 c. milk  
1 egg  
1 c. flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 tsp. soda  
1/2 tsp. ginger, cloves, and allspice

Mix together egg, butter, sugar, and molasses. Sift dry ingredients together and add milk to first mixture, then add dry ingredients. Bake in loaf pan at 350 degrees for 25 to 30 minutes.

Libby Johnson

### **HAWAIIAN NUT BREAD**

3 c. all-purpose flour  
2 c. sugar  
1 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
2 tsp. vanilla  
1 c. nuts  
1 1/2 c. oil  
2 c. mashed bananas  
1-8 oz. can crushed pineapple, drained

Combine dry ingredients. Stir in nuts and set aside. Combine remaining ingredients and add to dry mixture. Stir until moist. Spoon into 2 (9x5x3 inch) loaf pans. Bake at 350 degrees for 1 hour or until done. Take drained pineapple juice and 1/2 cup sugar and bring to boil; drizzle over cake.

Josie Lee Leslie

### **OLIVE-NUT BREAD**

2 1/2 c. flour  
1/3 c. sugar  
4 tsp. baking powder  
1/2 tsp. salt  
1 beaten egg  
1 c. milk  
1 c. sliced stuffed olives  
1 c. nuts

Mix dry ingredients. Combine egg and milk; add to flour mixture, stirring just till moistened. Stir in olives and nuts. Turn into loaf pan (greased). Bake in 350 degree oven for about 45 minutes or till done. Remove from pan and cool on rack.

Gwen Stewart

## **PUMPKIN BREAD**

4 c. sugar  
3 eggs  
1 c. oil  
2 tsp. cinnamon  
1 tsp. salt  
2 c. nuts  
29 oz. can regular pumpkin  
5 c. flour  
1 Tbsp. baking soda  
1 1/2 tsp. ground cloves  
2 c. chopped dates

Preheat oven to 350 degrees. Grease 4 (1 pound) coffee cans. Combine sugar, pumpkin, and eggs in large bowl. Beat until well blended. Add oil and beat. Mix all dry ingredients together. Mix in dates until well coated. Add nuts. Add dry mixture to the pumpkin mixture; blend well. Fill prepared cans 3/4 full. Bake about 1 hour or until toothpick inserted near center comes out clean.

Don't over bake. Freezes well. Good served with whipped cream cheese.

Martha Sheehy

## **HUSH PUPPIES**

1 c. meal  
3 Tbsp. flour  
1 tsp. salt  
1 tsp. sugar  
2 tsp. baking powder  
1 egg  
1 medium size onion, chopped  
Buttermilk (enough to make soft dough)

Mix all ingredients. Drop in hot grease with teaspoon.

Sarah Wade

## **HUSH PUPPIES**

1 1/2 c. self-rising meal  
3/4 c. self-rising flour  
1 large onion, diced  
1/4 c. sugar  
2 eggs  
Milk

Mix all the ingredients together and use enough milk to make the right consistency for dropping into deep oil.

Barbara Willis

### **MUSH BREAD**

2 c. sweet milk  
1 c. water  
1 c. self-rising meal  
2 eggs  
3 tsp. shortening

Cook meal, water, and milk until a thick mush. Add 2 egg yolks and shortening; stir. Beat egg whites; fold in mush. Bake in a greased pan until done at 400 degrees.

Dorothy Patterson

### **POPPY SEED BREAD**

2 1/4 c. sugar  
3 eggs  
3 c. self-rising flour, sifted  
1 1/2 Tbsp. poppy seed  
1 1/2 c. milk  
1 1/2 c. oil  
1 1/2 tsp. almond extract  
1 1/2 tsp. butter flavoring  
GLAZE: 1/4 tsp. poppy seed  
1/2 tsp. almond extract  
1/2 tsp. butter flavoring  
1/2 tsp. vanilla  
3/4 c. sugar  
1/4 c. orange juice

To make glaze: Heat sugar and orange juice. Add flavorings; cool. To mix cake: Mix oil and sugar; add eggs. Beat well; add flour alternately with milk. Add poppy seed and flavorings. Beat well and pour in 2 loaf pans, oiled and floured. Bake at 325 degrees for 1 hour or well done. Cover with foil if they threaten to brown too quickly in middle of baking. Pour glaze over when removed from oven, dividing between 2 loaves.

Helen Pope

### **POPPY SEED BREAD**

4 c. flour  
1 tsp. salt  
2 c. oil  
1 large Pet milk  
1/2 or 1 c. poppy seeds  
4 tsp. baking powder  
2 c. sugar  
4 eggs  
1 tsp. vanilla  
1 c. chopped nuts

Mix everything together. Do not preheat oven. Bake at 325 degrees for 1 hour in tube pan. For loaf pans, cooking time will be less.

Pat Nolen

### **SOURDOUGH BREAD**

1/2 c. sugar  
1/2 c. vegetable oil  
1 tsp. salt  
1 c. sourdough starter  
1 1/2 c. warm water  
6 c. all-purpose or bread flour (or 3 c. white and 3 c. wheat flour)

Mix all ingredients and knead for about 5 minutes. Put into a lightly oiled large bowl, turning once. Let rise overnight until at least doubled in bulk. Cover loosely with plastic wrap or a dish towel. Punch dough down and form into 3 loaves. Let rise for 6 to 8 hours until doubled in bulk. Bake at 375 degrees for 30 to 35 minutes. Makes 3 loaves. This bread freezes well. Rising time is variable due to weather conditions.

Elizabeth Coffman

## **SOURDOUGH BREAD STARTER AND "FOOD"**

### **SOURDOUGH STARTER:**

3/4 c. sugar

3 Tbsp. instant potato flakes

1 c. warm water

1/2 tsp. dry yeast, optional

### **SOURDOUGH STARTER ""FOOD"":**

3/4 c. sugar

3 Tbsp. Instant potato flakes

1 c. hot water

**STARTER:** Mix sugar, potato flakes, warm water, and yeast with wooden spoon in 1 quart glass jar. Let stand out of refrigerator, loosely covered, for 2 or 3 days or until it ferments. Store, covered, in refrigerator. Must be fed every 3 to 7 days for optimum freshness.

**STARTER ""FOOD"":** Mix ingredients and add to starter, stirring thoroughly. Leave out of refrigerator for 12 hours before using to make bread. Store remainder in refrigerator, loosely covered.

For working with sourdough, it is better to use wooden spoon and glass bowls instead of metal.

Elizabeth Coffman

## **IRISH SODA BREAD**

4 c. flour

1 tsp. salt

3 tsp. baking powder

1 tsp. baking soda

1/4 c. sugar

2 c. buttermilk

1 c. raisins

1 c. currants

1 handful caraway seeds

1/4 c. butter or margarine

2 eggs

1 Tbsp. oil

Mix all ingredients and bake at 350 degrees for 1 hour in 2 loaf pans, greased and floured.

Janice Wadley

### **ZUCCHINI BREAD**

3 eggs  
1 c. oil  
2 c. sugar  
2 tsp. vanilla  
2 c. grated zucchini, drained  
1-15 oz. can crushed pineapple  
2 c. plain flour  
2 tsp. soda  
1 tsp. salt  
1 1/2 tsp. cinnamon  
3/4 tsp. nutmeg  
1/4 tsp. baking powder  
1 c. chopped dates  
1 c. chopped nuts

Beat eggs, oil, sugar, and vanilla together. Add dry ingredients, and then add zucchini, pineapple, dates, and nuts. Mix well. Grease and flour 2 loaf pans. Bake at 325 degrees for 1 hour or until tested done. If browning on top too quickly, cover with foil.

Ruby Winslow

### **MOIST ZUCCHINI BREAD**

3 eggs  
1 c. oil  
2 c. sugar  
2 tsp. vanilla extract  
2 c. shredded zucchini  
1 c. (8 1/2 oz.) crushed pineapple, drained  
1 c. nuts or raisins  
3 c. all-purpose flour  
1/4 tsp. baking powder  
2 tsp. baking soda  
1 tsp. salt  
1 1/2 tsp. cinnamon

3/4 tsp. nutmeg " "In a large mixing bowl, add ingredients, 1 at a time. Beat well after each addition. Pour mixture into 2 greased 5x9 inch loaf pans. Bake at 350 degrees for 45 minutes to 1 hour. Let cool for 5 minutes before removing from pans. Makes 2 loaves.

Martha Hays

## **MUSHROOM BUNS**

1 stick oleo  
1-8 oz. cream cheese  
2 Tbsp. chopped onions (more if you like)  
1 egg yolk  
1 bottle chopped mushrooms  
Garlic salt to taste  
1 pkg. English muffins

Whip oleo, cream cheese, and egg yolk. Add onions, mushrooms, and garlic salt. Spread on muffins. Bake at 350 degrees for 15 to 20 minutes. Can sprinkle extra garlic salt on muffins before baking.

Martha Schultz

## **ROLLS**

6 c. self-rising flour  
2 c. water  
2 pkg. yeast  
1/2 c. sugar  
2 eggs  
1 c. shortening (I use 1/2 c. oleo and 1/2 c. lard)

Put yeast in water and dissolve. Beat eggs; add sugar and melted shortening. Alternate water mixture and flour; mix well. This should be mixed in large bowl. Let rise to double in size, about 2 to 3 hours, then work down and refrigerate until ready to use. Roll out and put in buttered pan. Let rise for 3 to 4 hours. Bake at 450 degrees for 10 to 15 minutes or until done.

Farice Horn

## **ROLLS**

1 c. sugar  
1 tsp. salt  
1 stick margarine  
2 c. scalded milk  
2 pkg. dry yeast  
3 eggs  
6 c. plain flour

Place sugar, salt, and margarine in a large bowl. Scald milk and pour over sugar, salt, and margarine. Let cool to lukewarm. Sprinkle on dry yeast; let set for a few minutes. Stir, and then beat in eggs. Add 4 cups flour and blend, and then add other 2 cups. Cover bowl with Saran Wrap and let set until double in bulk (about 1 hour). Pour on floured board and sprinkle with flour. Knead a few times. Cut out rolls; put on greased pan and cover with melted butter. Let rise about an hour. Cook at 350 degrees until golden brown.

Christine Rogers

## **ROLLS**

2 pkg. yeast  
2 c. water (warm)  
1/2 c. sugar  
2 tsp. salt  
5 to 6 c. sifted all-purpose flour  
1 egg  
1/4 c. oil

In mixing bowl, dissolve yeast in water. Add sugar, salt, and about 1/2 the flour. Beat thoroughly for 2 minutes. Add egg and oil. Gradually beat remaining flour until smooth. Cover with damp cloth; place in refrigerator. About 2 hours before baking, roll out and cut. Put remaining dough back in refrigerator. Let rise about 2 hours. Bake at 450 degrees until brown.

Elizabeth Holmes

## **ANGEL ROLLS**

1 c. self-rising flour  
3 Tbsp. salad dressing  
1/4 c. milk

Grease and flour 6 muffin tins. Combine all ingredients and beat well. Pour into muffin tins and bake in 375 degree oven for 25 minutes.

Jane Essary

### **ANGEL ROLLS**

1 pkg. yeast  
2 Tbsp. warm water  
2 1/2 c. to 3 1/2 c. flour  
2 Tbsp. sugar  
1/2 c. oil  
1 c. buttermilk

Preheat oven to 400 degrees. Dissolve yeast in water. Combine flour and sugar; add oil and mix well. Add buttermilk and yeast mixture; mix well. Knead a few minutes. Make into rolls. Bake for 12 to 15 minutes. Brush with melted margarine. Dough may be refrigerated. Serves 12.

Gina S. Myracle

### **DINNER ROLLS**

1/2 c. lukewarm water  
1 pkg. dry yeast  
1 tsp. sugar  
1 egg  
1/2 c. sugar (less 2 Tbsp.)  
1/2 c. shortening  
1 1/2 tsp. salt  
1 1/2 c. water  
4 to 5 c. plain flour

Put 1/2 cup water in bowl. Add 1 package dry yeast, plus 1 teaspoon sugar. Stir well and let set for 30 minutes. Add 1 egg, 1/2 cup sugar less 2 tablespoons, 1/2 cup shortening, 1 1/2 teaspoon salt, 1 1/2 cups water, and enough plain flour to make stiff dough, approximately 4 to 5 cups. Let rise for several hours or overnight. Punch down; turn onto well floured paper. Work like biscuit dough. Now it's ready to cut into size and shapes as you like or bake in loaf pan at 350 degrees to 375 degrees until done.

Mary Jo Seaton

## **FAMILY FAVORITE ROLLS**

1 c. hot water  
6 Tbsp. oil or shortening  
1 tsp. salt  
1/4 c. sugar  
1 pkg. yeast  
2 Tbsp. 115 degree water  
1 egg, slightly beaten  
4 c. plain flour

Mix first 4 ingredients and cool to lukewarm. Mix 2 tablespoons hot water and yeast. Add egg to yeast mixture. Add 1 cup of flour at a time, mixing well each time. Grease top of dough and cover with a cloth. Store in refrigerator for 2 1/2 hours before ready to serve. Roll out. Let rise for 2 hours. Bake in preheated oven at 350 degrees for 10 to 20 minutes.

Lucille Mitchell

## **HOMEMADE ROLLS**

1 pkg. yeast  
1 c. lukewarm water  
1 egg  
1/2 tsp. salt  
1/3 c. sugar  
1/3 c. shortening  
3 c. plain flour

Dissolve yeast in water and set aside. Beat egg. Add sugar and salt. Add shortening. Add yeast mixture, then flour; stir. Place in refrigerator overnight. Roll out on floured surface, 1/4 inch thick and cut with a 2 1/2 inch diameter cutter. Dip in melted butter; fold over halfway and place in buttered pan. Let rise in warm place for 2 1/2 hours. Bake at 425 degrees for 12 to 15 minutes.

Dianne S. Taylor

## **HOT ROLLS**

1 qt. sweet milk  
1 scant c. Crisco  
1 c. sugar  
2 env. yeast  
1 Tbsp. salt  
1 tsp. soda  
1 tsp. baking powder (heaping)  
Flour  
Butter or margarine

Bring milk, Crisco, and sugar to a boil. Let mixture cool. Add yeast and enough flour to make a soft batter; let rise for 2 hours. Add remaining ingredients and enough flour to make a soft dough. Put into refrigerator until ready to use. When ready to bake, cut out rolls; fold in half with a small pat of butter in fold. Put into greased pan. Grease tops of rolls with melted butter. Let rise for 2 hours. Bake in moderate oven till golden brown. Better second and third day.

Myrtle Goff

### **AUNT MYRTLE'S ROLLS**

2 c. lukewarm water  
1 cake or 1 pkg. yeast  
1/2 c. sugar  
1/2 c. melted shortening (or oil)  
1 Tbsp. salt  
1 unbeaten egg white  
6 c. plain flour

Dissolve yeast in water. Add sugar, shortening, salt, and egg white. Gradually add 6 cups flour. Let rise for 1 hour or until doubled. Punch down and put in refrigerator; or, make out into rolls and let rise. Bake at 400 degrees for 10 to 12 minutes or until brown. These can be made into Parker House style or regular rolls. Will keep for several days in refrigerator.

Connie Holmes

### **INSTANT ROLLS**

4 c. self-rising flour  
1/2 c. sugar  
1 pkg. dry yeast

3/4 c. butter flavored Wesson oil  
2 c. very warm water  
1 egg, beaten well

Mix flour, sugar, and yeast well. Add oil, water, and egg. Mix all ingredients together. Fill muffin tin 1/2 full. Bake at 350 to 375 degrees until brown. Yields approximately 36 rolls. Will keep in refrigerator for 2 weeks.

Nancy Deere

### **INSTANT ROLLS**

1 c. warm water  
1/3 c. sugar  
1 1/4 tsp. salt  
2 Tbsp. shortening  
4 c. flour  
1 egg

Mix well for several minutes or until the dough is a little tough. Dissolve in water 1 package yeast, 1/2 teaspoon sugar, and 1/4 cup warm water; add to first mixture. Put in a greased pan and let rise for about 1 1/2 or 2 hours, or until double in size. Bake at 350 degrees.

Kathleen Rhodes

### **OVERNIGHT ROLLS**

1 pkg. dry yeast  
1/4 c. warm water  
2 c. water  
1/2 c. plus 2 Tbsp. sugar  
1/2 c. shortening  
2 eggs, beaten  
1 Tbsp. salt  
6 1/2 c. all-purpose flour

Dissolve yeast in 1/4 cup water; let stand 5 minutes. Heat 2 cups water, sugar and shortening in a saucepan until shortening melts. Cool. Add yeast mixture, eggs, salt, and 1 cup flour, mixing well. Gradually stir in remaining flour (dough will be soft). Place dough in a well greased bowl, turning to grease top. Cover and let rise in a warm place or until doubled in bulk. Punch dough down. Cover and let rise again until double in bulk.

Punch dough down. Cover and let rise again until double in bulk. Punch dough; cover and refrigerate overnight. Take out and divide in balls. Place on greased baking sheets. Let rise and bake at 375 degrees until golden brown.

Mae Olive

### **REFRIGERATOR ROLLS**

2 c. scalded milk  
1/2 c. Crisco shortening, melted  
1/2 c. sugar  
1 pkg. dry yeast  
4 to 5 c. self-rising flour

Scald milk; do not boil. Melt shortening. Mix sugar with shortening. Mix 1 package dry yeast with about 1/2 of milk. Make sure milk is about lukewarm (hot milk will kill yeast). Mix all ingredients. Add enough self-rising flour to make a thick dough, around 4 to 5 cups. Put in a greased bowl and cover; let it rise until double. Work down and refrigerate in sealed container. Make into rolls. Let rise for 2 to 2 1/2 hours. Bake at 400 degrees. This dough will keep for several days in refrigerator.

Juanita Wallace

### **REFRIGERATOR ROLLS**

1 tsp. salt  
1/4 c. sugar  
1/2 c. solid shortening  
1 c. boiling water  
1 egg, beaten  
1 yeast cake  
4 Tbsp. water (warm)  
Pinch of sugar  
4 c. sifted flour

Pour boiling water over salt and shortening. Let stand until lukewarm; dissolve yeast in warm (105 to 110 degrees) water with pinch of sugar. Add egg and yeast to mixture then the sifted flour, 1 cup at a time. Let rise in a warm place until double. Punch down and refrigerate overnight or at least 4 hours. About 2 hours before baking, divide dough in half and roll out on a floured surface. Cut with biscuit cutter. Place on greased or oiled pan. Let rise for 2 hours. Bake at 450 degrees for 12 to 15 minutes.

Maxileen Dill

## **POTATO YEAST ROLLS**

1 pkg. yeast  
1/2 c. warm water  
1 c. hot water  
2/3 c. Crisco  
2/3 c. sugar  
1 1/2 tsp. salt  
1 c. mashed potatoes  
2 eggs  
7 or 8 c. flour

Soften yeast in 1/2 cup of the warm water. Soften Crisco in the hot water. Add sugar, potatoes, eggs, and salt. When cool to lukewarm, add yeast water. Add 3 cups of the flour and beat smooth. Add remaining flour and knead until smooth and bubbles begin to form. Place in greased bowl and turn to grease top. Let rise until double. Punch down and refrigerate; use as needed. Roll out; shape into desired shape. Let rise for 2 hours. Bake at 450 degrees.

Maxileen Dill

## **SWEDISH ROLLS**

1 pkg. dry yeast  
1 c. milk  
1 c. melted margarine  
1 Tbsp. sugar  
3 well-beaten eggs  
1/2 c. sugar  
1 tsp. salt  
5 c. flour, unsifted

Scald milk. Add margarine and cool until lukewarm. Mix yeast with 1 tablespoon sugar and 2 tablespoons of warm milk mixture. Add to first mixture. Gradually add the sugar to the beaten eggs, beating all the while. Add salt while still beating. Combine milk and egg mixtures. Stir in flour; let stay in refrigerator overnight or at least for several hours. Divide dough into 4 equal parts. Roll each portion about 1/4 inch thick. Cover with melted butter and cut in pie-shaped wedges. Roll up starting with wide end. Place on greased cookie sheet and let rise for 4 hours in warm place. Bake for 15 minutes at 350 degrees. Yield: 48 rolls.

Gertie Wallace

### **QUICK BATTER ROLLS**

1 pkg. active dry yeast  
3/4 c. very warm water  
4 Tbsp. vegetable oil  
3 c. self-rising flour  
3/4 c. milk scalded  
2 Tbsp. sugar  
1/4 tsp. salt

In a very large mixing bowl, dissolve yeast in warm milk and water mixture. Stir in sugar, oil, and salt. Add flour and mix well. Spoon into greased muffin pans. Bake at 425 degrees for about 15 minutes or until brown. Brush tops with butter before baking. Yield: 18 rolls.

Pauline Wright

### **QUICK AND EASY ROLLS**

1 pkg. dry yeast  
2 c. lukewarm water  
4 c. self-rising flour  
1 egg, beaten  
1/2 c. sugar  
3/4 c. shortening

Mix yeast and water; let set while you mix flour and sugar together. Add egg and shortening to yeast mixture. Pour over flour and sugar and mix well. Store in refrigerator in a covered container, a few hours before baking. Spoon into greased muffin pans and bake at 400 degrees until done.  
Batter will keep several days.

Mary Pearcey

### **BRAN MUFFINS**

1-15 oz. box Kellogg's Raisin Bran

5 c. plain flour  
2 tsp. salt  
4 eggs, beaten  
4 tsp. soda  
1 c. oil  
1 qt. buttermilk  
3 c. sugar

Mix well. Fill muffin pans about 2/3 full. Bake at 375 degrees to 400 degrees for 15 or 20 minutes. Batter may be stored in refrigerator as long as 6 weeks.

Wilma Bruce

### **REFRIGERATOR BRAN MUFFINS**

1 qt. buttermilk  
2 c. water  
1 c. honey  
2/3 c. oil  
4 eggs  
6 c. bran cereal (concentrated)  
2 c. all-purpose flour  
3 c. whole wheat flour  
5 tsp. baking soda  
3 tsp. cinnamon  
1 tsp. nutmeg  
3 c. raisins

\Combine buttermilk, water, honey, oil, and eggs (beat well); stir in bran cereal. Combine flours, baking soda, and spices; stir dry ingredients into the liquid mixture. Fold in raisins. To bake, spoon batter into prepared muffin cups. Bake at 400 degrees for 15 to 20 minutes. Makes 6 dozen.

Batter can be kept in the refrigerator for 6 weeks.

Gina S. Myracle

### **NO-CHOLESTEROL MUFFIN**

1 c. crushed pineapple  
1 tsp. soda  
1 c. oil  
1 c. sugar

2 c. flour  
1/2 tsp. salt  
1 tsp. cinnamon  
3/4 c. raisins  
1 c. chopped nuts  
1 tsp. vanilla

Discard 1/2 pineapple juice. Heat pineapple and add soda. Mix oil and sugar; add to pineapple. Mix flour, salt, and cinnamon; add to pineapple. Fold in raisins, nuts, and vanilla. Fill tins full. Makes 36 mini muffins. Bake at 350 degrees for about 30 minutes.

Lottie Lee Hay

### **HOME MADE ROLLS**

4 1/2 c. plain flour  
1 pkg. yeast in 1/4 c. warm water  
1/4 c. sugar  
1/2 c. Crisco or lard  
1 egg  
1/4 tsp. salt  
1/2 c. hot water  
1/2 c. cold water

Cream Crisco, sugar, egg, and yeast. Add hot water, then cold water. Add salt. Add flour and make a dough like biscuits. Make a big ball and put in refrigerator. Let rise 45 minutes or 1 hour. Roll out and cut with biscuit cutter. Spray pan. Fold in half and put in pan. Bake at 350 degrees or 400 degrees till brown as you like them. Makes 45 to 50 small rolls.

Gladys Fuller

### **GLAZED LEMON BREAD**

1 2/3 c. all purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 1/2 c. sugar  
1/2 c. unsalted butter, room temperature  
2 large eggs  
2 tsp. (packed) grated lemon peel  
1/2 c. whole milk  
1/2 c. fresh lemon juice, divided

Preheat oven to 350 degrees. Lightly butter 8 1/2 x 4 1/2 x 2 1/2 loaf pan. Stir flour, baking powder, and salt in medium bowl to blend. Using an electric mixer, beat 1 cup sugar and butter in large bowl until light and fluffy. Beat in eggs 1 at a time. Add grated lemon peel. Mix in dry ingredients alternately with milk. Add 1/4 cup of the fresh lemon juices to the batter. Pour batter into prepared loaf pan. Bake until tester inserted into center of bread comes out clean, about an hour.

Meanwhile, combine remaining 1/2 cup sugar and 1/4 cup lemon juice in small saucepan and stir over low heat until sugar dissolves.

Transfer lemon bread to rack. Gradually spoon lemon glaze over hot bread, adding more as glaze is absorbed. Cool lemon bread completely in pan on rack. Cover with plastic wrap and let stand at room temperature.

Ann Johnson, Elizabeth Coffman

## **BROCCOLI BREAD**

1 c. egg substitute  
3/4 c. fat-free cottage cheese  
1/2 c. fat-free sour cream  
2 Tbsp. butter, melted  
1/4 tsp. salt  
1 1/2 c. finely chopped onion  
1 - 10 oz. pkg. frozen chopped broccoli, thawed and drained  
1 - 8 1/2 oz. pkg. corn muffin mix (such as jiffy)

Preheat oven to 400 degrees. (If using a glass pan decrease oven temp. by 25 degrees.) Combine the first 5 ingredients in a large bowl. Stir in onion, broccoli, and muffin mix; stir until well blended. Pour into a 13x9-inch baking pan coated with cooking spray. Bake at 400 degrees for 27 minutes or until set. Yield: 12 servings.

This is a Cooking Light Recipe

Frances Thrower

## **BETTY'S YEAST ROLLS**

11 c. all-purpose flour, approx.  
1 c. Crisco  
1 c. sugar  
2 pkg. dry yeast

6 Tbsp. warm water  
4 c. sweet milk  
3 tsp. baking powder  
1 tsp. soda  
2 tsp. salt

Scald together the milk, Crisco, and sugar. Cool to lukewarm. Dissolve yeast in warm water and add to milk. (I use a plastic dish pan that I keep just for rolls). Add 5 cups flour. Stir until mixed well. Let this rise in warm place until double in size. Dissolve the baking powder, soda and salt in warm water, add this to your dough, and stir well. Add enough flour to make a stiff dough, (Approx. 6 or 7 cups). Knead a few times. Put in refrigerator or make rolls. Will keep in refrigerator for a week. This dough makes good cinnamon rolls and doughnuts.

Betty Sheppard

### **ANN'S BANANA BREAD**

1 box yellow cake mix  
1 box instant banana pudding mix  
1 c. sugar  
1 c. sour cream  
1/2 c. oil  
3 or 4 bananas, mashed  
3 eggs  
1 c. nuts

Mix and bake in 2 loaf pans at 325 degrees for 1 hour. Very good and moist

Sara Lewis

### **NO FAIL FAST YEAST ROLLS**

2 pkg. yeast  
3 Tbsp. sugar  
4 1/2 c. self-rising flour  
1 tsp. salt  
1/2 tsp. soda  
1 1/2 c. milk or buttermilk  
1/3 c. corn oil or melted shortening  
3 Tbsp. melted margarine

Mix yeast, 1/4 cup warm water and 1 tablespoon sugar in mixer bowl. Warm milk/buttermilk and add to oil/shortening, with remaining 2 tablespoons sugar. Mix all above together. Then add salt, soda, and flour 2 cups at a time. Mix well. Let set 10 minutes. Knead 5 minutes. Shape into rolls. Brush with melted butter/margarine. Let rise 30 minutes. Bake in 400 degree oven 10 minutes. Yields 2 to 3 dozen rolls. I just throw everything into the Kitchen Aid Mixer bowl for whole process. Then turn out on floured surface like biscuits to cut out rolls. I got this from an altered old teacher recipe book.

Fay Cogdell

### **CHEESY SAUSAGE MUFFINS**

1/4 lb. ground pork sausage  
1 - 3 oz. pkg. Philadelphia cream cheese cut in small cubes  
1/2 c. (2 oz.) shredded Cheddar cheese  
1/4 c. chopped green onions  
1 c. Biscuit Mix (Bisquick)  
2 large eggs, slightly beaten  
2/3 c. milk

Combine first 5 ingredients in large bowl; make a well in the center of mixture. Combine eggs and milk; add to sausage mixture, stirring just until moistened. Spoon into greased muffin pans, filling 3/4 full. Bake at 350 degrees for 35 to 40 minutes. Remove from the pan immediately.

Nancy Wilson

### **RICH BANANA BREAD**

1/2 c. butter  
1 c. sugar  
2 eggs  
1 tsp. vanilla extract  
1 c. mashed bananas  
1/2 c. chopped nuts  
1/2 c. sour cream  
1 1/2 c. flour  
1 tsp. baking soda  
1/2 tsp. salt

Combine ingredients in order listed, mixing after each addition. Beat one minute. Bake in greased and floured 9x5 inch loaf pan or 2 prepared 7 x 3 5/8 inch loaf pans, at 350

degrees for one hour. It takes 2 or 3 fully ripe bananas. If you like a spread on the bread, you can whip 3 ounces of cream cheese and add one tablespoon of honey and one teaspoon lemon juice. Mix well.

Arba M. Taylor