

The Bread Cookbook

1561 Recipes

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Mom's Delicious Oyster Corn Bread Dressing

Ingredients

1 sweet potato, peeled and cubed
2 (8 ounce) packages dry corn bread mix
1 (16 ounce) package ground spicy pork sausage
3 tablespoons butter
1 stalk celery, chopped
1 bunch green onions, chopped
1 large onion, chopped
1/4 bunch fresh parsley, chopped
2 (8 ounce) cans oysters, liquid reserved

Directions

Place sweet potato in a medium saucepan with enough water to cover. Bring to a boil, and cook 15 minutes, or until tender. Drain, mash, and set aside.

Prepare dry corn bread mix according to package directions. Crumble, and set aside.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside.

Melt butter in the skillet over medium heat, and stir in celery, green onions, onion, and parsley. Cook and stir until tender, about 10 minutes.

Return cooked sausage to skillet, and mix in oysters and their reserved liquid. Allow oysters to cook about 5 minutes before stirring in crumbled cornbread and mashed sweet potato.

Irish Soda Bread I

Ingredients

4 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
3 eggs
1 pint sour cream
1 cup raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease two 8x4 inch loaf pans.

Mix the flour, sugar, baking soda, baking powder and salt. Add the eggs, sour cream and raisins and mix until just combined. Distribute batter evenly between the two pans.

Bake loaves at 325 degrees F (165 degrees C) for 1 hour.

Brown Sugar Banana Nut Bread I

Ingredients

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 tablespoon vanilla extract
4 very ripe bananas, mashed
2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in vanilla and banana. In a separate bowl, sift together flour, baking powder, and salt.

Blend the banana mixture into the flour mixture; stir just to combine. Fold in walnuts. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, until a toothpick inserted into center of loaf comes out clean.

English Muffin Bread

Ingredients

5 cups all-purpose flour, divided
2 (.25 ounce) packages active dry yeast
1 tablespoon sugar
2 teaspoons salt
1/4 teaspoon baking soda
2 cups warm milk (110 to 115 degrees F)
1/2 cup warm water (120 to 130 degrees F)
Cornmeal

Directions

In a large mixing bowl, combine 2 cups flour, yeast, sugar, salt and baking soda. Add warm milk and water; beat on low speed for 30 seconds, scraping bowl occasionally. Beat on high for 3 minutes. Stir in remaining flour (batter will be stiff). Do not knead. Grease two 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pans. Sprinkle pans with cornmeal. Spoon batter into the pans and sprinkle cornmeal on top. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees F for 35 minutes or until golden brown. Remove from pans immediately to cool on wire racks.

Pear Spread for Fruit Bread

Ingredients

2 pears - peeled, cored and shredded
1 tablespoon crystallized ginger
1 teaspoon vanilla extract
1 tablespoon white sugar

Directions

Place pears, crystallized ginger, vanilla extract and white sugar in a small microwave safe bowl. Cover and microwave on high 2 minutes. Uncover and continue to microwave in 1 minute intervals, stirring occasionally, until the mixture attains a thick, spreadable consistency.

Italian Bread Bowls

Ingredients

2 (.25 ounce) packages active dry yeast
2 1/2 cups warm water (110 degrees F/45 degrees C)
2 teaspoons salt
2 tablespoons vegetable oil
7 cups all-purpose flour

1 tablespoon cornmeal
1 egg white
1 tablespoon water

Directions

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Add salt, oil and 4 cups flour to the yeast mixture; beat well. Stir in the remaining flour, 1/2 cup at a time, beating well with an electric mixer at medium speed after each addition.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 6 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 40 minutes.

Punch dough down, and divide into 8 equal portions. Shape each portion into a 4 inch round loaf. Place loaves on lightly greased baking sheets sprinkled with cornmeal. Cover and let rise in a warm place, free from drafts, until doubled in bulk, about 35 minutes.

Preheat oven to 400 degrees F (200 degrees C). In a small bowl, beat together egg white and 1 tablespoon water; lightly brush the loaves with half of this egg wash.

Bake in preheated oven for 15 minutes. Brush with remaining egg mixture, and bake 10 to 15 more minutes or until golden. Cool on wire racks.

To make bowls: Cut a 1/2 inch thick slice from top of each loaf; scoop out centers, leaving 3/4-inch-thick shells. Fill bread bowls with hot soup and serve immediately.

Maple Oat Bread

Ingredients

2 cups spelt flour
1 cup whole wheat flour, or as needed
1/2 cup rolled oats
1 (.25 ounce) envelope active dry yeast
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1 1/2 teaspoons salt
2 tablespoons vegetable oil
1 cup warm water (120 to 130 degrees F/50 degrees C)
1/4 cup maple syrup

3 tablespoons water
1 tablespoon maple syrup
2 tablespoons rolled oats

Directions

In a large bowl, stir together the spelt flour, whole wheat flour, oats, yeast, cinnamon, cloves, allspice, nutmeg, ginger and salt. Combine the oil, warm water, and 1/4 cup maple syrup; stir into the flour mixture.

When the dough is stiff enough, turn out onto a floured surface, and knead until smooth and elastic, about 7 minutes. Knead in more flour if necessary to keep the dough from being sticky. Place dough in an oiled bowl, and turn to coat. Cover, and set in a warm place to rise until double in size.

Punch down dough, and form into a tight ball by folding the sides into the center. The tighter the ball, the more it will rise instead of just spreading. Place on a greased baking sheet with the seam underneath. Let rise for 20 minutes, or until your finger leaves a dent when you poke it gently.

Preheat the oven to 375 degrees F (190 degrees C). Mix together 3 tablespoon of water and 1 tablespoon of maple syrup. Brush over the top of the loaf, then sprinkle with 2 tablespoons of oats.

Bake for 35 to 40 minutes in the preheated oven, or until the loaf sounds hollow when tapped on the bottom. Cool on a wire rack before slicing.

King Cake in a Bread Machine

Ingredients

1/4 cup warm water (100 to 110 degrees F/40 to 45 degrees C), or as needed

1/2 teaspoon salt

2 tablespoons softened butter

1 egg, slightly beaten

1 cup sour cream

3 1/2 tablespoons white sugar

3 1/2 cups all-purpose flour, or as needed

2 1/2 teaspoons active dry yeast

1/4 cup white sugar

1 teaspoon ground cinnamon

2 1/2 tablespoons melted butter

1/2 cup chopped pecans

1 1/2 cups confectioners' sugar

1 1/2 tablespoons melted butter

1/8 teaspoon vanilla extract

2 tablespoons milk, or as needed

1 tablespoon purple colored sugar, or as needed

1 tablespoon green colored sugar, or as needed

1 tablespoon yellow colored sugar, or as needed

Directions

Place the warm water, salt, softened butter, egg, sour cream, 3 1/2 tablespoons of sugar, flour, and yeast into a bread machine in the order recommended by the manufacturer, select the dough cycle, and start the machine. Check the dough after about 5 minutes of mixing, and add 1 to 2 more tablespoons of water or flour if the dough is too dry or wet.

Mix 1/4 cup of sugar, the cinnamon, and 2 1/2 tablespoons of melted butter together in a bowl. Grease a baking sheet, and set aside.

When the dough cycle is finished, remove the dough and roll out to a 10x28-inch rectangle on a floured surface. Spread the cinnamon-butter mixture over the dough, and sprinkle on an even layer of pecans. Pick up one of the long edges, and roll the dough into a 28-inch long log. Place the rolled dough onto the prepared baking sheet, seam side down, and form the dough into a ring. Moisten the ends of the dough with a little water; pinch the two ends together to seal. Cover the dough ring with a cloth, and let rise in a warm place until doubled in size, about 30 minutes.

Preheat an oven to 375 degrees F (190 degrees C).

Bake the cake in the preheated oven until the top is golden brown, about 15 minutes.

Mix the confectioners' sugar, 1 1/2 tablespoons of melted butter, vanilla extract, and just enough milk to make a smooth but not thin glaze.

Remove the cake from the oven, and cool for about 10 minutes on a wire rack. While the cake is still warm, spoon the glaze onto the cake, allowing drips of glaze to dribble down the sides of the cake. Immediately sprinkle the cake with alternating bands of purple, green, and yellow colored sugar. Allow the cake to cool completely before serving.

Wonder® Bread Mushroom Appetizer Croustades

Ingredients

12 slices Wonder® Classic White Bread
3 tablespoons butter
2 green onions, chopped
8 ounces button mushrooms, finely diced
2 tablespoons all-purpose flour
1 cup light whipping cream
1 tablespoon chopped flat-leaf parsley
1/2 teaspoon lemon juice
1/4 teaspoon cayenne pepper
2 tablespoons shredded Parmesan cheese

Directions

Preheat oven to 400 degrees F.

Wonder Bread Croustades: Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown. Leave them in the muffin pans; set aside.

Reduce oven temperature to 350 degrees F.

Mushroom Filling: Melt butter in medium skillet over medium high heat. Cook green onions and mushrooms about 4 to 5 minutes or until moisture evaporates, stirring occasionally.

Sprinkle with flour and stir well. Add cream and bring to a boil, stirring constantly. Continue cooking until mixture thickens. Remove from heat and stir in parsley, lemon juice and cayenne pepper. Fill cups and sprinkle with Parmesan cheese.

Bake for 7 to 10 minutes.

Sunflower Rye Bread

Ingredients

1 1/2 cups water (70 to 80 degrees F)
3 tablespoons instant nonfat dry milk powder
2 tablespoons honey
2 tablespoons molasses
2 tablespoons shortening
1 1/2 teaspoons salt
1/3 cup unsalted sunflower kernels
2 cups bread flour
1 1/3 cups whole wheat flour
1 cup rye flour
1 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select wheat bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Granny's White Bread

Ingredients

1 cup milk
1/3 cup margarine
1/3 cup white sugar
4 teaspoons salt
3 cups warm water (110 degrees F/45 degrees C)
1 cup dry potato flakes
2 (.25 ounce) packages active dry yeast
10 cups all-purpose flour

Directions

Heat milk in a large saucepan over low heat until it bubbles; stir in butter or margarine, sugar and salt, then cool until lukewarm. Add warm water and potatoes and sprinkle in yeast until it dissolves. Then stir in 6 cups of the flour and mix all together. Add the remaining 4 to 5 cups of flour and mix. Let rest 15 minutes.

Turn dough out on a floured surface and knead softly until dough is elastic and smooth. Lightly oil a large mixing bowl; add dough and turn to coat. Cover with a damp cloth and let rise 1 hour or until dough has doubled in volume.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease two 9x5 inch loaf pans.

Punch down dough and divide into 3 to 4 sections. Shape into loaves and let rise, covered, until volume is nearly doubled.

Bake at 400 degrees F (200 degrees C) for 30 minutes or until loaves sound hollow when tapped on the bottom.

Pumpkin Bread Pudding with Caramel Rum Sauce

Ingredients

2 eggs
1 1/2 cups half-and-half
1/4 cup white sugar
1 teaspoon vanilla extract
4 cups cubed pumpkin bread

2/3 cup butterscotch caramel ice cream topping
3 tablespoons heavy cream
3 tablespoons dark rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Prepare a 9-inch pie pan with cooking spray.

Whisk together the eggs, half-and-half, sugar, and vanilla in a bowl. Arrange the cubed pumpkin bread in the pie pan. Pour the egg mixture over the bread cubes.

Bake in preheated oven until a knife inserted into the center of the dish comes out clean, 30 to 35 minutes.

Combine the caramel sauce, heavy cream, and rum in a medium microwave-safe bowl. Heat on High in microwave for 45 seconds; whisk. Drizzle sauce over bread pudding to serve.

Apple Raisin Bread

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2/3 cup packed brown sugar
1 cup rolled oats
1 1/2 cups grated apple
1/4 cup chopped walnuts
1/4 cup raisins
2 eggs
1/4 cup milk
1/4 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.

In a large bowl, combine flour, baking powder, baking soda, salt, cinnamon, nutmeg, brown sugar, and oats. Add apple, nuts, raisins, eggs, milk, and oil. Mix until dry ingredients are moistened.

Bake for 55 to 60 minutes, or until done. Cool on wire rack.

Honey-Wheat Sunflower Bread

Ingredients

2 cups warm water (120 to 130 degrees F)
2 3/4 cups all-purpose flour or bread flour
2 (.25 ounce) packages active dry yeast
1 tablespoon sugar
2 cups whole wheat flour
1 cup old-fashioned oats
1/3 cup instant dry milk powder
1/4 cup butter or margarine, melted and cooled
1/4 cup honey
2 teaspoons salt
1 cup unsalted sunflower seeds

Directions

In a mixing bowl, combine the water, 2 cups all-purpose or bread flour, yeast and sugar. Beat on low speed for 3 minutes. Cover and let rise in a warm place until doubled, about 30 minutes. (Mixture will be spongy.) Stir in whole wheat flour, oats, milk powder, butter, honey and salt; mix well. Stir in sunflower seeds and as much of the remaining all-purpose or bread flour as you can with a spoon. Turn out onto a lightly floured surface and knead until smooth and elastic, about 6-8 minutes. Shape into a ball. Place in a grease bowl; turn once. Cover and let rise until doubled, about 30-45 minutes. Punch down and divide in half. Cover and let rest 10 minutes. Shape into two loaves; place in two greased 8-in. x 4-in. x 2-in. loaf pan. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes. Cover with foil; bake 15 minutes longer. Remove from pans and cool on wire racks.

Spiced Banana Bread

Ingredients

- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 4 very ripe bananas
- 2 eggs
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/2 cup melted butter
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x3 inch loaf pans. Whisk together the flour, baking powder, and baking soda; set aside.

Mash the bananas, eggs, sugar, cinnamon, salt, nutmeg, and cloves together in a large bowl with a fork until well combined. Stir in the melted butter and vanilla extract, then fold in the flour mixture until a batter forms and no dry lumps remain. Pour into the prepared loaf pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack.

Late-Night Breadsticks

Ingredients

1/2 cup grated Parmesan cheese
1/4 cup finely shredded Cheddar cheese
1/2 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1/8 teaspoon onion powder
1 (1 pound) loaf frozen white bread dough, thawed
1/4 cup butter or stick margarine, melted

Directions

In a shallow bowl, combine the first five ingredients; set aside. Divide dough into 16 pieces; roll each into a 6-in. rope. Dip ropes in butter, then roll in cheese mixture. Place 2 in. apart on a greased baking sheet. Let rest for 10 minutes. Bake at 400 degrees F for 10-12 minutes or until golden brown.

Oatmeal Banana Cinnamon Bread

Ingredients

1/2 cup water
3/4 cup mashed banana
2 tablespoons vegetable oil
1 teaspoon butter flavored extract
1 teaspoon vanilla extract
1/2 teaspoon orange extract
1 cup rolled oats
1 teaspoon salt
1 tablespoon white sugar
1 teaspoon grated orange zest
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select light setting; press Start.

Beefy Corn Bread Casserole

Ingredients

1 pound ground beef
1 small onion, chopped
2 jalapeno peppers, seeded and chopped*
2 (8.5 ounce) packages corn bread/muffin mix
3/4 teaspoon salt
1/2 teaspoon baking soda
1 (14.75 ounce) can cream-style corn
1 cup milk
1/2 cup vegetable oil
2 eggs, beaten
3 cups shredded Cheddar cheese, divided

Directions

In a large skillet, cook the beef, onion and peppers over medium heat until meat is no longer pink; drain and set aside. In a small bowl, combine the corn bread mix, salt, baking soda, corn, milk, oil and eggs.

Pour half in a greased 13-in. x 9-in. x 2-in. baking dish. Layer with half of the cheese and all of the beef mixture. Top with remaining cheese. Carefully spread remaining batter over top. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

Tomato-Cheese Snack Bread

Ingredients

2 cups biscuit/baking mix
2/3 cup milk
3 medium tomatoes, peeled and cut into 1/4-inch slices
1 medium onion, finely chopped
2 tablespoons butter or margarine
1 cup shredded Cheddar cheese
3/4 cup sour cream
1/3 cup mayonnaise
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried oregano
Paprika

Directions

In a bowl, combine biscuit mix and milk just until moistened. Turn onto a floured surface; knead 10-12 times. Press onto the bottom and 1 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. Arrange tomato slices over top. In a skillet, saute onion in butter until tender; remove from the heat. Stir in the cheese, sour cream, mayonnaise, salt, pepper and oregano. Spoon over tomatoes. Sprinkle with paprika. Bake at 400 degrees F for 20-25 minutes or until browned. Let stand for 10 minutes before cutting. Serve warm. Refrigerate leftovers.

Mediterranean Black Olive Bread

Ingredients

3 cups bread flour
2 teaspoons active dry yeast
2 tablespoons white sugar
1 teaspoon salt
1/2 cup chopped black olives
3 tablespoons olive oil
1 1/4 cups warm water (110 degrees F/45 degrees C)
1 tablespoon cornmeal

Directions

In a large bowl, mix together flour, yeast, sugar, salt, black olives, olive oil, and water.

Turn out dough onto a floured board. Knead until smooth and elastic, 5 to 10 minutes. Set aside, and let rise about 45 minutes, until it doubles in size. Punch down. Knead well again, for about 5 to 10 minutes. Let rise for about 30 minutes, until it doubles in size.

Round the dough on kneading board. Place upside down in a bowl lined with a lint-free, well floured towel. Let rise until double in size.

While the bread is rising for the third time, put a pan of water in the bottom of the oven. Preheat oven to 500 degrees F (260 degrees C).

Gently turn loaf out onto a sheet pan that has been lightly oiled and dusted with cornmeal.

Bake loaf at 500 degrees F (260 degrees C) for 15 minutes. Reduce heat to 375 degrees F (190 degrees C). Bake for 30 more minutes, or until done.

Soft Onion Breadsticks

Ingredients

3/4 cup chopped onion
1 tablespoon vegetable oil
2 1/4 teaspoons active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1/2 cup warm milk (110 to 115 degrees F)
1/4 cup butter, softened
1 tablespoon sugar
1 1/2 teaspoons salt
2 eggs
3 1/2 cups all-purpose flour
2 tablespoons cold water
2 tablespoons sesame seeds
1 tablespoon poppy seeds

Directions

In a skillet, saute onion in oil until tender; cool. In a large mixing bowl, dissolve yeast in warm water. Add the milk, 1 egg, butter, sugar, salt, 1 egg and 1 cup flour. Beat on medium speed for 2 minutes. Stir in onion and enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Let stand for 10 minutes. Turn onto a lightly floured surface; divide into 32 pieces. Shape each piece into an 8-in. rope. Place 2 in. apart on greased baking sheets. Cover and let rise for 15 minutes.

Beat cold water and remaining egg; brush over breadsticks. Sprinkle half with sesame seeds and half with poppy seeds. Bake at 350 degrees F for 16-22 minutes or until golden brown. Remove to wire racks.

Logan Bread

Ingredients

1 1/2 cups whole wheat flour
1 1/2 cups unbleached all-purpose flour
1 1/4 cups rolled oats
3/4 cup brown sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs
1/2 cup honey
1/4 cup molasses
1 cup applesauce
1/2 cup vegetable oil
1 cup raisins
2/3 cup sunflower seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9 inch square baking pans.

In a large bowl, stir together the whole wheat flour, white flour, oats, brown sugar, baking powder, and salt. In a separate bowl, stir together the eggs, honey, molasses, applesauce, and vegetable oil. Pour the wet ingredients into the dry ingredients, and stir until well blended. Mix in the raisins and sunflower seeds. Divide the batter evenly between the two pans.

Bake for 45 minutes in the preheated oven, or until the top springs back when lightly pressed. Let the bread cool in the pans for at least 10 minutes before cutting into squares or bars. Wrap pieces individually, and refrigerate or freeze.

Whole Wheat Seed Bread

Ingredients

1/2 cup warm water
1/3 cup unsweetened applesauce
3 tablespoons active dry yeast
3 1/2 cups warm water
1/2 cup honey
1/2 cup molasses
1/2 cup vegetable oil
3 tablespoons lemon juice
2 eggs, beaten
9 cups sifted whole wheat flour
1/2 cup ground flax seed
1 cup quick cooking oats
1/2 cup sunflower seeds
3/4 cup cracked wheat
1 tablespoon sea salt

Directions

Stir together the 1/2 cup water and applesauce in a small bowl. Dissolve the yeast in the mixture, let stand until creamy, about 5 minutes. Pour the yeast mixture into a large bowl with 3 1/2 cups of warm water, honey, molasses, vegetable oil, lemon juice, and eggs; stir together to combine well.

In a separate bowl, combine the whole wheat flour, flax seed, sunflower seeds, cracked wheat, and salt. Stir the flour mixture into the yeast mixture until a smooth dough forms. Knead on a lightly floured surface until smooth and elastic, about 10 minutes. Place in a lightly oiled bowl and cover; let rise in a warm place until doubled in volume, about 1 hour.

Lightly grease two 9x5 inch loaf pans. Punch down dough, shape into loaves, and place in the pans. Allow to rise in pans until doubled in bulk, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Bake 40 to 50 minutes, or until the loaves sound hollow when removed from the pan and tapped on the bottom.

Rhubarb Bread II

Ingredients

1 1/2 cups brown sugar
1/2 cup vegetable oil
1 egg
1 cup buttermilk
1 teaspoon salt
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 cups rhubarb, cut into 1/2 inch pieces
1/2 cup chopped walnuts
1/4 cup white sugar
1 teaspoon butter, melted
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x5 inch baking pan.

In a large mixing bowl, stir together brown sugar, oil, egg, buttermilk, salt and vanilla. Gradually stir in flour just until moistened. Fold in rhubarb and walnuts. Pour batter into prepared pan. Combine 1/4 cup sugar, melted butter and cinnamon; sprinkle on top of batter.

Bake in preheated oven for 60 to 75 minutes, or until a toothpick inserted into center of loaf comes out clean.

Dad's Flat Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees), divided
1/3 cup sugar
2 tablespoons vegetable oil
1 tablespoon salt
1/2 cup rye or whole wheat flour
5 1/2 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in 1/2 cup of water. Add sugar, oil, salt, rye or whole wheat flour, 3 cups all-purpose flour, and remaining water; beat until smooth. Add enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half. On a greased baking sheet, flatten each half to 1-in. thickness. Pierce each loaf several times with a fork. Cover and let rise in a warm place until nearly doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown.

Apple Orange Bread

Ingredients

2 large unpeeled baking apples,
cored and quartered
1 large orange, quartered
1 1/2 cups raisins
2/3 cup shortening
2 cups sugar
4 eggs
1 teaspoon lemon extract
4 cups all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2/3 cup orange juice
1 cup chopped walnuts

Directions

In a blender or food processor, process apples, orange and raisins until finely chopped; set aside. In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition; beat until light and fluffy. Beat in extract. Combine dry ingredients; add to creamed mixture alternately with orange juice. Stir in fruit mixture and nuts. Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.

Quick and Easy Monkey Bread

Ingredients

24 ounces frozen dinner roll dough
1 cup packed brown sugar
1 (3.4 ounce) package instant butterscotch pudding mix
1/4 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
1/2 cup melted butter

Directions

The night or several hours before, grease and flour a 9 or 10 inch tube pan. Mix brown sugar and pudding mix together. Mix white sugar and cinnamon together. Place frozen dinner rolls in pan a layer at a time. Sprinkle brown sugar and pudding mix over first layer of rolls. Sprinkle sugar and cinnamon mixture over the brown sugar and pudding mixture. Spread half the nuts and melted butter over first layer. Repeat with the next layer.

Place on counter over night. Do not cover. Next morning bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Let stand a few minutes and turn pan over onto serving platter.

Cranberry Mango Bread

Ingredients

2 eggs, beaten
1 cup white sugar
1 cup mango puree
1 tablespoon orange zest
3 tablespoons canola oil
2 1/2 cups whole wheat flour
1 teaspoon salt
4 teaspoons baking powder
1 cup chopped cranberries
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat together eggs and sugar until smooth. Thoroughly blend in mango puree, orange zest, and canola oil.

In a separate medium bowl, sift together flour, salt, and baking powder. Blend into the mango mixture. Fold in cranberries and walnuts. Transfer to a medium loaf pan.

Bake 55 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Cool 10 minutes before turning out onto a wire rack.

Buttermilk-Herb Bread

Ingredients

2 (.25 ounce) envelopes active dry yeast
1/2 cup warm water
1 1/2 cups warm buttermilk (105 to 115 degrees F/43 to 46 degrees C)
1 egg
2 tablespoons vegetable oil
1 (1 ounce) package dry Ranch-style dressing mix
5 cups all-purpose flour
1 teaspoon salt

Directions

In a large bowl, sprinkle the yeast over the warm water. Let stand for about 10 minutes, until foamy.

Stir the buttermilk, egg, oil, dressing mix, and salt into the yeast mixture. Stir in 2 cups of the flour using a wooden spoon. Add remaining flour 1/2 cup at a time until the dough can be picked up out of the bowl. Knead on a floured surface for 6 to 8 minutes, until smooth and elastic. Try not to add much more flour. Place in a greased bowl, and turn to coat. Cover with a cloth, and let it rise in a warm place until doubled in size.

Press the air out of the dough, and divide into two pieces. Form into tight loaves, and place each one into a greased 8x4 inch loaf pan. Let rise until a your finger leaves a mark when lightly pressed into the dough.

Preheat the oven to 350 degrees F (175 degrees C). Bake loaves for about 20 minutes in the preheated oven, until golden brown. When finished, the loaves should sound hollow when tapped on the bottom.

Zucchini Bread VI

Ingredients

2 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
3/4 teaspoon salt
3/4 teaspoon ground cinnamon
3 eggs
1 cup white sugar
2/3 cup vegetable oil
1 1/3 cups grated zucchini
3/4 teaspoon lemon extract
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. Sift together flour, baking soda, baking powder, salt and cinnamon.

In a large bowl, beat eggs with sugar for 10 minutes. Gradually add oil and beat for two more minutes. Mix in lemon extract, zucchini and pecans. Fold in flour mixture until evenly moistened; do not overmix. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Pani Popo (Hawaiian Coconut Bread)

Ingredients

1 (12 ounce) package frozen dinner rolls, thawed
1 (10 ounce) can coconut milk
3 tablespoons sweetened condensed milk
3/4 cup white sugar, or to taste

Directions

Coat a 9x13 inch baking dish with cooking spray. Coat your hands with cooking spray or shortening, and roll the dough balls in your hands so that they have a light coating. Place in the prepared dish. Set aside in a warm place to rise until doubled, up to 2 hours.

Preheat the oven to 350 degrees F (175 degrees C). In a small bowl, stir together the coconut milk, sweetened condensed milk and sugar. Pour this mixture over the top of the rolls as evenly as you can.

Bake for 30 minutes in the preheated oven, until golden brown. Let cool for a few minutes before separating and serving.

Crunchy Apple Bread

Ingredients

2/3 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1/4 cup orange juice
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup diced peeled apples
3/4 cup raisins
3/4 cup chopped pecans

Directions

In a mixing bowl, cream shortening and sugars. Add eggs and orange juice; beat well. Combine flour, baking soda and salt; stir into creamed mixture. Stir in apple, raisins and pecans. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Great Grandma's Bread Stuffing

Ingredients

9 cups white bread cubes
3 cups chopped celery
2 teaspoons baking powder
1/2 cup melted shortening
2 onions, chopped
3 teaspoons paprika
3 teaspoons salt
3 teaspoons poultry seasoning
2 eggs

Directions

Saute; onions in melted shortening.

Mix together bread cubes, celery, baking powder, sauteed onions, paprika, salt, poultry seasoning, and slightly beaten eggs. Mixture will be dry.

Pack lightly into uncooked turkey. Roast turkey as directed.

Soft Garlic Parmesan Breadsticks

Ingredients

2 1/2 cups bread flour
3 teaspoons instant yeast
1 tablespoon white sugar
1/2 teaspoon salt
3/4 teaspoon Italian seasoning
1 tablespoon minced garlic
1/4 cup grated Parmesan cheese
1 tablespoon butter, softened
1/4 cup hot water
1/2 cup milk
1 egg
1/4 cup butter, melted
1/2 cup grated Parmesan cheese

Directions

Fit your food processor with a steel blade. Place the bread flour, yeast, sugar, salt, Italian seasoning, garlic, 1/4 cup grated Parmesan and softened butter in the processor; pulse to blend. Stir together hot water, milk and egg. Start the processor and slowly pour in the milk mixture into the feed tube until a ball forms around the blade. Run for 30 seconds to knead. Remove dough from processor and knead briefly by hand. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, and turn it out onto a lightly floured surface. Roll the dough into a 10x12 inch rectangle. Use a knife or pizza cutter to slice the dough lengthwise into ten strips, and then cut these strips in half. Brush tops of strips with 2 tablespoons melted butter, and sprinkle with 1/4 cup Parmesan cheese. Cover, and let rise until nearly double, about 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 18 to 23 minutes, or until golden brown. Turn broiler on, and brush breadsticks with remaining melted butter and Parmesan cheese. Broil just until the cheese starts to turn light brown, about 2 to 3 minutes. Serve warm.

Dill Pickle Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 dill pickle, chopped
1 tablespoon butter, softened
1 tablespoon dried minced onion
1 teaspoon dried parsley
1/2 teaspoon dried dill weed
1/4 teaspoon salt
3 1/8 cups bread flour
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Use the white bread, medium crust setting.

Home-Style Yeast Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees)
1 cup sugar
1/2 cup butter or margarine, melted
1 1/2 teaspoons salt
2 eggs, beaten
7 cups bread flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add the sugar, butter, salt, eggs and 4 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface. Divide into thirds. Shape into loaves and place in three greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 1 hour.

Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool.

Cinnamon Raisin Bread I

Ingredients

1 1/2 cups milk
1 cup warm water (110 degrees F/45 degrees C)
2 (.25 ounce) packages active dry yeast
3 eggs
1/2 cup white sugar
1 teaspoon salt
1/2 cup margarine, softened
1 cup raisins
8 cups all-purpose flour
2 tablespoons milk
3/4 cup white sugar
2 tablespoons ground cinnamon
2 tablespoons butter, melted

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm.

Dissolve yeast in warm water, and set aside until yeast is frothy. Mix in eggs, sugar, butter or margarine, salt, and raisins. Stir in cooled milk. Add the flour gradually to make a stiff dough.

Knead dough on a lightly floured surface for a few minutes. Place in a large, greased, mixing bowl, and turn to grease the surface of the dough. Cover with a damp cloth. Allow to rise until doubled.

Roll out on a lightly floured surface into a large rectangle 1/2 inch thick. Moisten dough with 2 tablespoons milk. Mix together 3/4 cup sugar and 2 tablespoons cinnamon, and sprinkle mixture on top of the moistened dough. Roll up tightly; the roll should be about 3 inches in diameter. Cut into thirds, and tuck under ends. Place loaves into well greased 9 x 5 inch pans. Lightly grease tops of loaves. Let rise again for 1 hour.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until loaves are lightly browned and sound hollow when knocked. Remove loaves from pans, and brush with melted butter or margarine. Let cool before slicing.

Virginia Clise Bread

Ingredients

3 (.25 ounce) packages active dry yeast
1/2 cup sugar
6 cups warm water
1 cup shortening, melted
2 teaspoons salt
5 pounds all-purpose flour

Directions

In a large bowl, stir yeast into 1 cup warm water to dissolve. Stir in 1/4 cup sugar. In a separate large bowl, stir salt into 5 cups warm water to dissolve; stir in shortening and remaining 1/4 cup sugar. After yeast foams, stir salt mixture into yeast mixture.

Mix in the 1/2 of the flour, and then mix in remaining flour 2 cups at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic.

Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Form the dough into approximately 30 to 40 rounds. Place on lightly greased baking sheets. Cover the rolls with a damp cloth, and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake rolls in preheated oven 15 to 20 minutes, or until brown. Serve warm.

Favorite Corn Bread

Ingredients

1 cup all-purpose flour
1 cup cornmeal
1/4 cup sugar
4 teaspoons baking powder
3/4 teaspoon salt
1 cup milk
2 eggs
1/4 cup shortening

Directions

In a mixing bowl, combine flour, cornmeal, sugar, baking powder and salt. Add the milk, eggs and shortening; beat for 1 minute. Pour into a greased 9-in. square baking pan. Bake at 425 degrees F for 20-25 minutes or until bread is golden brown and tests done.

Breaded Tomato Slices

Ingredients

1/2 cup seasoned bread crumbs
1 tablespoon finely chopped
green onion
1 tablespoon grated Parmesan
cheese
1 teaspoon salt
1 teaspoon Italian seasoning
1/4 cup milk
4 medium tomatoes, cut into 1/2-
inch slices
2 tablespoons olive or vegetable
oil
1/3 cup shredded mozzarella
cheese

Directions

In a shallow bowl, combine the bread crumbs, onion, Parmesan cheese, salt and Italian seasoning; mix well. Place milk in another bowl. Dip tomato slices in milk, then coat with crumb mixture. In a large skillet, heat oil. Fry tomato slices for 2 minutes on each side or until golden brown. Sprinkle with mozzarella cheese.

Portuguese Fried Bread

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons white sugar
3/4 cup milk
1 quart vegetable oil for frying

Directions

Whisk together flour, baking powder, salt, and sugar. Add milk, and mix well. Divide dough into balls. Pat out on a flat, floured surface to 1/2 inch thick.

Fry in 1/2 inch hot oil, browning both sides. Serve warm.

Janine's Best Banana Bread

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
3 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, cream together butter and sugar. Beat in the egg and mashed bananas. Mix in flour, baking soda and salt just until combined. Pour into prepared loaf pan.

Bake in preheated oven for 1 hour. If top begins to brown too quickly, decrease heat slightly. Center should be soft and chewy, while the outside, crisp and crunchy.

Maple Whole Wheat Bread

Ingredients

2 1/2 cups whole wheat flour
1/2 cup bread flour
1/3 teaspoon salt
1 1/4 cups water
4 tablespoons maple syrup
2 tablespoons olive oil
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select wheat bread cycle; press Start.

Chunk o' Cheese Bread

Ingredients

1 3/4 cups water
1/2 cup cornmeal
2 teaspoons salt
1/2 cup molasses
2 tablespoons shortening
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 cup whole wheat flour
3 1/2 cups bread flour
1 pound processed American cheese, cubed

Directions

In a medium sauce pan, stir together water, cornmeal and salt. Bring the mixture to a boil, stirring constantly, until it thickens. Remove from heat and stir in the molasses and shortening. Set aside to cool.

In a large bowl, dissolve the yeast in the warm water. Let sit until creamy, about ten minutes. Add the cornmeal mixture and the whole wheat flour; blend well. Add the bread flour 1/2 cup at a time, stirring well after each addition. When the dough comes together, turn it out onto a lightly floured surface. Knead until smooth and elastic, about 10 minutes. Place the dough in a lightly oiled bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Turn dough out onto a lightly floured surface and flatten. Place 1/3 of the cheese cubes on the flattened dough and fold the dough up to enclose the cubes. Do this twice, until all of the cheese is incorporated into the dough. You may have to let the dough rest for a few minutes between folding. Divide the dough into two equal pieces and form each piece into a round. Place the rounds on lightly greased baking sheets, cover with plastic wrap and let rise until nearly doubled; about 45 minutes.

Divide the dough into two equal pieces and form each piece into a round. Place the rounds on lightly greased baking sheets, cover with plastic wrap and let rise until nearly doubled; about 45 minutes. Preheat the oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for 45 to 55 minutes or until golden brown and the bottom of the loaf sounds hollow when tapped.

Chocolate Chip Bread II

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
2 tablespoons brown sugar
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
4 tablespoons butter, softened
1 egg
1 cup warm milk
1/4 cup warm water
1 cup semisweet chocolate chips

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle; press Start.

If your machine has a Fruit setting, add chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Winnipeg Rye Bread

Ingredients

1/4 cup cracked rye
1/4 cup water
3/4 cup milk
1/4 cup water
1 teaspoon salt
1/4 cup packed brown sugar
1 egg
3 tablespoons butter
4 1/3 cups bread flour
4 teaspoons gluten
1 3/4 teaspoons active dry yeast
1 tablespoon milk

Directions

Soak the cracked rye flour in 1/4 cup of water until most of the water has been absorbed.

Place ingredients into the bread machine in the order suggested by the manufacturer. Add the soaked rye with the other flour. Set bread machine for the DOUGH cycle, and press START.

When the machine indicates the end of the cycle, remove the dough, punch down, and let rest for 10 minutes. Divide the dough into halves, press out any air bubbles, and form into round or long loaves. Place them onto a baking sheet, and allow the loaves to rise in a warm place until they have doubled in size, about 35 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Brush the tops of the loaves with remaining milk. Bake for about 35 to 40 minutes, or until the loaf makes a hollow sound when tapped on the bottom.

San Francisco Sourdough Bread

Ingredients

4 3/4 cups bread flour
3 tablespoons white sugar
2 1/2 teaspoons salt
1 (.25 ounce) package active dry yeast
1 cup warm milk
2 tablespoons margarine, softened
1 1/2 cups sourdough starter
1 extra large egg
1 tablespoon water
1/4 cup chopped onion

Directions

In a large bowl, combine 1 cup flour, sugar, salt, and dry yeast. Add milk and softened butter or margarine. Stir in starter. Mix in up to 3 3/4 cups flour gradually, you may need more depending on your climate.

Turn dough out onto a floured surface, and knead for 8 to 10 minutes. Place in a greased bowl, turn once to oil surface, and cover. Allow to rise for 1 hour, or until doubled in volume.

Punch down, and let rest 15 minutes. Shape into loaves. Place on a greased baking pan. Allow to rise for 1 hour, or until doubled.

Brush egg wash over tops of loaves, and sprinkle with chopped onion.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or till done.

Sauerkraut Rye Bread

Ingredients

1 cup sauerkraut - rinsed and drained
3/4 cup warm water
1 1/2 tablespoons molasses
1 1/2 tablespoons butter
1 1/2 tablespoons brown sugar
1 teaspoon caraway seed
1 1/2 teaspoons salt
1 cup rye flour
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread Cycle; press Start.

No-Knead Artisan Style Bread

Ingredients

3 cups all-purpose flour
1 teaspoon active dry yeast
2 teaspoons salt
1 2/3 cups warm water (110 degrees F/45 degrees C)
1 teaspoon chopped fresh rosemary (optional)
1 teaspoon chopped fresh thyme (optional)
1 teaspoon chopped fresh sage (optional)

Directions

Combine the flour, yeast, and salt in a large bowl and mix to combine. Add the water and herbs, if using, and mix well. The dough will be very sticky and shaggy-looking. Cover the bowl with plastic wrap and set aside at room temperature for 18 to 24 hours.

Generously flour a work surface. The dough will have risen and will be covered in bubbles. Transfer the dough to the work surface and dust it with flour. Fold the dough in half, and then form the dough into a ball by stretching and tucking the edges of the dough underneath the ball.

Liberally flour a kitchen towel (do not use terrycloth). Place the dough ball on the floured towel. Cover with another floured towel. Let the dough rise for about two hours [see footnote].

Preheat an oven to 450 degrees F (230 degrees C). Place a lidded Dutch oven or deep heavy duty casserole dish (with lid) into the oven to preheat.

Carefully remove the hot baking dish from the oven. Remove the lid and gently turn the dough ball into the ungreased baking dish, seam-side up; shake the dish so the dough is more evenly distributed.

Cover and bake for 30 minutes. Remove the lid and bake until the crust is golden brown, 15 to 20 minutes. Remove the loaf from the baking dish and let it cool on a rack before slicing.

Coffee Liqueur Bread Pudding with Caramel

Ingredients

8 ounces cubed day old French bread
4 tablespoons butter, melted
1/2 cup chopped pecans
3 eggs
3/4 cup white sugar
4 teaspoons vanilla extract
1/2 teaspoon almond extract
1 pinch salt
3 cups milk
1 cup coffee flavored liqueur
1 teaspoon ground cinnamon
1 cup packed light brown sugar
1/2 cup butter
2 tablespoons light corn syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart shallow baking dish. Set aside. Toss bread cubes with melted butter, and place half of them in prepared baking dish. Sprinkle with cherries or pecans. Top with remaining buttered bread cubes.

In a large bowl, whisk eggs, 1/2 cup sugar, vanilla, almond extract and salt. Heat milk and coffee liqueur in a small saucepan, then whisk into egg mixture. Pour mixture over bread. Press gently, to moisten the bread cubes. Let stand 30 minutes. Press bread cubes down again. Combine remaining 1/4 cup sugar and cinnamon in a bowl. Sprinkle mixture over pudding.

To make the Caramel Sauce: In a 2 quart saucepan, bring brown sugar, butter, and corn syrup to a boil. Stir until smooth. Boil for 1 minute. Pour over moistened bread cubes.

Place baking dish in a larger baking pan. Pour some boiling water in the large pan halfway up the side of the smaller baking dish.

Bake for 45 to 50 minutes, or until golden. Serve warm.

Herb Cheese Bread

Ingredients

1/4 cup finely chopped green onions
2 garlic cloves, minced
1/3 cup reduced-fat margarine
1/2 teaspoon ground cumin
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
1/8 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1 (1 pound) loaf unsliced French bread, halved lengthwise
3/4 cup shredded reduced-fat Cheddar cheese

Directions

In a small nonstick skillet, saute onions and garlic in margarine for 1-2 minutes. Stir in the seasonings. Brush over cut sides of French bread; sprinkle with cheese.

Wrap each piece of bread loosely in a large piece of heavy-duty foil; seal edges of foil. Bake at 400 degrees F for 20-25 minutes or until heated through and cheese is melted. Cut each piece into six slices. Serve warm.

Cheesy Round Bread

Ingredients

1 (16 ounce) package hot roll mix
3/4 cup warm water (120 to 130 degrees F)
1 egg
1 tablespoon butter or margarine, softened
1 1/2 teaspoons garlic salt
1/2 teaspoon dried oregano
1/2 teaspoon paprika
3/4 cup shredded Cheddar cheese
1/2 cup chopped ripe olives, well drained
1 egg white, beaten

Directions

In a mixing bowl, combine contents of roll mix and yeast packet. Add warm water; mix well. Add the egg, butter and seasonings. Turn onto a floured surface. Knead in cheese and olives. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Press into a 12-in. pizza pan. Cover and let rise in a warm place until doubled, 30 minutes. With a sharp knife, make three or four slashes across top of loaf. Brush with egg white. Bake at 325 degrees F for 40-45 minutes or until golden brown. Cool for 5 minutes before removing from pan to a wire rack.

Savory Rosemary Bread Pudding

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
4 cups cubed bread
2 tablespoons minced fresh rosemary
1 cup shredded or crumbled cheese
6 eggs, lightly beaten
1 cup heavy cream
1 cup 2% milk
1 pinch salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat olive oil in a cast iron pan, and cook onion and rosemary in oil until onion is soft.

Toss bread cubes with olive oil and onions. Exact measurement of bread is not necessary. Place in a well oiled, deep sided, 9 inch square pan. Toss with 1/2 cheese, and sprinkle remaining cheese over the top.

Beat together milk, cream, and eggs. Pour over bread in pan. It is fine that the bread sticks out of the custard.

Bake for 1 hour, or until browned and a knife inserted in the middle comes out clean (except for melted cheese).

Honey and Flaxseed Bread

Ingredients

1 1/8 cups water
1 1/2 tablespoons flaxseed oil
3 tablespoons honey
1/2 tablespoon liquid lecithin
3 cups whole wheat flour
1/2 cup flax seed
2 tablespoons bread flour
3 tablespoons whey powder
1 1/2 teaspoons sea salt
2 teaspoons active dry yeast

Directions

Put all the ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select Wheat Cycle, and Start.

Sugarplum Spice Bread

Ingredients

3/4 cup butter or margarine,
softened
3/4 cup sugar
4 eggs
5 1/2 cups all-purpose flour
2 (.25 ounce) packages quick-rise
yeast
1 1/2 teaspoons ground
cardamom
1 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/2 cups milk
1 cup diced dried fruit
1/2 cup raisins
1/2 cup golden raisins
FROSTING:
2 tablespoons butter or margarine,
softened
2 tablespoons shortening
2 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons milk

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add 4 cups flour, yeast, cardamom, salt, cinnamon and nutmeg. Heat milk to 120 degrees F -130 degrees F; add to creamed mixture and beat until moistened. Stir in enough remaining flour to form a firm dough. Turn onto a heavily floured surface. Sprinkle with fruit and raisins; knead until smooth and elastic, about 6-8 minutes. Cover and let rise in a warm place until doubled, about 40 minutes.

Punch dough down. Turn onto a lightly floured surface; divided into eight portions. Shape into loaves. Place in eight greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool.

For frosting, in a small mixing bowl, cream butter and shortening. Gradually beat in confectioners' sugar, vanilla and enough milk to achieve spreading consistency. Frost loaves.

Irish Soda Bread

Ingredients

- 1/2 cup white sugar
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 3 cups raisins
- 1 tablespoon caraway seeds
- 2 eggs, lightly beaten
- 1 1/4 cups buttermilk
- 1 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch round cast iron skillet or a 9 inch round baking or cake pan.

In a mixing bowl, combine flour (reserving 1 tablespoon), sugar, baking powder, baking soda, salt, raisins and caraway seeds. In a small bowl, blend eggs, buttermilk and sour cream. Stir the liquid mixture into flour mixture just until flour is moistened. Knead dough in bowl about 10 to 12 strokes. Dough will be sticky. Place the dough in the prepared skillet or pan and pat down. Cut a 4x3/4 inch deep slit in the top of the bread. Dust with reserved flour

Bake in a preheated 350 degrees F (175 degrees C) oven for 65 to 75 minutes. Let cool and turn bread onto a wire rack.

Pull-Apart Bacon Bread

Ingredients

3/4 cup finely chopped onion
3/4 cup finely chopped green pepper
1 teaspoon vegetable oil
3 (7.5 ounce) packages refrigerated buttermilk biscuits
1 pound sliced bacon, cooked and crumbled
1/2 cup butter or margarine, melted
1/2 cup shredded Cheddar cheese

Directions

In a small skillet, saute onion and green pepper in oil until tender. Cut each biscuit into quarters. In a large bowl, gently toss onion mixture, biscuits, bacon, butter and cheese until combined. Transfer to a greased 10-in. tube pan. Bake at 350 degrees F for 25-30 minutes or until golden brown. Immediately invert onto a serving plate. Serve warm. Refrigerate leftovers.

Sweet Potatoes Supreme with Corn Bread

Ingredients

3 large yellow-fleshed sweet potatoes, peeled and sliced
3 large orange-fleshed sweet potatoes, peeled and sliced
4 cornbread muffins
1 (15 ounce) can canned mashed sweet potatoes
1 cup (packed) dark brown sugar
1/2 cup butter, softened
1 (13.5 ounce) can coconut milk
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 cup cream
2 eggs
1/2 teaspoon ground cinnamon
1 pinch salt
1/2 (8 ounce) can almond paste
2 cups mini marshmallows

Directions

Place the sweet potatoes in a large pot, and fill with enough water to cover. Bring to a boil over medium-high heat. Cover, and cook until potatoes can be pierced with a fork, about 20 minutes. Drain, and set aside to cool.

Preheat your oven's broiler.

Lightly grease 9x13 inch baking dish. Slice corn muffins into 1/2 inch rounds, trimming away tops and bottoms. Reserve trimmed pieces. Arrange corn muffin slices over the bottom of prepared baking dish. Place muffins under preheated broiler until toasted, about 2 minutes.

Mix the canned mashed sweet potatoes, brown sugar, butter, and 1 cup coconut milk together in a bowl until smooth. Stir in 1 teaspoon cinnamon, nutmeg, and cloves.

In another bowl, whisk the eggs with the remaining coconut milk, 1/2 teaspoon cinnamon, and salt until smooth.

Place a sheet of plastic wrap on a clean surface. Place 1/2 can of almond paste on the wrap, cover with another sheet of plastic wrap, and roll out the almond paste into a thin sheet, about 1/8 inch thick. Use fingers, or patch pieces of almond paste to shape the sheet into the size of baking dish.

Preheat oven to 350 degrees F (175 degrees C).

Assemble the casserole by pouring the egg mixture over the corn muffins in the prepared baking dish. Cover with the sheet of almond paste, trimming to fit the dish. Alternating colors, place a layer of sweet potatoes over the almond sheet. Spoon or brush 1/3 of the brown sugar mixture over the sweet potatoes. Repeat, arranging two more layers of sweet potatoes, ending with 1/3 of the brown sugar mixture. Set aside any extra sweet potatoes for another use.

Bake casserole in preheated oven 20 minutes. Remove from oven. Sprinkle reserved corn muffin trimmings and marshmallows over the top. Return to oven, and bake until top is browned, about 20 minutes more. Cool 5 to 10 minutes before serving.

Peasant Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees), divided
4 cups all-purpose flour
2 teaspoons salt
1 tablespoon sugar
1 tablespoon butter or margarine, melted
1 tablespoon poppy seeds

Directions

Dissolve yeast in 1 cup warm water. In a large bowl, combine flour, salt and sugar. Add the yeast mixture and remaining water; stir until combined. Cover and let rise in a warm place until doubled, about 1 hour. Stir dough down. Divide in half. Place each half in a greased 1-qt. round casserole or ovenproof bowl. Brush tops with butter and sprinkle with poppy seeds. Let rise in a warm place until doubled, about 45 minutes. Bake at 350 degrees F for 45 minutes. Remove from pans; serve warm if desired.

Thirty Minute Bread and Butter Pickles

Ingredients

1 large cucumber, sliced
1 teaspoon salt
1 onion, thinly sliced
1/2 teaspoon mustard seeds
1 cup SLENDA® No Calorie
Sweetener, Granulated
1/2 cup distilled white vinegar
1/4 teaspoon celery seed
1/4 teaspoon ground turmeric

Directions

In a medium microwave safe bowl, mix cucumber, salt, onion, mustard seeds, SLENDA® Granulated Sweetener, distilled white vinegar, celery seed and turmeric.

Microwave on high 7 to 8 minutes, stirring twice, until cucumbers are tender and onion is translucent.

Transfer to sterile containers. Seal and chill in the refrigerator until serving.

Honey Granola Bread

Ingredients

3 1/2 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1 teaspoon salt
1 3/4 cups fat-free milk
10 tablespoons honey
1/3 cup butter or stick margarine
2 eggs
2 cups whole wheat flour
1 cup reduced-fat granola cereal without raisins
1 cup rye flour
1/2 cup cornmeal
1/2 cup quick-cooking oats
1/4 cup slivered almonds, toasted and chopped

Directions

In a large mixing bowl, combine 2 cups all-purpose flour, yeast and salt. In a saucepan, heat the milk, honey and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add eggs; beat until smooth. Stir in whole wheat flour and enough remaining all-purpose flour to form a soft dough (dough will be sticky). Stir in the granola, rye flour, cornmeal, oats and almonds.

Turn dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface. Divide in half; cover and let rest for 10 minutes. Shape each portion into a ball. Place on a greased baking sheet; flatten into 5-in. circles. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes; cover with oil. Bake 10 minutes longer or until bread sounds hollow when tapped. Remove to a wire racks.

Persimmon Bread I

Ingredients

2 eggs
1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
1/2 cup vegetable oil
1 teaspoon ground cinnamon
1 cup persimmon pulp
1/2 cup chopped walnuts
1 teaspoon baking soda
1/2 cup raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Oil a 9 x 4 inch pan.

In a small bowl, combine flour, cinnamon, salt, nuts, and raisins.

In a large bowl, blend eggs, sugar, and oil. Mix baking soda into pulp, and add to sugar mixture. Fold in flour mixture. Pour batter into prepared pan.

Bake for 75 minutes, or until tester inserted in the center comes out clean.

Orange Monkey Bread

Ingredients

1 1/4 cups sugar
1 tablespoon finely grated fresh orange zest
1/3 cup orange juice
1/4 cup melted butter
2 (10 ounce) cans refrigerated biscuit dough, separated and halved

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 10-inch Bundt pan.

Toss the sugar and orange zest together in a small bowl. Whisk the orange juice and melted butter together in a separate small bowl.

Roll the biscuit dough pieces into balls. Dip each ball into the orange juice mixture and then roll in the sugar mixture. Arrange the coated balls evenly in the prepared pan. Pour the remaining orange juice mixture over the biscuits.

Bake in the preheated oven until golden brown, about 30 minutes. Allow to cool in the pan for a few minutes before turning out onto a serving platter. Serve warm.

Banana Nut Bread I

Ingredients

2 1/2 cups white sugar
1 cup shortening
3 eggs
1 1/2 cups mashed bananas
3 cups all-purpose flour
1 1/4 cups buttermilk
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together shortening and sugar. Add eggs one at a time, beating well after each addition. Mix in bananas, buttermilk, and vanilla. Mix in flour, baking powder, and soda. Stir in nuts if desired. Pour batter into two greased 9x5 inch pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean.

Poppy Seed Bread

Ingredients

3 cups all-purpose flour
2 1/4 cups sugar
1 tablespoon poppy seeds
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
3 eggs
1 1/2 cups milk
1 cup vegetable oil
1 1/2 teaspoons almond extract
1 1/2 teaspoons butter flavor or
vanilla extract

Directions

In a bowl, combine the first five ingredients. In another bowl, beat eggs, milk, oil and extracts. Stir into dry ingredients just until moistened. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to a wire rack.

Whole Wheat Pita Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees to 115 degrees), divided
1/2 teaspoon honey
1/4 cup olive or vegetable oil
1 tablespoon salt
5 cups whole wheat flour
all-purpose flour
Cornmeal

Directions

In a mixing bowl, dissolve yeast in 1/2 cup warm water. Add honey; let stand for 5 minutes. Add the oil, salt and remaining water; mix well. Stir in enough whole wheat flour to form a soft dough. Turn onto a surface dusted with all-purpose flour; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 475 degrees F for 8-10 minutes or until browned. Remove from pans to wire racks to cool. To serve, cut in half and split open. Stuff with fillings of your choice.

Whole Wheat Bread II

Ingredients

1/3 cup shortening
1 cup hot water
1 cup packed brown sugar
3 (.25 ounce) packages active dry yeast
4 cups warm water (110 degrees F/45 degrees C)
4 tablespoons white sugar
4 teaspoons salt
6 cups bread flour
6 cups whole wheat flour

Directions

Dissolve brown sugar in 1 cup hot water. Add shortening, and stir to melt. Let cool.

In a large bowl, dissolve yeast in 4 cups warm water. Add white sugar, salt, and bread flour. Beat well. Stir in shortening mixture. Stir in enough whole wheat flour to make a stiff but not dry dough.

Turn out onto a lightly floured surface. Knead until smooth and elastic. Place in a large, well oiled bowl. Cover, and allow to rise until dough doubles in bulk.

Divide dough into four equal parts. Shape into loaves. Place in greased, 9 x 5 inch pans, turning each loaf over in pan to grease top. Allow to rise until dough doubles in bulk.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool before slicing.

Yellow Fever Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon white sugar
3 cups warm water (110 degrees F/45 degrees C)
8 1/2 cups all-purpose flour, divided
1 teaspoon salt
2 teaspoons curry powder
2 teaspoons ground turmeric
3/4 cup clarified butter, divided

Directions

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a separate bowl, sift together 4 1/2 cups flour, salt, curry powder and turmeric. Make a well in the center of flour mixture. Pour in yeast mixture and 1/2 cup clarified butter. Stir in the remaining 4 cups flour, 1/2 cup at a time, until a stiff dough is formed. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Grease a bowl with remaining clarified butter, place the dough in the bowl and turn to coat with butter. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 4 hours.

After 4 hours punch dough down, flip over and let rise for 2 more hours.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Preheat oven to 400 degrees F (200 degrees C).

Bake dough in preheated oven for 45 to 60 minutes, until loaves are golden brown and sound hollow when tapped.

Milk N Honey Bread

Ingredients

1 cup milk
2/3 cup honey
1/4 cup butter or margarine
1 1/2 cups all-purpose flour
1 cup whole wheat flour
1/2 cup wheat germ
1/2 cup chopped walnuts, toasted
1 tablespoon baking powder
1/2 teaspoon salt

Directions

In a saucepan or microwave-safe bowl, combine milk, honey and butter. Heat just until the butter is melted. Cool for 10 minutes. In a bowl, combine the remaining ingredients; stir in milk mixture just until combined. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 325 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Serve warm.

Almond Raisin Bread

Ingredients

- 1 cup raisins
- 1 1/2 cups water
- 4 teaspoons butter
- 1 egg
- 1 cup white sugar
- 2 3/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup almond paste, grated
- 1 cup walnuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans.

Combine the raisins and water in a small saucepan over medium heat; bring to a simmer and cook until the raisins plump, about 4 minutes. Add the butter and cook until the butter melts into the liquid. Remove from heat and set aside to cool.

Beat the egg and sugar together in a large bowl until the sugar dissolves into the mixture. Sift the flour, baking soda, and salt together in a separate bowl; stir in batches into the egg mixture along with the cooled raisin mixture, alternating small amounts of each as you stir. Mix the almond paste and walnuts into the mixture. Pour about half of the resulting batter into each loaf pan.

Bake in the preheated oven until the top springs back when pressed, about 1 hour.

Blueberry Quick Bread

Ingredients

5 cups all-purpose flour
1 1/2 cups sugar
2 tablespoons baking powder
1 teaspoon salt
3/4 cup cold butter or margarine
1 1/2 cups chopped walnuts
4 eggs
2 cups cold milk
2 teaspoons vanilla extract
3 cups fresh or frozen blueberries

Directions

In a large bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Stir in walnuts. In a small bowl, beat eggs, milk and vanilla; stir into dry ingredients just until moistened. Gently fold in blueberries. Pour into two 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 65-75 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Hobo Bread

Ingredients

1 cup raisins
1 cup golden raisins
4 teaspoons baking soda
2 cups boiling water
4 cups all-purpose flour
2 cups sugar
1/2 teaspoon salt
1/4 cup vegetable oil

Directions

Place the dark and golden raisins in a medium bowl. Dissolve baking soda in boiling water, and pour over raisins. Let stand overnight without stirring.

Preheat the oven to 350 degrees F (175 degrees C). Grease three 1 pound sized coffee cans.

In a large bowl, stir together the flour, sugar and salt. Stir in the raisins with their water, and the oil until well blended. Batter will be thick. Divide the batter evenly between the 3 cans.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the crown comes out clean. Lay cans on their side to loosen the bread as it cools.

Carrot Raisin Bread or Rolls

Ingredients

2 cups milk
2 tablespoons sugar
1 tablespoon salt
1 1/2 tablespoons shortening
2 (.25 ounce) packages active dry yeast
1 teaspoon sugar
1/2 cup warm water (110 degrees F/45 degrees C)
1 egg
2 cups shredded carrots
1 cup raisins
7 1/2 cups bread flour, divided
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground cloves

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in the sugar, salt and shortening; stir until melted. Let cool until lukewarm. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the cooled milk mixture and egg; stir well to combine. In a separate bowl, combine carrots, raisins, 2 cups flour, cinnamon, allspice and cloves. Mix together with your fingers until carrots and raisins are coated and separated.

Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 1/2 hour.

Deflate dough and allow to rise again until nearly doubled, about 30 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. (At this point, you may divide the dough into 12 pieces and form into rolls if you wish.) Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven until crust is golden and loaf sounds hollow when tapped.

Sweet Potato, Pear and Pineapple Bread Pudding

Ingredients

1 cup sour cream
3/4 cup whole milk
2/3 cup superfine sugar
3 eggs, beaten
1 tablespoon baking powder
1 teaspoon vanilla extract
1 teaspoon ground ginger
1 cup chopped canned pears
1 cup canned crushed pineapple, drained
1 (16 ounce) can sweet potatoes, drained and cut into chunks
4 cups French bread cubes

1/3 cup packed light brown sugar
1/4 cup all-purpose flour
1 teaspoon freshly grated orange zest
1/4 cup unsalted butter, melted
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Butter a 1 quart casserole dish.

In a large bowl, whisk together the sour cream, milk, sugar, eggs, baking powder, ginger and vanilla. Stir in the pears, pineapple and sweet potatoes just to coat, then add the bread cubes and mix until evenly distributed. Pour into the prepared baking dish. Set aside.

In a separate bowl, stir together the brown sugar, flour and orange zest. Briefly stir in the butter and pecans. Sprinkle over the top of the bread pudding.

Bake for 30 minutes in the preheated oven, until evenly puffed up and browned.

Cinnamon Bread I

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
1 cup buttermilk
1/4 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
2 tablespoons white sugar
1 teaspoon ground cinnamon
2 teaspoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Measure flour, 1 cup sugar, baking powder, baking soda, 1 1/2 teaspoons cinnamon, salt, buttermilk, oil, eggs and vanilla into large mixing bowl. Beat 3 minutes. Pour into prepared loaf pan. Smooth top.

Combine 2 tablespoons white sugar, 1 teaspoon cinnamon and butter, mixing until crumbly. Sprinkle topping over smoothed batter. Using knife, cut in a light swirling motion to give a marbled effect.

Bake for about 50 minutes. Test with toothpick. When inserted it should come out clean. Remove bread from pan to rack to cool.

Janet's Rich Banana Bread

Ingredients

1/2 cup butter, melted
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream
1/2 cup chopped walnuts
2 medium bananas, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, stir together the melted butter and sugar. Add the eggs and vanilla, mix well. Combine the flour, baking soda and salt, stir into the butter mixture until smooth. Finally, fold in the sour cream, walnuts and bananas. Spread evenly into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Crunchy Honey Wheat Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons vegetable oil
3 tablespoons honey
1 1/2 teaspoons salt
2 cups bread flour
1 1/2 cups whole wheat flour
1 tablespoon vital wheat gluten
1/2 cup granola
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer.

Select whole wheat or dough cycle on bread machine. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Poppy Seed Bread with Glaze

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
3 tablespoons poppy seeds
1 1/2 teaspoons butter flavored extract
1 1/3 cups vegetable oil
3 eggs
1 1/2 cups milk
2 1/4 cups white sugar
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
1/4 cup orange juice
1/2 teaspoon butter flavored extract
1/2 teaspoon almond extract
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottoms of two 9-inch loaf pans.

Mix together flour, salt, baking powder, poppy seeds, butter flavoring, oil, eggs, milk, sugar, vanilla, and almond flavoring. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for one hour. Cool 5 minutes. Poke holes in top of loaves and pour glaze over.

To make glaze: Mix orange juice, 1/2 teaspoon butter flavoring, 1/2 teaspoon almond flavoring, and 1 teaspoon vanilla. Add enough confectioners' sugar to make glaze.

Chocolate Chip Banana Bread I

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract
3 large very ripe bananas, mashed
1/3 cup sour cream
1/3 cup buttermilk
2 1/2 cups unsifted cake flour
1 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 1/2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube cake pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Mix in mashed bananas, sour cream and buttermilk. Combine the cake flour, salt, baking soda and baking powder. Stir flour mixture into sugar/banana mixture. Fold in the chocolate chips. Pour batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, or until golden brown and top springs back when touched. Remove from oven and let cool for 15 minutes before removing from pan. Cool completely before slicing.

Buttery Bubble Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1/2 cup sugar
1/2 cup shortening
1 egg
1/2 teaspoon salt
4 cups all-purpose flour, divided
6 tablespoons butter or margarine, melted

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the sugar, shortening, egg, salt and 1 cup of flour. beat until smooth. stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. turn onto a lightly floured surface; shape into 1 -1/2-in. balls. Dip the balls in butter and arrange evenly in a greased 9-in. fluted tube pan. Drizzle with remaining butter. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 350 degrees F for 30-35 minutes or until golden brown. Cool for 5 minutes before inverting onto a serving platter. Serve warm.

Zucchini Bread III

Ingredients

- 3 eggs
- 1 cup vegetable oil
- 1 1/2 cups packed brown sugar
- 2 cups grated zucchini
- 2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 1/4 teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 3 teaspoons ground cinnamon
- 1 cup raisins (optional)
- 1 cup chopped walnuts (optional)
- 1/4 cup wheat germ

Directions

In a large bowl, combine eggs, oil, sugar, zucchini, and vanilla. Mix well. Add flours, baking powder, soda, salt, wheat germ, and cinnamon; stir to combine. Stir in raisins and nuts, if desired.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a tester inserted in the center comes out clean.

Glazed Lemon Bread

Ingredients

1/4 cup butter, softened
3/4 cup white sugar
2 eggs
2 teaspoons grated lemon peel
2 cups all-purpose flour
1 teaspoon salt
2 1/2 teaspoons baking powder
3/4 cup milk
1/2 cup chopped walnuts

2 tablespoons white sugar
2 teaspoons lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 1 9x5 inch loaf pan.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the lemon peel. In a separate bowl, sift together the flour, salt and baking powder.

Blend the flour mixture into the egg mixture, alternately with the milk; stir just to combine. Fold in the nuts; mixing just enough to evenly combine. Pour batter into prepared loaf pan.

Bake in preheated oven for 50 to 55 minutes, until a toothpick inserted into center of loaf comes out clean.

In a small bowl, dissolve 2 tablespoons sugar in the lemon juice. After loaf has cooled for 10 minutes, spoon glaze over loaf.

Blueberry Monkey Bread

Ingredients

2/3 cup white sugar
1 tablespoon ground cinnamon
4 (10 ounce) cans refrigerated
buttermilk biscuit dough
1 1/4 cups frozen blueberries, dry
pack
2/3 cup white sugar
10 tablespoons margarine
1 teaspoon vanilla extract
1 tablespoon ground cinnamon
1 cup frozen blueberries, dry pack

Directions

Preheat oven to 350 degrees F (175 degrees C). Thoroughly grease a 10 x 4 inch tube pan.

Mix sugar and cinnamon. Cut biscuits in quarters, then roll each piece in sugar-cinnamon mixture. Arrange about 1/4 of the biscuit pieces and blueberries in an even layer in pan.

Place blueberries between biscuit pieces, creating a mosaic effect. Repeat three times with remaining biscuits and blueberries, covering blueberries of one layer with biscuits in next layer to avoid a column of blueberries.

In saucepan combine sugar, margarine, vanilla, cinnamon, and the additional cup of blueberries. Bring to a boil, then reduce heat. Cook, stirring frequently until sugar is dissolved and margarine is melted. Pour over biscuits in pan.

Bake for 65 minutes or until done. Lift or turn out onto a cake plate.

Pineapple Carrot Quick Bread

Ingredients

1 (8 ounce) can crushed
pineapple, drained
1 cup sliced carrots
3/4 cup packed brown sugar
3 eggs
1/3 cup orange juice
1/4 cup vegetable oil
3 1/3 cups all-purpose flour
1 1/2 cups rolled oats
1/2 cup chopped walnuts
5 teaspoons baking powder
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom only of a 9x5 inch loaf pan.

In a medium bowl, stir together the flour, rolled oats, nuts, baking powder and salt. Combine the pineapple, carrots, brown sugar, eggs, orange juice and oil in the blender. Blend at medium speed for about 30 seconds. Pour blended ingredients into the bowl with the dry ingredients, and mix until all of the dry ingredients are absorbed. Pour the mixture into the prepared pan.

Bake for 75 to 80 minutes in the preheated oven. Cool for 10 minutes before removing from the pan to cool completely on a wire rack. Cool completely before slicing and serving.

Chocolate Zucchini Bread

Ingredients

3 cups all-purpose flour
3 cups sugar
1/2 cup baking cocoa
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1/4 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
2 tablespoons butter or margarine,
melted
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons almond extract
3 cups grated zucchini
1 cup chopped pecans
1/2 cup raisins

Directions

In a large bowl, combine the first seven ingredients. Combine the eggs, oil, butter and extracts; mix well. Stir into dry ingredients just until moistened. Fold in zucchini, pecans and raisins. Pour into three greased and floured 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pans to wire racks.

Poppy Seed Onion Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons butter, softened
2 tablespoons brown sugar
1/4 cup dried minced onion
1 1/2 teaspoons salt
1 teaspoon poppy seeds
1/2 teaspoon onion powder
1/2 teaspoon pepper
3 cups bread flour
2 tablespoons nonfat dry milk powder
3 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Cheese-Filled Ginger Bread

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup sugar
1/3 cup all-purpose flour
1 egg
BATTER:
3 cups all-purpose flour
1/2 cup sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground ginger
2 eggs
3/4 cup milk
3/4 cup vegetable oil
1/4 cup molasses

Directions

In a mixing bowl, beat the first four ingredients until smooth; set aside. In a large bowl, combine the flour, sugar, baking soda, salt and ginger. In another bowl, beat the eggs, milk, oil and molasses until smooth. Stir into dry ingredients just until moistened. Fold in walnuts. Spoon a third of the batter into a greased and floured 10-in. fluted tube pan. Top with the reserved cream cheese mixture. Carefully spoon remaining batter over filling. Bake at 350 degrees F for 40-50 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

For glaze, combine confectioners; sugar and enough milk to achieve desired consistency. Drizzle over bread. Store in the refrigerator.

Breaded Flounder Fillets

Ingredients

1/4 cup all-purpose flour
1/4 cup cornmeal
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon pepper
2 egg whites
1/4 cup fat-free milk
4 (6 ounce) fillets flounder
1 tablespoon grated Parmesan
cheese

Directions

In a shallow bowl, combine the flour, cornmeal, salt, paprika and pepper. In another shallow bowl, beat egg whites and milk. Coat fish with cornmeal mixture, then dip into egg white mixture. Coat fish again in cornmeal mixture. In a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray, arrange fish in a single layer. Sprinkle with Parmesan cheese. Bake, uncovered, at 425 degrees F for 8-10 minutes or until fish flakes easily with a fork.

Cheddar Herb Bread

Ingredients

1 cup finely shredded Cheddar cheese
1/2 cup butter or margarine, softened
1/4 cup minced fresh parsley
1 garlic clove, minced
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1 (1 pound) loaf French bread, sliced

Directions

In a mixing bowl, combine the first six ingredients; beat until smooth. Spread on both sides of each slice of bread; reassemble the loaf. Wrap in a large piece of heavy-duty foil (about 28 in. x 18 in.); seal tightly. Grill, covered, over medium heat for 15-20 minutes or until heated through, turning once.

Corn Bread Sloppy Joes

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/3 cup milk
2 pounds ground beef
1/2 cup chopped onion
1 (26 ounce) jar meatless spaghetti sauce
1 cup frozen corn
1 (4 ounce) can chopped green chilies, drained
2 (1.3 ounce) envelopes sloppy joe mix
1 cup shredded Cheddar cheese

Directions

Prepare and bake corn bread according to package directions, using the egg and milk. Meanwhile, in a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the spaghetti sauce, corn, chilies and sloppy joe mix. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Sprinkle with cheese; cover and cook for 1 minute or until cheese is melted. Cut corn bread into six pieces; cut each piece in half. Top with sloppy joe mixture.

Blueberry Anadama Bread

Ingredients

1/4 cup cornmeal
1 cup boiling water
1 tablespoon margarine
1/4 cup molasses
1 egg, beaten
1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups all-purpose flour
2 cups frozen blueberries, dry pack

Directions

Stir cornmeal into boiling water. Stir in butter, molasses, and egg.

Dissolve yeast in warm water (110 degrees F).

When cornmeal mixture is lukewarm, stir in dissolved yeast. Beat in flour until a stiff dough is formed. Knead dough on a heavily floured board until smooth and elastic. Let rise in a warm place until doubled in bulk.

Punch down and roll dough into a 10" square. Sprinkle blueberries over dough, pressing them into the dough. Roll up like a jelly roll. Tuck ends of roll under to seal ends and place seam-side down into a well-greased 9x5x3 inch loaf pan. Let rise in a warm place until double in bulk.

Bake in a preheated oven at 375 degrees F (190 degrees C) for 45-50 minutes. Turn out and cool on a rack. Cool thoroughly before cutting.

Yuletide Banana Bread

Ingredients

1 cup whole macadamia nuts,
divided
1/2 cup butter, softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas
1/2 cup raisins
1/2 cup flaked coconut

Directions

In a food processor or blender, process 1/2 cup macadamia nuts until ground; set aside. Chop remaining nuts; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, salt and ground nuts; stir into creamed mixture just until moistened. Fold in bananas, raisins, coconut and chopped nuts

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Banana Macadamia Nut Bread

Ingredients

2/3 cup warm water (110 degrees F/45 degrees C)
3/4 cup mashed bananas
2 tablespoons margarine, softened
1 egg
3 1/4 cups bread flour
3 tablespoons white sugar
1 1/4 teaspoons salt
2 3/4 teaspoons active dry yeast
1/2 cup chopped macadamia nuts

Directions

Place ingredient in bread machine in order suggested by your manufacturer. Select sweet bread setting and light crust. Add macadamia nuts when indicated by your manufacturer.

Fiesta Bread

Ingredients

2 cups biscuit/baking mix
2/3 cup milk
4 1/2 teaspoons chili seasoning mix*
2 tablespoons butter or margarine, melted

Directions

In a bowl, combine the biscuit mix, milk and seasoning mix; mix well. Pat into a greased 8-in. square baking dish; drizzle with butter. bake at 425 degrees F for 15-17 minutes or until a toothpick inserted near the center comes out clean.

Banana Wheat Bread

Ingredients

2 cups whole wheat flour
1/4 cup wheat germ
1 teaspoon salt
1 teaspoon baking soda
1 1/2 cups mashed bananas
1/4 cup vegetable oil
1/2 cup honey
2 eggs
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Grease a 9 x 5 inch loaf pan. Preheat oven to 350 degrees (175 degrees C).

Combine oil, honey, eggs, vanilla, and mashed bananas in a bowl.

In a large bowl, whisk together flour, wheat germ, salt, and baking soda. Make a well in dry ingredients, and add the banana mixture. Mix together until dry ingredients are moistened. Stir in nuts. Pour batter into prepared pan.

Bake 1 hour in preheated oven. Test for doneness, and cool on wire rack.

Chocolate Wave Zucchini Bread

Ingredients

1/3 cup shortening
1 1/3 cups white sugar
2 eggs
1 1/2 cups grated zucchini
1/3 cup water
1 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1 teaspoon pumpkin pie spice
1/3 cup chopped walnuts
3 tablespoons unsweetened cocoa powder
1/3 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 5 inch loaf pan.

In a large bowl, cream shortening and sugar together. Mix in eggs. Add zucchini, water, and vanilla; stir. Blend in flour, baking soda, salt, baking powder, and pumpkin pie spice. Stir in nuts.

Divide batter in half, and add cocoa powder and chocolate chips to one of the halves. Pour plain batter into bottom of the loaf pan. Pour chocolate batter on top of plain batter.

Bake until wooden pick inserted into center comes out clean, about 1 hour. Cool 10 minutes, and remove from pan. Store in refrigerator.

Orange Date Nut Bread

Ingredients

BREAD:

2 eggs
2 tablespoons butter or margarine
3/4 cup sugar
1 small unpeeled orange, cut into pieces and seeded
1 cup chopped pitted dates
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped pecans

SAUCE:

1/2 cup orange juice
1/2 cup sugar

Directions

For bread, place eggs, butter, sugar, orange pieces and dates in blender or food processor. Cover and process with on/off motions until finely chopped. Remove to a large mixing bowl. In separate bowl, sift together flour, baking soda and salt; add to orange mixture and mix until well-combined. Stir in pecans. Pour batter into greased 9-in. x 5-in. x 3-in. baking pan. Bake at 325 degrees F for 1 hour or until bread test done. If bread begins to darken, cover with foil during last few minutes of baking. Meanwhile, for sauce, heat orange juice and sugar until sugar melts. When bread comes out of the oven, prick with a wooden pick and pour the sauce over top. Let bread stand 15 minutes before removing from pan. Cool on wire racks.

Onion Rye Breadsticks

Ingredients

1/2 cup butter or margarine,
softened
1 envelope onion soup mix
14 slices rye bread

Directions

Combine butter and soup mix; spread over bread. Cut each slice into 3/4-in. strips and place on ungreased baking sheets. Bake at 350 degrees F for 5-6 minutes or until butter is melted and breadsticks are crisp.

Bread Pudding III

Ingredients

2 apples
8 cups bread cubes
3 eggs
1 cup half-and-half cream
1 cup white sugar
1/2 cup milk
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Peel, core and cube the apples.

Lightly grease a 13x9 inch baking pan. Cover the bottom with half of the bread cubes and then sprinkle on half of the apples. Repeat with the remaining bread and apples.

In a large mixing bowl combine the eggs, cream, sugar, milk and cinnamon; beat well. Pour this mixture evenly over the bread cubes and apples.

Bake at 350 degrees for 35 minutes. Serve hot.

Raisin Banana Bread

Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 3 eggs
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup grated zucchini
- 1 cup grated carrot
- 1/2 cup mashed ripe banana
- 1/2 cup raisins
- 1/2 cup chopped walnuts

Directions

In a mixing bowl, combine the first seven ingredients. Add eggs, oil and vanilla; mix well. Stir in zucchini, carrot, banana, raisins and nuts. Pour into four greased and floured 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 45-48 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks.

Pear Zucchini Bread

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
3/4 cup sugar
3/4 cup packed brown sugar
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs
3/4 cup vegetable oil
3 teaspoons vanilla extract
2 cups finely chopped peeled ripe pears
1 cup shredded zucchini
1/2 cup chopped pecans or walnuts

Directions

In a large bowl, combine the first eight ingredients. In another bowl, beat eggs, oil and vanilla. Add the pears and zucchini. Stir into dry ingredients just until moistened. Fold in nuts. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Basic Bread Stuffing

Ingredients

2 1/2 cups low fat, low sodium chicken broth
3 onions, diced
6 cups diced whole-grain bread
1 tablespoon paprika
1/4 cup egg substitute
salt and pepper to taste

Directions

In a skillet over medium-high heat, heat 1/2 cup of the chicken broth. Add the onions and cook for 10 minutes until onions have softened.

In a bowl, combine the cooked onions, remaining broth, bread, paprika, egg substitute and salt and pepper. Mix well.

Place mixture inside the cavity of a turkey or place it in a casserole dish. If stuffing is to be baked separately from the turkey, place stuffing in a preheated 350-degree oven and bake for 45 minutes.

Variations include - Herb Stuffing: Add 1 tablespoon mixed chopped sage, rosemary, and parsley. Fruit Stuffing: Add 1/2 cup diced tart apples, washed cranberries, or diced pears. Sweet Stuffing: Add 1 teaspoon allspice, cinnamon, nutmeg, or ginger. Mushroom Stuffing: Add 1 cup sliced mushrooms (white or wild). Saute with the onions. Cook until mushrooms are soft. Chestnut Stuffing: Add 1 cup roasted chestnuts, peeled (chestnuts are low in fat). To save time, use a jar of water-packed chestnuts (some grocers stock these around the holidays) instead of roasting the chestnuts. Dried Fruit Stuffing: Add 1 cup diced dried apricots, apples, figs, cranberries, or cherries. Corn Bread Stuffing: Replace 3 cups of the whole-grain bread with 3 cups cornbread.

Chocolate Chip Banana Bread II

Ingredients

1 cup shortening
2 cups white sugar
2 eggs
2 tablespoons mayonnaise
6 very ripe bananas, mashed
3 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda
1 cup semi-sweet chocolate chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the mayonnaise and bananas. Stir together the flour, salt, baking powder and baking soda. Blend the flour mixture into the banana mixture; stir just enough to evenly combine. Fold in the chocolate chips and walnuts.

Bake at 350 degrees F (175 degrees C) until a toothpick inserted into the center of the loaf comes out clean, about 50 to 75 minutes. Cool loaf in the pan for 20 minutes before removing to a wire rack to cool completely.

Raisin Bread II

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 1/2 tablespoons lard
2 teaspoons active dry yeast
1/2 cup raisins
3 cups bread flour
1 teaspoon salt
1 teaspoon ground cinnamon

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacture

Select the Basic or White Bread setting. There is no need to select Fruit Bread setting, nor to add the raisins in later. Start the machine. After first knead, bread should be smooth, elastic, and dry to touch. Adjust if necessary with additional flour.

After baking, remove pan immediately. Rest for 10 minutes in the pan. Remove bread from the pan, and cool on a wire rack for 10 minutes before serving.

Polish Egg Bread

Ingredients

5 packages active dry yeast
2 cups lukewarm water, divided
1 quart whole milk, scalded
1 cup butter, cut into pieces
7 teaspoons salt
10 whole eggs, room temperature
5 pounds bread flour
1 1/2 cups superfine sugar

Directions

Dissolve yeast packages in 1 cup of warm water. Rinse and dry a small saucepan to prevent milk from scorching and sticking when scalded. Bring milk to a boil, reduce heat, and simmer for 2 minutes. Remove from heat, and add remaining 1 cup warm water, butter, and salt; stir to blend. Once cooled to lukewarm, stir in dissolved yeast.

In a separate bowl, beat eggs until light and fluffy. Gradually stir eggs into milk mixture. Once blended, add flour gradually until few or no lumps remain. Divide dough in half, and let rise in a warm place for 1 1/2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Once risen, turn dough out onto a well-floured surface and divide into 6 equal portions. (Dough will be very sticky and soft at this point.) Divide each portion into 3 pieces; braid together, and place on a baking sheet.

Bake in the preheated oven for 35 to 40 minutes, or until hollow-sounding when tapped on top. Let cool, and enjoy!

Microwave Tofu Banana Bread

Ingredients

1/2 (12 ounce) package silken tofu
2 ripe bananas
2 tablespoons miniature chocolate chips
1 cup pancake mix

Directions

Place the tofu, bananas, and 1 tablespoon of chocolate chips in the bowl of a food processor; blend on low to combine ingredients.

Mix together the pancake mix and the remaining 1 tablespoon of chocolate chips in a bowl. Stir in the banana mixture and blend until smooth. Spoon the batter into the bottom of a microwave-safe baking dish, spreading to 1 1/2 inch thickness.

Cover and cook in the microwave at full power for 3 minutes. Remove and invert onto a microwave-safe plate. If the cake is too moist, cook in the microwave 1 to 3 minutes more.

Nutty Quick Bread

Ingredients

2 cups 1% buttermilk
1 cup Grape-Nuts cereal
1 egg, lightly beaten
3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

Directions

In a bowl, combine the buttermilk and cereal; let stand for 10 minutes. Add egg. Combine the dry ingredients; stir into cereal mixture just until moistened. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 375 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Herbed Bread

Ingredients

1 1/2 cups water (70 to 80 degrees F)
1 tablespoon butter or margarine, softened
2 tablespoons dried minced onion
2 tablespoons mashed potato flakes
1 1/2 teaspoons sugar
1 1/2 teaspoons salt
3/4 teaspoon dried basil
1/2 teaspoon dried thyme
3 1/2 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Special Pumpkin Bread

Ingredients

- 1 1/4 cups vegetable oil
- 2 cups pumpkin puree
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 (3.5 ounce) packages instant coconut cream pudding mix
- 1 teaspoon baking soda
- 5 eggs
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup chopped walnuts (optional)

Directions

In a large bowl, mix together oil, pumpkin, sugars, pudding mixes, cinnamon, and salt. Slightly beat the eggs, and mix into the batter. Mix in flour and baking soda until just combined. Stir in nuts, if desired. Spread batter into two greased and floured 9 x 5 inch loaf pans.

Bake at 325 degrees F (165 degrees C) for 1 hour, or until a tester inserted in the center comes out clean.

Pumpkin Bread II

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter flavored shortening
2 eggs
1 cup milk
2 cups pumpkin puree
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch loaf pan.

In a large bowl, stir together the flour, brown sugar, baking powder and salt. Mix in the shortening until mixture resembles coarse crumbs. Make a well in the center, and pour in eggs, milk, pumpkin and vanilla. Mix well, then stir in nuts.

Bake in preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Southern Corn Pone Bread

Ingredients

1/4 cup canola oil
1 1/2 cups white cornmeal
1 1/2 teaspoons salt
1 1/3 cups buttermilk
2 eggs

Directions

Preheat oven to 425 degrees F (220 degrees C). Place a 9 inch cast iron skillet on the center rack.

When the skillet is hot, carefully remove the skillet from the oven. Pour the canola oil into the skillet and gently swirl the pan to coat the bottom and the sides. Return the pan to the oven for ten minutes.

While the oil is heating, mix together the cornmeal and salt in a medium bowl. Add the eggs and buttermilk and mix together to make a thin batter.

Carefully pull out the rack with the cast iron skillet and pour the batter into the preheated skillet.

Bake the corn pone until a toothpick inserted into the center comes out clean, 20 to 25 minutes. If desired, turn the oven to broil for the last few minutes of baking to brown the top.

Remove the skillet from the oven and shake the pan to loosen the corn pone from the skillet. Serve the corn pone warm from the skillet or turn out onto a plate.

Coconut Breaded Chicken with Crunchy Fruit

Ingredients

1 2/3 cups Marzetti® Slaw Dressing, divided
2/3 cup apricot preserves
1/3 cup pecans, chopped
1/3 cup cucumber, remove seeds, chop and drain on paper towel
1 cup plain bread crumbs
1 cup flaked coconut
1 pound chicken breasts

Directions

Preheat oven to 375 degrees F.

Sauce: Mix together 2/3 cup Marzetti® Slaw Dressing, apricot preserves, chopped pecans and chopped cucumber; set aside.

Mix the bread crumbs and flaked coconut together. Cut chicken breasts into bite size pieces. Spoon remaining slaw dressing over each piece, and roll the pieces in the bread crumb/coconut mixture.

Place on cookie sheet and bake 15 to 20 minutes or until chicken is done. Serve chicken with sauce on the side.

Bread Machine Garlic Bread

Ingredients

1 cup warm water (110 degrees F)
1 tablespoon butter
1 tablespoon dry milk powder
1 tablespoon white sugar
1 1/2 teaspoons salt
1 1/2 tablespoons dried parsley
2 teaspoons garlic powder
3 cups bread flour
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread cycle; press Start.

Amish Friendship Banana Nut Bread

Ingredients

1/2 cup shortening
4 large ripe bananas
2 cups Amish Friendship Bread Starter (see footnote for recipe link)
3 eggs
1/2 cup milk
1 cup white sugar
1 cup chopped walnuts
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease 2 - 9x5 inch loaf pans.

In a large bowl, mash together the shortening and bananas, then stir in the starter, eggs, milk, sugar, and walnuts. Sift together the baking powder, baking soda, salt, and flour. Fold into the banana mixture. Divide batter evenly into the prepared pans.

Bake in preheated oven for 1 hour and 15 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf until it loosens evenly from the pan, about 10 minutes, before removing to a wire rack to cool completely.

Bread Pot Fondue

Ingredients

- 1 (1 pound) loaf round bread
- 1 (8 ounce) package shredded Cheddar cheese
- 2 (3 ounce) packages cream cheese
- 1 1/2 cups sour cream
- 1 cup cooked ham, diced
- 1/2 cup chopped green onions
- 1 (4 ounce) can diced green chile peppers
- 1 teaspoon Worcestershire sauce
- 2 tablespoons vegetable oil
- 1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Cut a circle in the top of the bread. Remove top, and set aside. Hollow out the loaf, reserving removed bread for dipping.

In a medium bowl, mix the Cheddar cheese, cream cheese, sour cream, ham, green onions, green chile peppers, and Worcestershire sauce. Spoon into the bread bowl, and replace the top. Wrap loaf tightly in foil, and place on a baking sheet.

Bake until cheese is melted and bubbly, about 1 hour.

Meanwhile, cut reserved bread into small pieces. Toss with oil and melted butter, and place on the baking sheet. Toast in oven until golden brown, about 10 to 15 minutes.

Grandpa McAndrew's Irish Soda Bread

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
2 tablespoons white sugar
1/2 cup raisins
1 egg, beaten
1 cup buttermilk
2 tablespoons margarine, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a cast iron skillet.

In a medium bowl, mix together the flour, baking soda and sugar. Toss the raisins with the flour mixture until coated. Make a well in the center and add the egg, buttermilk, and melted margarine. Stir until all of the dry ingredients are absorbed. Turn the dough out onto a floured surface and knead for a few quick turns just to even out the dough. Handle the dough as little as possible. Pat into a flat circle, and place into the prepared pan.

Bake the bread for 40 to 45 minutes in the preheated oven, or until the edges are golden.

Oatmeal Strawberry Bread

Ingredients

3 cups all-purpose flour
1 1/2 cups rolled oats
2 cups white sugar
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups vegetable oil
4 eggs
1 1/4 pounds fresh strawberries,
sliced
1/4 cup rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 7x3 inch loaf pans.

Stir together the flour, 1 1/2 cups rolled oats, sugar, cinnamon, baking powder, and salt in a large mixing bowl. In another bowl, whisk together the vegetable oil and eggs; stir into flour mixture until just moistened. Fold in strawberries. Pour into the prepared loaf pans, and sprinkle the tops with the remaining 1/4 cup of rolled oats.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Cool the strawberry bread in the pans for 5 minutes before cooling completely on a wire rack.

Bread Pudding with Whiskey Sauce

Ingredients

3 eggs, beaten
1 cup white sugar
2 1/2 cups whole milk
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
4 fresh peaches - peeled, pitted and sliced
4 apples - peeled, cored and sliced
6 cups day-old bread cubes
6 tablespoons butter, cut into pieces

1 cup whiskey
1 pound butter
2 cups white sugar

Directions

Coat a 9x13 baking dish with cooking spray. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine eggs, 1 cup sugar, milk, cinnamon and nutmeg and stir until smooth. Fold in peaches, apples and bread cubes, until bread is well coated. Pour into prepared baking dish. Dot with 6 tablespoons butter.

Bake in preheated oven for 1 hour, until set. Serve warm with whiskey sauce.

To make whiskey sauce: In a medium saucepan over medium heat, combine whiskey, 1 pound butter and 2 cups sugar. Cook and stir until sugar dissolves and sauce is smooth. Remove from heat and serve hot.

Raisin Brown Bread

Ingredients

2 cups boiling water
1 cup rolled oats
2 tablespoons shortening
3 tablespoons brown sugar
4 teaspoons salt
1 cup molasses
1/2 cup warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
2 tablespoons active dry yeast
3 cups warm water (110 degrees F/45 degrees C)
12 cups bread flour
1 1/2 cups raisins
1 1/2 teaspoons ground cinnamon

Directions

Combine boiling water, oats, shortening, brown sugar, salt, and molasses. Allow to cool.

Stir 1/2 cup warm water and 1 teaspoon white sugar until sugar is dissolved. Sprinkle yeast over this mixture, and proof while oats are cooling.

Add 3 cups of warm water to the cooled oat mixture. Stir in yeast. Begin stirring in flour 1 cup at a time until it begins to get hard to stir. Dredge raisins in flour, and mix with cinnamon; mix into the dough. Turn onto a lightly floured surface, and knead in enough flour to make a soft but not sticky dough. Cover. Let rise for 1 to 2 hours in a warm place, or until dough doubles in size.

Divide dough into 5 parts. Shape loaves, and place into greased 9 x 5 inch loaf pans.

Bake in a preheated 375 degree F (190 degree C) oven for 20 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake an additional 20 minutes. Cool on wire racks.

Cheddar Cheese Bread

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
1/4 cup dry milk powder
1 tablespoon butter, softened
1 teaspoon salt
2 tablespoons white sugar
1 1/4 cups warm water
1 1/2 cups shredded sharp Cheddar cheese

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting; press Start.

Adzimka Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 3/4 cups warm water (110 degrees F)
1 tablespoon vegetable oil
2 teaspoons white sugar
6 cups all-purpose flour
2 teaspoons salt
6 potatoes, peeled and cubed
3/4 cup shredded Cheddar cheese
1 teaspoon salt
1/2 teaspoon ground black pepper
1 egg yolk, beaten
1 tablespoon water

Directions

In a large mixing bowl, dissolve yeast in warm water (110 degrees F, 45 degrees C). Let stand until creamy, about 10 minutes.

Add the vegetable oil, sugar, 3 cups of the flour and the salt to the yeast mixture; stir well to combine. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Generously oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

While the dough is rising: Place the potatoes in a small sauce pan, cover with water, bring to a boil and cook until tender; about 15 minutes. Place the drained potatoes in a bowl and mash. Combine with the shredded cheese and season to taste with salt and pepper. Set aside to cool.

Preheat oven to 400 degrees F (200 degrees C). Grease a 14 inch pizza pan or baking sheet. Deflate the dough and turn it out onto a lightly floured surface. Knead for a few turns, then form it into a round, cover and let rest for 10 minutes.

On a lightly floured surface roll the dough out into a circle slightly larger than the pan, and place onto the prepared pan with the dough draped over the sides. Spoon the potato filling into the center of the dough, leaving a 2 inch space around the edges. Stir together the egg yolk and water to make an egg wash. Brush egg wash around the exposed edge of the circle. Fold dough from the edge into the center about every 6 to 8 inches, until the whole edge has been folded in to form a pinwheel pattern. Press to seal after each fold. Brush the top of the loaf with the remaining egg wash.

Bake at 400 degrees F (200 degrees C) for 15 minutes then lower the temperature to 350 degrees F (175 degrees C) and bake for an additional 20 to 25 minutes or until golden brown on top and bottom. Remove the bread to a wire rack and let cool for 15 minutes before slicing into wedges and serving.

Thanksgiving Bread

Ingredients

2 eggs
2 cups sugar
1 cup canned pumpkin
1/2 cup vegetable oil
2 1/4 cups all-purpose flour
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped fresh or frozen cranberries

Directions

In a mixing bowl, beat eggs and sugar. Add pumpkin and oil; mix well. Add dry ingredients; stir just until moistened. Fold in cranberries. Spoon into two greased 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until bread tests done. Cool in pans 10 minutes before removing to wire racks.

Walnut Cocoa Bread

Ingredients

2/3 cup warm milk (70 to 80 degrees F)
1/3 cup water (70 to 80 degrees F)
5 tablespoons butter, softened
1/3 cup packed brown sugar
1 teaspoon salt
3 cups bread flour
5 tablespoons baking cocoa
2 1/4 teaspoons active dry yeast
2/3 cup chopped walnuts, toasted

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your bread machine may audibly signal this), add the walnuts.

Homemade Egg Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/2 cups warm milk (110 to 115 degrees F)
1/4 cup sugar
1 tablespoon salt
3 eggs, beaten
1/4 cup butter, softened
7 cups all-purpose flour
1 egg yolk
2 tablespoons water
Sesame seeds

Directions

Dissolve yeast in water. Add milk, sugar, salt, eggs, butter and 3-1/2 cups flour; mix well. Stir in enough remaining flour to form a soft dough. On a floured surface, knead until smooth and elastic, 6-8 minutes. Place in greased bowl; turn once to grease top. Cover and let rise in warm place until doubled, 1-1/2 to 2 hours. Punch down. Cover and let rise until almost doubled, about 30 minutes. Divide into six portions. On a floured surface, shape each into a 14-in.-long rope. For each loaf, braid three ropes together on greased baking sheet; pinch ends to seal. Cover and let rise until doubled, about 50 to 60 minutes. Beat egg yolk and water; brush over loaves. Sprinkle with sesame seeds. Bake at 375 degrees F for 30-35 minutes.

Cardamom Banana Bread

Ingredients

2/3 cup raisins
1/3 cup dark rum
3 ripe bananas, mashed
3/4 cup packed brown sugar
1/3 cup canola oil
2 eggs
1 cup all-purpose flour
3/4 cup whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cardamom
1/2 cup chopped walnuts, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

In a small saucepan, combine the raisins and the rum. Cook over medium heat until simmering, then remove from the heat and allow to cool 10 minutes.

In a large bowl, mix together the mashed bananas, brown sugar, canola oil, and eggs with an electric mixer for 1 minute. Sift together the all-purpose flour, whole wheat flour, baking powder, baking soda, salt, and ground cardamom; stir into the egg mixture with a spoon until well blended. Stir in the walnuts and the rum soaked raisins last. Pour the batter into the prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted comes out clean. Allow bread to cool slightly before removing from the pan.

Tomato and Bread Soup

Ingredients

4 tablespoons olive oil
1 pinch crushed red pepper flakes
4 cups stale white bread, cut into cubes
2 tablespoons olive oil
2 cloves garlic, minced
1 onion, chopped
2 (12 ounce) cans diced tomatoes
6 cups low-sodium chicken broth
1 tablespoon chopped fresh parsley
1/4 cup grated Parmesan cheese
3 tablespoons chopped fresh basil

Directions

Heat 4 tablespoons olive oil in a large stockpot over medium heat. Stir the pepper flakes into the oil and add the bread cubes. Cook the bread cubes until lightly brown. Remove bread cubes to paper towels, reserving the oil in the stockpot.

Pour 2 tablespoons olive oil into the stockpot. Cook the garlic and onion in the oil until the onion has softened, about 5 minutes. Stir in the tomatoes, basil and drained bread cubes; cook about 10 minutes. Add the broth, parsley, and Parmesan cheese to the tomato mixture; bring to a boil. Reduce heat to low and simmer 20 to 30 minutes. Garnish with basil before serving.

Cream Cheese and Parmesan Bread Spread

Ingredients

1/2 cup softened butter
1/2 cup cream cheese, softened
1/4 cup Parmesan cheese
4 cloves garlic, pressed
1 1/2 teaspoons Italian seasoning

Directions

Mix the butter, cream cheese, Parmesan cheese, garlic, and Italian seasoning in a bowl until evenly blended.

Delicious Rosemary Bread

Ingredients

- 1 tablespoon white sugar
- 1 cup warm water
- 1 (.25 ounce) package active dry yeast
- 1 teaspoon salt
- 2 tablespoons butter, softened
- 2 tablespoons rosemary
- 1 teaspoon Italian seasoning
- 3 cups bread flour
- 1 tablespoon olive oil
- 1 egg, beaten (optional)

Directions

Dissolve the sugar in warm water in a medium bowl, and mix in the yeast. When yeast is bubbly, mix in salt, butter, 1 tablespoon rosemary, and Italian seasoning. Mix in 2 cups flour. Gradually add remaining flour to form a workable dough, and knead 10 to 12 minutes.

Coat the inside of a large bowl with olive oil. Place dough in bowl, cover, and allow to rise 1 hour in a warm location.

Punch down dough, and divide in half. Line a baking sheet with parchment paper. Lightly grease paper. Shape dough into 2 round loaves, and place on the baking sheet. Sprinkle with remaining rosemary. Cover, and allow to rise 1 hour, or until doubled in size.

Preheat oven to 375 degrees F (190 degrees C).

Brush loaves with egg. Bake 15 to 20 minutes in the preheated oven, or until golden brown.

Old-World Rye Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/2 cups warm water (110 degrees to 115 degrees)
1/2 cup molasses
6 tablespoons butter, softened
2 cups rye flour
1/4 cup baking cocoa
2 tablespoons caraway seeds
2 teaspoons salt
3 1/2 cups all-purpose flour
Cornmeal

Directions

In a large mixing bowl, dissolve yeast in warm water. Beat in the molasses, butter, rye flour, cocoa, caraway seeds, salt and 2 cups all-purpose flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each piece into a loaf, about 10 in. long. Grease two baking sheets and sprinkle with cornmeal. Place loaves on prepared pans. Cover and let rise until doubled, about 1 hour.

Bake at 350 degrees F for 35-40 minutes or until bread sounds hollow when tapped. Remove from pans to wire racks to cool.

Cranberry Pumpkin Banana Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

1 tablespoon butter, softened
1 cup packed brown sugar
1 cup solid pack pumpkin puree
1/2 cup whole cranberry sauce
1 egg
1 banana, mashed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Sift flour, baking soda, salt, cinnamon, and nutmeg into a large bowl.

Beat the butter, brown sugar, pumpkin, cranberry sauce, egg, and banana with an electric mixer in a bowl until smooth. Gradually stir in the flour mixture, mixing until just combined. Pour batter into a 9x5-inch loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Crusty Potato Bread

Ingredients

3 1/4 cups bread flour
1/2 cup instant mashed potato flakes
1 tablespoon white sugar
1 1/2 teaspoons salt
2 tablespoons butter
1 1/4 cups water
2 teaspoons instant yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread Cycle; press Start.

Basic Irish Soda Bread With Cheese

Ingredients

2 eggs, beaten
1/3 cup grated Parmesan cheese
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup milk, or as needed

Directions

Preheat an oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper. Beat eggs in a bowl and set aside. Place the Parmesan cheese into a shallow bowl.

In a bowl, mix the flour, salt, and baking soda until well combined. Add in milk, several tablespoons at a time, until the mixture forms a soft dough. Turn the dough out onto a well-floured work surface, and knead several times until the dough comes together.

Roll the dough out into a rectangle about 1/2 inch thick, and cut into 2x3-inch squares. Brush each square with beaten egg, and dip the top of the square into the Parmesan cheese. Place the squares onto the prepared baking sheet.

Bake in the preheated oven until the squares are lightly browned, about 10 minutes.

Pumpkin Cheese Bread II

Ingredients

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 tablespoon all-purpose flour
1 egg
1 tablespoon orange zest
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon pumpkin pie spice
1 cup pumpkin puree
1/2 cup vegetable oil
2 eggs
1 1/2 cups white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 8x4 inch loaf pans.

In a medium bowl, combine cream cheese, 1/2 cup sugar, 1 tablespoon flour, 1 egg and orange zest; beat until smooth. Set aside. Sift together 1 2/3 cup flour, baking soda, salt, cinnamon, cloves and pumpkin pie spice; set aside

Place pumpkin, vegetable oil, 2 eggs and 1 1/2 cup sugar in a large bowl; beat well. Stir the pumpkin mixture into the flour mixture just until combined. Fold in the pecans if desired. Pour 1/2 of the pumpkin batter into the loaf pans. Spoon cream cheese mixture on top of this layer and then pour on the remaining batter.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Cool bread in pans for 10 minutes before removing to a wire rack to cool completely.

Orange Bread

Ingredients

1 egg
1 cup orange juice
1/4 cup hot water
1 tablespoon margarine
1/4 cup white sugar
3 1/2 cups bread flour
1 teaspoon salt
2 tablespoons orange zest
1 (.25 ounce) package active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the White Bread or Basic cycle, and Start.

Amber's Zucchini Bread

Ingredients

2 cups grated zucchini
3/4 cup egg substitute
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon salt
2 tablespoons baking soda
1 tablespoon ground cinnamon
2 teaspoons ground nutmeg
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 - 8x4 inch loaf pans.

In a large mixing bowl, combine zucchini, egg substitute, sugar, vegetable oil, and vanilla extract.

In a medium size mixing bowl, mix together flour, salt, baking soda, cinnamon, nutmeg, and baking powder. Gradually mix dry ingredients into the zucchini mixture. Pour batter into the prepared loaf pans.

Bake for 40 to 60 minutes.

Pepperoni-filled Bread

Ingredients

1 cup shredded mozzarella cheese
1 cup pepperoni sausage, chopped
1/4 cup minced onion
2 tablespoons chopped parsley
3 tablespoons olive oil
4 hero sandwich rolls, split lengthwise
1 tablespoon olive oil
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In bowl, combine Mozzarella cheese, pepperoni, onion, parsley, and olive oil. Spread on cut surface of rolls. Brush tops of rolls with 1 tablespoon oil and sprinkle with Parmesan cheese.

Bake for 10 minutes in the preheated oven, until golden and heated through.

Zucchini Bread V

Ingredients

2 cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups grated zucchini
3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1 cup chopped walnuts (optional)
1/2 cup raisins

Directions

In a large bowl combine sugar, oil, eggs, and vanilla. Add grated zucchini.

In a separate bowl sift together the flour, baking soda, baking powder, salt, ground ginger, and ground cloves.

Blend dry ingredients into zucchini mixture. Pour into two 8x5 loaf pans coated with cooking spray.

Bake in a 325 degree F (165 degrees C) oven for one hour. Cool for 10 minutes and remove from pans. Cool on a wire rack.

Chocolate Zucchini Bread I

Ingredients

2 (1 ounce) squares unsweetened chocolate
3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups grated zucchini
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

In a large bowl, combine eggs, sugar, oil, grated zucchini, vanilla and chocolate; beat well. Stir in the flour baking soda, salt and cinnamon. Fold in the chocolate chips. Pour batter into prepared loaf pans.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of a loaf comes out clean.

Monkey Bread Made Easy

Ingredients

cooking spray
1 tablespoon ground cinnamon
3/4 cup white sugar
2 (7.5 ounce) packages
refrigerated biscuit dough
1/2 cup butter
1/2 cup brown sugar
1 tablespoon ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray 8 muffin cups with cooking spray.

In a bowl, stir together 1 tablespoon of cinnamon and the white sugar until evenly blended. Remove the biscuits from the packages, and cut into quarters. Drop a few biscuit pieces at a time into the sugar mixture, and coat thoroughly. Distribute the coated biscuit pieces among the prepared muffin tins (4 to 5 pieces per cup).

Place butter, brown sugar, and the remaining 1 tablespoon cinnamon in a microwave-safe glass or ceramic bowl, and microwave a few seconds until the butter has melted. Stir to blend, and drizzle about 2 tablespoons of the butter mixture over each cup.

Bake in the preheated oven until the tops of the muffins are crispy and brown, about 20 minutes. Allow to cool for about 10 minutes before removing from pan.

Apple Raisin Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/2 cups warm water (110 degrees to 115 degrees), divided
1 teaspoon sugar
3 eggs, beaten
1 cup applesauce
1/2 cup honey
1/2 cup vegetable oil
2 teaspoons salt
8 cups all-purpose flour
1 1/2 cups peeled, diced apples
1 1/2 cups raisins
2 tablespoons lemon juice
2 tablespoons cornmeal
GLAZE:
1 egg, beaten
sugar

Directions

In a small bowl, combine yeast, 1/2 cup water and sugar; set aside. In a large bowl, combine eggs, applesauce, honey, oil, salt and remaining water; mix well. Stir in yeast mixture. Gradually add enough flour to form a soft dough. Knead on a floured surface until smooth and elastic, about 10 minutes. Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down and turn over in bowl. Cover and let rise 30 minutes. In a small bowl, combine apples, raisins and lemon juice. Divide dough into three parts; knead one-third of the apple mixture into each part. Shape each into round flat balls. Place each in a greased 8-in. round baking pan that has been sprinkled with cornmeal. Cover and let rise until doubled, about 1 hour. Brush each loaf with egg and sprinkle with sugar. Bake at 350 degrees F for 30 to 35 minutes or until brown sounds hollow when tapped.

Zucchini Pineapple Bread II

Ingredients

3 eggs, beaten
2 cups white sugar
1 teaspoon vanilla extract
1 cup vegetable oil
2 cups grated zucchini
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup raisins
1 cup chopped pecans
1 cup crushed pineapple, drained

Directions

In a large bowl mix together the eggs, sugar, vanilla, oil and zucchini.

In a separate bowl mix together the flour, soda, baking powder, and salt. Add to the zucchini batter and mix well. Stir in raisins, nuts, and pineapple until just blended. Pour into 2-9x5x3 inch loaf pans.

Bake in a preheated 325 degree F (165 degrees C) for one hour, or until browned.

Bread 'n' Butter Dressing

Ingredients

8 slices bread
6 tablespoons butter or margarine,
divided
3/4 cup chicken broth
1/4 cup chopped onion
1/2 teaspoon rubbed sage
1/4 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Toast bread and spread with 2 tablespoons of butter; cut into 3/4-in. cubes. Place in a 1-qt. microwave-safe dish; set aside.

Place remaining butter in a microwave-safe bowl; cover and microwave on high for 50-60 seconds. Stir in broth, onion and seasonings. Pour over bread cubes and toss to coat. Microwave, uncovered, on high for 6 minutes, stirring once.

Sesame Zucchini Bread

Ingredients

3/4 cup buttermilk
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 egg white
2 tablespoons vegetable oil
2 teaspoons maple flavoring
1 1/2 cups all-purpose flour
1/2 cup whole wheat flour
1/4 cup toasted wheat germ
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup raisins
1/4 cup chopped walnuts
4 teaspoons sesame seeds,
divided
1 1/2 cups shredded zucchini

Directions

In a mixing bowl, combine the first seven ingredients; beat until smooth. In another bowl, combine the flours, wheat germ, baking powder, baking soda and salt. Add raisins, walnuts and 3 teaspoons sesame seeds. Stir into sugar mixture just until moistened. Stir in zucchini. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with the remaining sesame seeds. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minute before removing from pan to a wire rack.

Chocolate Chunk Mandel Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

3 eggs
1 cup white sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 tablespoons orange juice
1 cup chocolate chips

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Beat the eggs and sugar together in a mixing bowl until smooth. Whisk in the vegetable oil, vanilla extract, and orange juice. Stir in the chocolate chips and the flour mixture until no dry lumps remain. Divide the cookie dough into two pieces. Form each piece into a roll about 3 inches wide and 12 inches long. Place the rolls, side by side, onto the prepared cookie sheet.

Bake in the preheated oven until the rolls have started to brown, about 20 minutes. Remove the rolls from the oven onto a rack. Let cool about 10 minutes until cool enough to handle; cut the mandel into 1/2-inch thick slices. Return the cookies to the baking sheet, cut-side down.

Return to the oven and bake until lightly-golden, about 15 minutes more. Allow to cool completely on a wire rack before serving.

Banana Nut Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1/2 cup milk
1 cup mashed ripe bananas
1/2 cup chopped pecans

Directions

In a mixing bowl, combine cake mix, egg and milk. Add bananas; beat on medium speed for 2 minutes. Stir in pecans. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Butternut Squash Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/4 cups mashed, cooked butternut squash
1 cup warm milk (110 to 115 degrees F)
2 eggs, beaten
1/3 cup butter or margarine, melted
1/3 cup sugar
1 teaspoon salt
7 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in water; let stand for 5 minutes. Add squash, milk, eggs, butter, sugar and salt; mix well. Gradually add 3-1/2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into three loaves; place in greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes or until tops are golden. Remove from pans to cool on wire racks.

Buttermilk Bread I

Ingredients

1 1/2 cups buttermilk
1 1/2 tablespoons margarine
2 tablespoons white sugar
1 teaspoon salt
3 cups bread flour
1 1/3 cups whole wheat flour
2 1/4 teaspoons active dry yeast

Directions

Place buttermilk, butter or margarine, sugar, salt, flour, whole wheat flour, and yeast into pan of bread machine.

Bake on White Bread setting. Cool on wire racks before slicing.

Bread N Butter Dressing

Ingredients

8 slices bread
6 tablespoons butter or margarine,
divided
3/4 cup chicken broth
1/4 cup chopped onion
1/2 teaspoon rubbed sage
1/4 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Toast bread and spread with 2 tablespoons of butter; cut into 3/4-in. cubes. Place in a 1-qt. microwave-safe dish set aside. Place remaining butter in a microwave-safe bowl; cover and microwave on high for 50-60 seconds. stir in broth, onion and seasonings. Pour over the bread cubes and toss to coat. Microwave, uncovered, on high for 6 minutes, stirring once.

Lemon Blueberry Bread

Ingredients

1/3 cup melted butter
1 cup white sugar
3 tablespoons lemon juice
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 cup milk
2 tablespoons grated lemon zest
1/2 cup chopped walnuts
1 cup fresh or frozen blueberries

2 tablespoons lemon juice
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a mixing bowl, beat together butter, 1 cup sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in lemon zest, nuts, and blueberries. Pour batter into prepared pan.

Bake in preheated oven for 60 to 70 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool bread in pan for 10 minutes. Meanwhile, combine lemon juice and 1/4 cup sugar in a small bowl. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

Wild Rice Bread

Ingredients

2 (.25 ounce) packages active dry yeast
4 1/2 cups warm water (110 degrees to 115 degrees F), divided
8 tablespoons sugar, divided
1/2 cup molasses
1/2 cup vegetable oil
2 tablespoons salt
1 1/2 cups cooked wild rice
14 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in 1 cup warm water. Add 1 tablespoon sugar; let stand for 5 minutes. Add the molasses, oil, salt and remaining water and sugar; mix well. Add wild rice. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Cover and let rise until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into five portions. Shape each into a loaf. Place in five greased 9-in. x 5-in. 3-in. loaf pans. Cover and let rise until doubled, about 1 hour.

Bake at 375 degrees F for 25-35 minutes or golden brown. Remove from pans to wire racks to cool.

Fennel Seed Wheat Bread

Ingredients

1 (16 ounce) package hot roll mix
1 cup whole wheat flour
2 teaspoons fennel seed, crushed,
divided
1 1/3 cups water
2 tablespoons butter or margarine
1 egg
3/4 cup shredded Swiss cheese
1 teaspoon milk

Directions

In a large mixing bowl, combine the flour and contents of yeast packet from hot roll mix, whole wheat flour and 1-1/2 teaspoons fennel seed. In a saucepan, heat the water and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add egg; beat until blended.

Turn onto a floured surface. Knead in cheese until dough is smooth and elastic, about 4-6 minutes. Pat dough into a greased 9-in. square baking dish. Cover and let rise in a warm place until doubled, about 25 minutes.

Brush with milk and sprinkle with remaining fennel seed. Bake at 350 degrees F for 30-35 minutes or until golden brown.

Cool for 15 minutes before removing from pan to a wire rack. Cut bread into four squares; cut each into three wedges.

Swiss Cheese Bread

Ingredients

3 cups all-purpose flour, divided
2 cups whole-wheat flour, divided
1/3 cup mashed potato flakes
2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
2 cups warm milk
1/4 cup butter or margarine, melted
2 eggs
4 cloves garlic, minced
6 ounces Swiss cheese, cut into 1/4 inch cubes
1 egg yolk
1 tablespoon water

Directions

In a mixing bowl, combine 1 cup all-purpose flour, 1 cup whole wheat flour, potato flakes, yeast and salt. Add milk and butter; beat for 2 minutes. Add eggs and garlic; beat for 2 minutes. Stir in the remaining whole wheat flour and enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead for 4 minutes. Sprinkle with cheese; knead 2 minutes longer or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half; shape each half into a ball. Place on a greased baking sheets; flatten to 7-in. diameter. With a sharp knife, make three parallel slashes about 1/2 in. deep on the top of each loaf. Cover and let rise in a warm place until doubled, about 30 minutes. Beat egg yolk and water; brush over loaves. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool on a wire racks.

Pumpkin Chocolate Chip Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/4 cups canned or cooked
pumpkin
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon pumpkin pie spice
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 cup chocolate chips
1/4 cup chopped walnuts
GLAZE:
1 tablespoon heavy cream
1/2 cup confectioners' sugar

Directions

In a large mixing bowl, cream butter. Gradually add sugar, eggs and pumpkin. Combine dry ingredients; stir into creamed mixture and blend well. Stir in chocolate chips and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 45-50 minutes or until loaf tests done. Cool on a wire rack. Combine glaze ingredients and drizzle over cooled bread.

Sweet Potato Bread II

Ingredients

3 sweet potatoes
3 cups white sugar
4 eggs
1 cup vegetable oil
3/4 cup orange juice
3 1/2 cups all-purpose flour
1 1/2 teaspoons salt
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C). Wash sweet potatoes, slice lengthwise and place on a lightly greased baking sheet. Bake in preheated oven until tender, about 30 minutes. Let cool, peel and mash.

In a large mixing bowl, beat together sugar, eggs and oil. Stir in orange juice and 2 cups mashed sweet potatoes. In a separate bowl, mix together flour, salt, baking soda, cinnamon, nutmeg, allspice and cloves. Stir flour mixture into egg/sweet potato mixture until just combined. Fold in pecans if desired. Pour batter into prepared pans.

Bake in preheated oven for 1 hour 25 minutes, or until golden brown and a toothpick inserted into center of a loaf comes out clean.

Rhubarb Bread I

Ingredients

- 1 cup milk
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 1/2 cups brown sugar
- 2/3 cup vegetable oil
- 1 egg
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 1/2 cups chopped rhubarb
- 1/2 cup chopped walnuts
- 1/4 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1 tablespoon butter, melted

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans. In a small bowl, stir together milk, lemon juice and vanilla; let stand for 10 minutes.

In a large bowl, mix together 1 1/2 cups brown sugar, oil and egg. Combine the flour, salt and baking soda, stir into sugar mixture alternately with the milk mixture just until combined. Fold in rhubarb and nuts. Pour batter into prepared loaf pans.

In a small bowl, combine 1/4 cup brown sugar, cinnamon and butter. Sprinkle this mixture over the unbaked loaves.

Bake in preheated oven for 40 minutes, until a toothpick inserted into center of a loaf comes out clean.

Easy Whole Wheat Bread

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 tablespoon powdered egg substitute (optional)
2 tablespoons vegetable oil
2 tablespoons sugar
1 teaspoon salt
1 cup bread flour
1 cup whole wheat flour
1 teaspoon rapid rise yeast

Directions

Dissolve egg substitute in warm water. Place all ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Whole Wheat cycle and Regular bake time; press Start.

After 5 minutes, check how the dough is kneading, it may need either 1 tablespoon of flour or 1 tablespoon of water, depending on the consistency. Once the bread is done, allow it time to cool on a wire rack before cutting.

Pumpkin Swirl Bread

Ingredients

1 (8 ounce) package cream cheese
1/4 cup white sugar
1 egg, beaten
1 3/4 cups all-purpose flour
1 1/2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup pumpkin puree
1/2 cup butter, melted
1 egg, beaten
1/3 cup water

Directions

Blend cream cheese, 1/4 cup sugar, and 1 beaten egg. Set aside.

Combine flour, 1 1/2 cups white sugar, baking soda, salt, and spices. Set aside.

Combine pumpkin, butter or margarine, beaten egg, and water. Add flour mixture to pumpkin mixture, mixing just until moistened. Reserve 2 cups of the pumpkin batter. Pour the remaining batter into a greased and floured 9 x 5 inch loaf pan. Pour cream cheese mixture over pumpkin batter, and top with reserved pumpkin batter. Cut through batter several times with a knife for a swirl effect.

Bake at 350 degrees F (175 degrees C) for 70 minutes, or until tester comes out clean. Cool in the pan for 10 minutes, and then remove from pan to cool completely.

Candied Fruit Bread

Ingredients

2 cups sifted all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup white sugar
1/4 cup chopped candied citron
1/4 cup currants
2 tablespoons chopped candied cherries
2 tablespoons chopped candied lemon peel
1/4 cup chopped blanched almonds
1/4 cup chopped pecans
1 cup milk
2 eggs
3 tablespoons butter, melted

Directions

Grease an 8 x 5 inch loaf tin thoroughly. Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, beat the eggs well. Add milk and melted butter or shortening, and mix well.

Sift together flour, baking powder, salt, and cinnamon into a large mixing bowl. Add sugar, prepared fruits and nuts, and mix well. Add egg mixture to fruit and nut mixture, stirring just enough to blend. Turn batter into greased loaf tin. Let stand for 20 minutes.

Place pan in center of oven on middle rack. Bake for 60 to 70 minutes. Turn out on wire rack, and allow to cool for several hours before slicing.

Microwave Bread and Butter Pickles

Ingredients

1 large cucumber, sliced
1 teaspoon salt
1 onion, thinly sliced
1/2 teaspoon mustard seeds
1 cup white sugar
1/2 cup distilled white vinegar
1/4 teaspoon celery seed
1/4 teaspoon ground turmeric

Directions

In a medium microwave safe bowl, mix cucumber, salt, onion, mustard seeds, white sugar, distilled white vinegar, celery seed and turmeric.

Microwave on high 7 to 8 minutes, stirring twice, until cucumbers are tender and onion is translucent.

Transfer to sterile containers. Seal and chill in the refrigerator until serving.

Raisin Nut Bread

Ingredients

2 cups all-purpose flour
2/3 cup white sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
3/4 teaspoon ground cinnamon
1 egg, beaten
1 cup applesauce
3 tablespoons butter, melted
1 1/3 cups chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, stir together flour, sugar, baking powder, baking soda and cinnamon. In a separate bowl, beat together egg, applesauce and butter. Stir applesauce mixture into flour mixture just until combined. Fold in walnuts and raisins; pour batter into prepared loaf pan.

Bake in preheated oven for 45 minutes, until a toothpick inserted into center of the loaf comes out clean. Allow to cool before slicing.

Roasted Garlic Bread

Ingredients

3 bulbs garlic
2 tablespoons olive oil
1 (1 pound) loaf Italian bread
1/2 cup butter
1 tablespoon chopped fresh
parsley (optional)
2 tablespoons grated Parmesan
cheese (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Slice the tops off of the garlic bulbs so that the tip of each clove is exposed. Place the bulbs on a baking sheet, and drizzle with olive oil. Bake for 30 minutes, or until garlic is soft.

Set the oven to broil. Slice the loaf of bread in half horizontally, and place cut side up on a baking sheet.

Squeeze the cloves of garlic from their skins into a medium bowl. Stir in the butter, parsley, and Parmesan cheese until well blended. Spread onto the cut sides of the bread.

Broil for about 5 minutes, until toasted.

Sourdough Wheat Bread

Ingredients

1 1/2 cups sourdough starter
1/3 cup warm water (110 degrees
F/45 degrees C)
1 1/2 tablespoons margarine
1 1/2 tablespoons white sugar
3/4 teaspoon salt
3/4 cup whole wheat flour
3 cups all-purpose flour
1 1/2 teaspoons active dry yeast

Directions

Add ingredients in order suggested by your manufacturer. Select whole wheat setting.

Diana's Hawaiian Bread Rolls

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 egg
1 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon lemon extract
1 tablespoon molasses
1 tablespoon honey
5 tablespoons white sugar
2 tablespoons dry milk powder
2 tablespoons butter flavored shortening
4 1/2 cups bread flour
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle for a 2 pound batch; press Start. The dough can be a bit sticky, so you may want to add a little bit more bread flour as it mixes.

When the dough cycle is complete, turn the risen dough out on a lightly floured surface and divide into twelve equal pieces. Form the pieces into rounds and place on lightly greased baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 15 minutes, until golden brown.

Grape-Nuts Bread

Ingredients

1 2/3 cups warm water (70 to 80 degrees F)
3 tablespoons canola oil
4 1/2 teaspoons sugar
1 teaspoon salt
3 3/4 cups bread flour
3/4 cup Grape-Nuts cereal
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available.

Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.)

Banana Bread VIII

Ingredients

1/2 cup shortening
1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 ripe bananas

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, cream the shortening and sugar. Sift in the flour, baking soda and salt. Blend in the mashed bananas. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes, or until a knife inserted into center of loaf comes out clean.

Uncle White's Bread Machine Rolls

Ingredients

3 cups bread flour
1 cup buttermilk
2 tablespoons packed brown sugar
1 1/2 teaspoons kosher salt
1 (.25 ounce) package active dry yeast
1 egg yolk
2 tablespoons canola oil
stick butter

Directions

Place the bread flour, buttermilk, brown sugar, salt, yeast, and egg yolk into a bread machine. Using the Dough setting, allow the machine to mix the ingredients until moist. Pause the cycle and pour in the oil, then let the machine continue to the end of the Dough cycle.

Grease muffin pans or a baking sheet, and set aside.

Punch down the dough, and remove it from the machine. Divide the dough into 12 equal parts, form into round, smooth rolls, and place them into the cups of the muffin pans or on baking sheet, making sure the rolls don't touch each other. Cover the rolls with a kitchen towel, and let rise in a warm place until double, about 25 minutes.

While the rolls are rising, preheat oven to 350 degrees F (175 degrees C). Bake the rolls in the preheated oven for 20 minutes, or until golden brown. Rub the tops of the hot rolls with a stick of butter for a soft crust, cool the rolls slightly, and serve warm.

Sweet Corn Bread

Ingredients

1 cup all-purpose flour
1 cup cornmeal
1/4 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg, lightly beaten
1 cup sour cream
1/3 cup milk
1/4 cup butter, melted

Directions

In a large bowl, combine the flour, cornmeal, sugar, baking powder, baking soda and salt. Combine the egg, sour cream, milk and butter; stir into dry ingredients just until moistened.

Pour into a greased 8-in. square baking dish. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Cranberry Nut Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg
3/4 cup orange juice
1 tablespoon grated orange peel
1 1/2 cups fresh or frozen
cranberries
1/2 cup chopped walnuts

Directions

In a bowl, combine flour, sugar, baking powder, salt and baking soda. Cut in butter until mixture resembles coarse crumbs. Beat egg, orange juice and peel; stir into dry ingredients just until blended. Add the cranberries and walnuts.

Spoon batter into a greased and floured 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely.

Pumpkin Bread

Ingredients

1 cup butter or margarine,
softened
3 cups sugar
3 eggs
3 cups all-purpose flour
1 tablespoon baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1 1/2 teaspoons ground nutmeg
1 (16 ounce) can solid pack
pumpkin

Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Stir in pumpkin. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 1 hour or until bread tests done.

Pumpkin Date Bread

Ingredients

1 cup applesauce
1 cup canned pumpkin
2/3 cup vegetable oil
3 eggs
1/2 cup milk
1/3 cup molasses
1 teaspoon vanilla extract
3 2/3 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon baking powder
1 cup chopped dates
1 cup chopped pecans
TOPPING:
1/4 cup packed brown sugar
1/4 cup chopped pecans
1/2 teaspoon ground cinnamon

Directions

In a large mixing bowl, combine the first seven ingredients; mix well. Combine the flour, sugar, baking soda, cinnamon, nutmeg and baking powder; gradually add to pumpkin mixture and mix well. Stir in dates and pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 15 minutes before removing from pans to wire racks.

Breaded Brussels Sprouts

Ingredients

20 Brussels sprouts, cleaned and trimmed
2 tablespoons butter, melted
1 cup Italian seasoned dry bread crumbs

Directions

Place the Brussels sprouts into a large saucepan and fill with enough water to cover. Bring to a boil and cook until tender enough to easily pierce with a fork, 15 to 20 minutes. Drain and allow to dry for a few minutes.

Place the Brussels sprouts into a serving dish and toss with melted butter to coat. Stir in the breadcrumbs gently until evenly distributed.

Light and Grainy Wheat, Rye, and Flax Seed Bread

Ingredients

2 cups boiling water
2 cups crushed shredded wheat cereal
1 teaspoon salt
1/4 cup molasses
3 tablespoons butter
2 tablespoons active dry yeast
1/2 cup warm water
1 cup whole wheat flour
1 cup rye flour
1/2 cup flax seed
3 cups all-purpose flour, or as needed

Directions

Pour boiling water over shredded wheat cereal in a large mixing bowl. Stir in the salt, molasses, and butter; let cool to about 100 degrees F (40 degrees C), about 15 minutes. Grease two 9x5 inch loaf pans.

Sprinkle the yeast over the 1/2 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Stir the yeast mixture into the cooled cereal mixture. Beat in the whole wheat flour, rye flour, and flax seed. Beat in the all-purpose flour. Turn the dough out onto a lightly floured surface and knead until smooth and elastic but not stiff, about 10 minutes.

Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Use a knife to divide the dough into two equal pieces. Form the dough into 2 loaves, and place the loaves into the prepared pans. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes.

Meanwhile, preheat oven to 325 degrees F (165 degrees C).

Bake in the preheated oven until the top is golden brown and the bottom of the loaf sounds hollow when tapped, about 50 minutes.

Ham-Stuffed Bread

Ingredients

1 tablespoon active dry yeast
1 cup warm milk (110 to 115 degrees F)
1 egg
1/2 cup vegetable oil
1/2 teaspoon salt
3 3/4 cups all-purpose flour
FILLING:
1 small onion, chopped
1/3 cup vegetable oil
2 medium tomatoes, chopped
1 garlic clove, minced
salt and pepper to taste
1/2 pound chopped cooked ham
1 teaspoon vinegar
1/2 teaspoon dried oregano

Directions

In a mixing bowl, dissolve yeast in warm milk. Add the egg, oil and salt; beat until smooth. Stir in enough flour to form a stiff dough. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, in a skillet, saute onion in oil until tender. Add tomatoes, garlic, salt and pepper. Cook over medium heat until liquid is absorbed, about 30 minutes. Remove from the heat. Add ham, vinegar and oregano; mix well. Cool. Punch dough down. Turn onto a lightly floured surface; roll into a 14-in. x 12-in. rectangle. Spread filling over dough to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place, seam side down, on a greased baking sheet. Do not let rise. Bake at 375 degrees F for 18-22 minutes or until golden brown. Remove from pan to a wire rack. Serve warm. Refrigerate leftovers.

Best Bread Machine Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
1 (.25 ounce) package bread machine yeast
1/4 cup vegetable oil
3 cups bread flour
1 teaspoon salt

Directions

Place the water, sugar and yeast in the pan of the bread machine. Let the yeast dissolve and foam for 10 minutes. Add the oil, flour and salt to the yeast. Select Basic or White Bread setting, and press Start.

Chinky's Mango Bread

Ingredients

2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1 1/4 cups white sugar
2 eggs
3/4 cup vegetable oil
2 1/2 cups mangos, peeled,
seeded and chopped
1 teaspoon lemon juice
1/4 cup raisins

Directions

Combine all of the dry ingredients. Beat eggs with oil and add to flour mixture. Add mangoes, lemon and raisins.

Pour into 2 greased 8 x 4 loaf pans. Bake at 350 degrees F -175 degrees C (325 degrees F for glass pans) for about 60 minutes or until toothpick comes out clean.

British Bread Pudding

Ingredients

6 1/4 cups cubed whole wheat bread
1 1/4 cups milk
1 egg, beaten
1/3 cup butter, softened
3/4 cup raisins
1/4 cup dried mixed fruit
1/2 cup brown sugar
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine bread and milk, and set aside to soak for 5 minutes. Then stir in egg, butter, raisins, mixed fruit, brown sugar, nutmeg, and cinnamon. Mix well. Press the mixture into a 9-inch square baking pan.

Bake in preheated oven until golden and firm to touch, about 35 minutes. Leave in baking pan to cool, then cut into squares.

Ham and Cheese Picnic Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees F)
3 cups all-purpose flour
1 egg
1 tablespoon butter
1 tablespoon white sugar
1 teaspoon salt
1 cup chopped ham
1 cup shredded mozzarella cheese
1 (4 ounce) jar diced pimento peppers, drained
1/2 cup black olives, drained and chopped

Directions

In a small mixing bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the flour, egg, butter, sugar and salt; mix well. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth, about 8 minutes.

Lightly oil a large mixing, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Combine the ham, cheese, pimento, and olive in a medium mixing bowl; set aside.

Deflate the dough, and turn it out onto a lightly floured surface. Roll or pat the dough into a 10x14 inch rectangle. Make parallel cuts 3/4 inch wide and 2 inches long on the two long edges of the rectangle. Evenly spread the filling mixture over the center of the rectangle. Fold the short ends of the rectangle over the filling. Starting from one of these ends, alternately stretch strips from the two sides across the filling so that the strips overlap diagonally. Transfer the loaf to a lightly greased baking sheet, cover with a damp cloth, and let rise until doubled in volume, about 40 minutes.

Bake at 400 degrees F (200 degrees C) for 20 to 30 minutes, or until golden brown.

Cinnamon Raisin Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
2 cups warm milk (110 to 115 degrees F)
1/3 cup sugar
1/4 cup vegetable oil
2 teaspoons salt
5 3/4 cups all-purpose flour
2 cups raisins
1 tablespoon ground cinnamon
1/2 cup sugar
1 tablespoon water
GLAZE:
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add milk, 1/3 cup sugar, oil, salt and 2 cups flour. Beat until smooth. Add raisins and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. On a lightly floured surface, divide in half. Roll each into a 15-in. x 7-in. rectangle. Combine cinnamon and remaining sugar; sprinkle over dough. Sprinkle with water. Starting with a short side, roll up tightly, jelly-roll style. Pinch seams and ends to seal. Place, seam side down, in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool completely. Combine glaze ingredients; drizzle over loaves.

Chocolate Coffee Bread

Ingredients

1 1/3 cups water
1/3 cup cocoa powder
1 1/3 cups bread flour
1 1/3 cups whole wheat flour
3 tablespoons dry milk powder
1 1/2 teaspoons salt
1 1/2 tablespoons vegetable oil
3 tablespoons honey
2 1/4 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
2 envelopes instant mocha cappuccino mix

Directions

Place all ingredients (except chocolate chips and mocha mix) in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread cycle; press Start. If your machine has a Fruit setting, add the chocolate chips and mocha mix at the signal, or about 5 minutes before the kneading cycle has finished.

Turtle Bread

Ingredients

1 (.25 ounce) package instant yeast
1 tablespoon white sugar
1/2 cup warm water (110 degrees F)
1/2 cup hot milk
1 tablespoon butter
1 egg
3 cups all-purpose flour
1 teaspoon salt
1/4 tablespoon raisins for decorating

Directions

In a small mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Heat the milk in a small saucepan until it bubbles, then remove from heat. Add the butter and stir until melted; let cool until lukewarm.

In a large mixing bowl, combine the yeast mixture with the cooled milk, butter, egg, 2 cups flour and salt; beat well to combine. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Cover dough and let rest for 10 minutes.

Divide dough into seven pieces. One round 2 inches in diameter, five rounds 1 inch in diameter and the remainder in one large round.

Place the large round on a lightly greased cookie sheet and flatten slightly. Shape four of the 1 inch rounds into 'feet' and one into a 'tail' for the turtle. Shape the two inch round into a 'head' for the turtle. Attach each piece by flattening the end which attaches to the body, wetting it slightly with water and pinching it under the turtle's 'body'. Press raisins into the turtle's head for 'eyes'.

Cover the turtle with as damp cloth and let rise for 20 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

With a sharp knife, make crisscross cuts in the turtle's body to make the 'shell'. Finally, use a scissors to make a cut for the turtle's mouth. Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes, or until golden brown.

Special Cereal Bread

Ingredients

1 1/2 cups high protein crisp rice
and wheat cereal
1 1/4 cups warm water (110
degrees F)
1 tablespoon honey
1 tablespoon molasses
1 teaspoon salt
1 tablespoon butter, softened
2 cups bread flour
2 cups whole wheat flour
1 1/2 teaspoons active dry yeast

Directions

Place all ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select normal cycle; press Start.

Corn Bread Mix

Ingredients

4 1/4 cups all-purpose flour
4 cups cornmeal
3/4 cup sugar
1/4 cup baking powder
1 teaspoon salt
1 cup shortening
ADDITIONAL INGREDIENTS:
1 egg
1 cup milk

Directions

In a bowl, combine the dry ingredients; cut in shortening until crumbly. Store in an airtight container in a cool dry place or in the freezer for up to 6 months.

Corn Bread Hamburger Pie

Ingredients

1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 (10.75 ounce) can condensed tomato soup, undiluted
1/4 cup salsa
2 tablespoons ketchup
1 tablespoon steak sauce
1 (8.5 ounce) package corn bread/muffin mix
Minced fresh parsley

Directions

In a 10-in. ovenproof skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the soup, salsa, ketchup and steak sauce if desired. Prepare corn bread batter according to package directions; let stand for 2 minutes. Spoon over beef mixture. Bake at 400 degrees F for 15 minutes or until lightly browned. Sprinkle with parsley if desired.

Cinnamon Bread Delight

Ingredients

3 cups all-purpose flour
2 cups sugar
1 (5.1 ounce) package instant vanilla pudding mix
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 1/2 cups milk
1/2 cup vegetable oil
1/2 cup applesauce
2 eggs, beaten
1 teaspoon vanilla extract
2 tablespoons cinnamon sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease two 5x9 inch loaf pans.

In a large bowl, mix the flour, sugar, pudding mix, baking soda, baking powder, salt, and cinnamon. In a separate bowl, mix the milk, oil, applesauce, eggs, and vanilla. Stir the milk mixture into the flour mixture until smooth. Sprinkle the bottoms of the loaf pans with cinnamon sugar, and divide the batter between the 2 pans.

Bake 1 hour in the preheated oven, or until a toothpick inserted in the center of a loaf comes out clean.

Savory Onion Bread

Ingredients

1 1/2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons margarine
1/2 cup shredded sharp Cheddar cheese
1/2 cup finely diced onion
1 tablespoon margarine
1 egg
1/2 cup milk
1/2 cup shredded sharp Cheddar cheese

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease one 8 inch round or one 8x8 inch square pan.

Combine flour, baking powder and salt, cut in 2 tablespoons of the butter until mixture is crumbly. Stir in 1/2 cup of the grated cheese. Make a well in the center of the mixture.

Fry the onion in 1 tablespoon of the butter or margarine until clear and golden. Set aside.

In a small bowl beat the egg and stir in the milk and the cooked onion. Pour egg mixture into the well in the flour mixture. Stir until just moistened. You will have a soft dough. Pat dough into the prepared pan. Sprinkle remaining 1/2 cup grated cheese over top.

Bake at 400 degrees F (205 degrees C) for 25 minutes. Serve hot. Makes about 6 servings.

Apricot Orange Bread

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
3/4 cup white sugar
1/4 cup butter or margarine,
softened
1/2 cup orange juice
2 tablespoons milk
1 egg
1 1/2 cups dried apricots,
chopped
1/2 cup semisweet chocolate
chips
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. Sift together flour, baking powder, salt and baking soda, set aside.

In a large bowl, cream together the butter or margarine and sugar until light and fluffy. Add the orange juice, milk and egg; beat well. Gradually blend in the flour mixture. Stir in the apricots, chocolate chips and walnuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Hawaiian Banana Nut Bread

Ingredients

3 cups all-purpose flour
3/4 teaspoon salt
1 teaspoon baking soda
2 cups white sugar
1 teaspoon ground cinnamon
1 cup chopped walnuts
3 eggs, beaten
1 cup vegetable oil
2 cups mashed very ripe banana
1 (8 ounce) can crushed pineapple, drained
2 teaspoons vanilla extract
1 cup flaked coconut
1 cup maraschino cherries, diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, combine the flour, salt, baking soda, sugar and cinnamon. Add the walnuts, eggs, oil, banana, pineapple, vanilla, coconut and cherries; stir just until blended. Pour batter evenly into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a tooth pick inserted into the center of a loaf comes out clean. Cool in the pan for 10 minutes, then remove to a wire rack to cool completely.

Focaccia Bread

Ingredients

2 3/4 cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 tablespoon active dry yeast
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon dried thyme
1/2 teaspoon dried basil
1 pinch ground black pepper
1 tablespoon vegetable oil
1 cup water
2 tablespoons olive oil
1 tablespoon grated Parmesan cheese
1 cup mozzarella

Directions

In a large bowl, stir together the flour, salt, sugar, yeast, garlic powder, oregano, thyme, basil and black pepper. Mix in the vegetable oil and water.

When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.

Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with Parmesan cheese and mozzarella cheese.

Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.

Buttermilk Seed Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon white sugar
3/4 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups buttermilk
2 tablespoons margarine, melted
3 tablespoons honey
2 teaspoons salt
2 tablespoons sesame seeds
2 tablespoons flax seeds
2 tablespoons poppy seeds
2 tablespoons sunflower seeds
2 cups whole wheat flour
4 cups bread flour

Directions

In a small bowl, dissolve the yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.

Combine buttermilk, butter or margarine, honey and the yeast mixture in a large bowl. Add the salt, all of the seeds and the whole wheat flour. Stir to combine. Add the bread flour, 1/2 cup at a time, mixing well with a wooden spoon after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 6 minutes.

Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with the oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.

Preheat oven to 375 degrees F (190 degrees F). Grease two 9x5 inch loaf pans.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the prepared pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the tops are brown and the bottom of a loaf sounds hollow when tapped.

Braided Easter Egg Bread

Ingredients

2 1/2 cups all-purpose flour,
divided
1/4 cup white sugar
1 teaspoon salt
1 (.25 ounce) package active dry
yeast
2/3 cup milk
2 tablespoons butter
2 eggs
5 whole eggs, dyed if desired
2 tablespoons butter, melted

Directions

In a large bowl, combine 1 cup flour, sugar, salt and yeast; stir well. Combine milk and butter in a small saucepan; heat until milk is warm and butter is softened but not melted.

Gradually add the milk and butter to the flour mixture; stirring constantly. Add two eggs and 1/2 cup flour; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1 1/2 inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough.

Preheat oven to 350 degrees F (175 degrees C). Place loaf on a buttered baking sheet and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes. Brush risen loaf with melted butter.

Bake in preheated oven for 50 to 55 minutes, or until golden.

Perfect White Bread

Ingredients

2 cups milk, scalded
2 tablespoons white sugar
2 teaspoons salt
1 tablespoon shortening
1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
6 cups bread flour

Directions

In a small saucepan, heat milk until it bubbles. Remove from heat and add the sugar, salt and shortening. Cool to lukewarm. While milk mixture is cooling, dissolve yeast in warm water and let stand until creamy.

Combine cooled milk mixture with yeast and water in a large mixing bowl. Stir in 2 cups of the flour, then add the remaining flour, 1/2 cup at a time, to make a moderately stiff dough. Knead on a lightly floured surface for 8 to 10 minutes, or until smooth and elastic. Place the dough in a lightly oiled bowl and turn to coat the dough. Cover the bowl with a damp towel and let rise in a warm place until the dough has doubled in volume (about 1 1/4 hours).

Lightly grease two 9x5 inch loaf pans. Punch down the dough and turn it out onto a lightly floured surface. Shape into 2 balls, cover and let rest 10 minutes. Shape dough into 2 loaves and place in pans; let rise until doubled (about 1 hour). Preheat oven to 400 degrees F (200 degrees C).

Bake in the preheated oven for 35 minutes or until the top is golden and the loaf sounds hollow when tapped on the bottom.

Chili-Cheese Spoon Bread

Ingredients

1/2 cup egg substitute
1 egg
1 (8.75 ounce) can whole kernel corn, drained
1 (8 ounce) can cream-style corn
1 cup reduced-fat sour cream
1 cup shredded reduced-fat Cheddar cheese
1 cup shredded reduced-fat Mexican cheese blend or part-skim mozzarella cheese
1 (4 ounce) can chopped green chilies, drained
1/2 cup cornmeal
2 tablespoons butter or stick margarine, melted
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/8 teaspoon cayenne pepper

Directions

In a large bowl, beat egg substitute and egg. Add the remaining ingredients; mix well. Pour into a 9-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Serve warm.

Wheat Bread with Flax Seed

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups whole wheat flour
3/4 cup ground flax seed
1 cup bread flour
1 tablespoon vital wheat gluten
2 tablespoons dry milk powder
1 teaspoon salt
1 1/2 tablespoons vegetable oil
1/4 cup honey
1 1/2 cups water

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Filled Strawberry Bread

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 1/2 cups vegetable oil
4 eggs, beaten
1 teaspoon red food coloring
2 (10 ounce) packages frozen strawberries, thawed and drained
1 (8 ounce) package cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, stir together the flour, sugar, salt, cinnamon and baking soda. Add oil, beaten eggs, food coloring; mix well. Drain the strawberries and reserve 1/2 cup of the juice for the filling. Fold in the drained strawberries. Pour batter evenly into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Let cool in the pan for 10 minutes, then remove to a wire rack to cool completely.

In a medium mixing bowl, mix together the cream cheese with 1/2 cup of the reserved strawberry juice. Slice the loaf twice horizontally to make three layers. Spread the cream cheese mixture between the layers and reassemble the loaf. Wrap loaves in plastic and chill in the refrigerator to set the filling. Slice and serve chilled.

Orange Banana Nut Bread

Ingredients

1 1/2 cups sugar
3 tablespoons vegetable oil
2 eggs
1 1/4 cups mashed bananas
3/4 cup orange juice
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in bananas and orange juice. Combine the dry ingredients; add to banana mixture, beating just until moistened. Stir in walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely.

Lemon Poppy Seed Amish Friendship Bread

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/8 cup poppy seeds
2 (3 ounce) packages instant
lemon pudding mix
1 cup Amish Friendship Bread
Starter
2 eggs
1/2 cup milk
1/2 cup applesauce
2 teaspoons vanilla extract
1/2 cup vegetable oil

Directions

In a large mixing bowl blend together the flour, sugar, baking powder, baking soda, salt, cinnamon, poppy seeds, and lemon pudding mix. Make a well in the center of the bowl.

In a separate bowl, mix together the Amish starter, eggs, milk, applesauce, vanilla, and vegetable oil. Add to dry ingredients and blend until just combined. Pour batter into 2 greased loaf pans.

Bake in a preheated 325 degree F(165 degrees C) oven for one hour. Cool for 10 minutes on a wire rack. Remove bread from pan.

Swiss-Onion Bread Ring

Ingredients

2 1/2 teaspoons poppy seeds,
divided
2 (11 ounce) packages
refrigerated French bread dough
1 cup shredded Swiss cheese
3/4 cup sliced green onions
6 tablespoons butter, melted

Directions

Sprinkle 1/2 teaspoon poppy seeds in a greased 10-in. fluted tube pan. Cut the dough into forty 1-in. pieces; place half in prepared pan. Sprinkle with half of the cheese and onions. Top with 1 teaspoon poppy seeds; drizzle with half of the butter. Repeat layers.

Bake at 375 degrees F for 30-35 minutes or until golden brown. Immediately invert onto a wire rack. Serve warm.

Plum Bread

Ingredients

1 cup vegetable oil
3 eggs
2 (6 ounce) jars plum baby food
2 cups white sugar
1 teaspoon red food coloring
2 cups all-purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup chopped walnuts
1 cup confectioners' sugar
2 1/2 tablespoons lemon juice

Directions

In a large bowl, mix together vegetable oil, white sugar, eggs, baby food, and food coloring.

In separate bowl, mix together flour, cloves, cinnamon, nutmeg, salt, baking soda and nuts.

Mix wet and dry ingredients together.

Place in greased and floured bundt pan, (you can also use cooking spray).

Bake at 350 degrees F (175 degrees C) for 50-60 minutes or until it tests done.

Remove from oven to cool 10 minutes in pan. Remove and place on cooling rack.

While cooling, combine confectioners' sugar and lemon juice.

Brush over top while cake is still hot.

Classic Banana Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 cup mashed fully ripe bananas
1 cup BREAKSTONE'S Reduced Fat Sour Cream
2 eggs
2 1/4 cups flour
1 1/2 teaspoons CALUMET Baking Powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped PLANTERS Walnuts

Directions

Heat oven to 350 degrees F. Beat butter and sugar in large bowl with mixer until well blended. Add bananas, sour cream and eggs; mix well. Add combined dry ingredients; mix just until moistened. Stir in nuts.

Pour into greased and floured 9x5-inch loaf pan.

Bake 1 hour or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to wire rack. Cool completely before slicing to serve. Refrigerate leftovers.

Almost No Fat Banana Bread

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
2 egg whites
1 cup banana, mashed
1/4 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, stir together flour, sugar, baking powder, baking soda and cinnamon. Add egg whites, bananas and applesauce; stir just until combined. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes, until a toothpick inserted into center of loaf comes out clean. Turn out onto wire rack and allow to cool before slicing.

Honey Butter Zucchini Bread

Ingredients

3 cups self-rising flour
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon salt
3 eggs
1 2/3 cups white sugar
1/2 cup vegetable oil
1/2 cup melted butter
1/2 cup honey
2 tablespoons vanilla extract
3 cups grated unpeeled zucchini
1 cup chopped walnuts
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans. Stir together the flour, cinnamon, nutmeg, and salt in a bowl until blended. Set aside.

Whisk eggs, sugar, oil, butter, honey, and vanilla together in a large bowl. Stir in zucchini, walnuts, and coconut. Add the flour mixture and stir until well combined. Divide the batter between the prepared loaf pans.

Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool completely. Store loaves overnight in plastic bags for best flavor.

Broccoli-Cheese Corn Bread

Ingredients

4 eggs
1/2 cup butter or margarine,
melted
3/4 teaspoon salt
1 (8.5 ounce) package corn
bread/muffin mix
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
1 cup shredded Cheddar cheese
1 medium onion, chopped

Directions

In a bowl, combine eggs, butter and salt. Stir in corn bread mix just until blended. Stir in the remaining ingredients. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Slice and serve warm.

Oat-Bran Bread

Ingredients

2 (.25 ounce) packages active dry yeast
4 1/2 cups warm water (110 degrees to 115 degrees F), divided
3/4 cup vegetable oil
3/4 cup sugar
1/4 cup molasses
2 teaspoons salt
1/4 cup wheat germ
1/4 cup oat bran
2 cups quick-cooking oats
3 cups whole wheat flour
7 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in 1/2 cup warm water. Add oil, sugar, molasses, salt, wheat germ, bran and remaining warm water; mix well. Add oats, whole wheat flour and 2 cups all-purpose flour; beat until smooth. Add enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and shape into four loaves. Place in a greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 30-35 minutes. Remove from pans and cool on wire racks.

Corny Corn Bread

Ingredients

2 cups cornmeal
2/3 cup all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
1 1/2 teaspoons salt
1 teaspoon baking soda
4 eggs, beaten
2 cups milk
1 cup vegetable oil
1 small onion, finely chopped
2 (15 ounce) cans whole kernel corn, drained

Directions

In a bowl, combine the cornmeal, flour, sugar, baking powder, salt and baking soda. Stir in the eggs, milk, oil and onion just until blended. Fold in the corn. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 400 degrees F for 25-30 minutes or until toothpick inserted near the center comes out clean. Serve warm.

Whole Wheat Honey Bread

Ingredients

1 1/8 cups water
3 cups whole wheat flour
1 1/2 teaspoons salt
1/3 cup honey
1 tablespoon dry milk powder
1 1/2 tablespoons shortening
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select Whole Wheat setting, and then press Start.

White Chocolate Bread

Ingredients

- 1/4 cup warm water
- 1 cup warm milk
- 1 egg
- 1/4 cup butter, softened
- 3 cups bread flour
- 2 tablespoons brown sugar
- 2 tablespoons white sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 (.25 ounce) package active dry yeast
- 1 cup white chocolate chips

Directions

Place all ingredients (except white chocolate chips) in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the white chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished.

Rory's Most Wonderful Corn Bread

Ingredients

1 (8 ounce) package dry
cornbread mix
2 eggs
1/2 cup cooked chopped broccoli
1/2 cup chopped onion
1/2 cup cottage cheese
1/3 cup butter, melted

Directions

Preheat oven to 350 degrees (175 degrees C). Grease one 8x8 inch square baking pan.

Combine the eggs, cornbread mix, cottage cheese, broccoli, chopped onion, and melted butter or margarine and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes.

Pineapple Coconut Zucchini Bread

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice
3 eggs
1 cup vegetable oil
1 cup white sugar
1 cup light brown sugar
1/2 cup sour cream
2 teaspoons vanilla extract
3 cups grated unpeeled zucchini
1 (20 ounce) can crushed pineapple, well drained
1/2 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans. Stir together flour, baking soda, baking powder, salt, cinnamon, and pumpkin pie spice in a bowl until well blended; set aside.

Whisk eggs, oil, white sugar, and brown sugar together in a large bowl. Stir in sour cream, vanilla, zucchini, pineapple, and coconut. Stir in the flour mixture, mixing just until moistened. Divide batter between the prepared loaf pans.

Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Cool in pans for 10 minutes, then remove and finish cooling on a wire rack.

Buttermilk Dill Bread

Ingredients

1 1/4 cups warm 1% buttermilk
(70 to 80 degrees F)
2 tablespoons butter or stick
margarine, softened
2 tablespoons sugar
1 1/2 teaspoons dill weed
1/2 teaspoon salt
1/8 teaspoon white pepper
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Uncle Wynn's Bread Machine Rye

Ingredients

1 1/2 cups water
3 tablespoons honey
2 tablespoons olive oil
3 teaspoons caraway seed
1/2 cup cornmeal
1 1/2 cups dark rye flour
2 cups bread flour
2 tablespoons vital wheat gluten
2 teaspoons active dry yeast
1 teaspoon salt

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Set for French Bread cycle, or Normal setting.

Bread Salad with Tofu

Ingredients

1 cup olive oil
2 tablespoons balsamic vinegar
1 cup tomato juice
dried basil to taste
salt and pepper to taste
1 (1 pound) loaf day-old bread, cut
into 1 inch cubes
1 (7.5 ounce) package smoked
tofu, diced
2 large tomatoes, diced
2 cups chopped fresh spinach

Directions

In a large bowl, whisk together the olive oil, balsamic vinegar, tomato juice, basil, salt, and pepper. Toss with the cubed bread, tofu, tomatoes, and spinach just before serving.

Cheesy Rye Bread

Ingredients

1 3/4 cups water
1/2 cup cornmeal
2 teaspoons salt
1/4 cup butter, cubed
1/2 cup molasses
2 tablespoons active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 cups rye flour
3 cups all-purpose flour
1/2 pound Cheddar cheese, cut into 1/4 inch cubes
additional cornmeal

Directions

In a saucepan over medium heat, bring water, cornmeal and salt to a boil; stir until thickened. Remove from the heat; stir in butter and molasses. Cool to room temperature. In a large mixing bowl, dissolve yeast in warm water. Add the cornmeal mixture, rye flour and 1 cup all purpose flour; beat until smooth. Stir in enough remaining all-purpose flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch the dough down. Turn onto a floured surface; knead cheese cubes into the dough. Divide into three portions; shape each portion into a 5-in. round loaf. Sprinkle greased baking sheets with cornmeal. Place loaves on prepared pans. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F for 40-45 minutes or until golden brown. Remove from pans to wire racks to cool. Store in the refrigerator.

Favorite Banana Blueberry Quick Bread

Ingredients

1/2 cup fresh blueberries
1 5/8 cups all-purpose flour
1/2 cup quick cooking oats
1/2 cup chopped pecans
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup shortening
1 cup white sugar
2 eggs
1 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a medium bowl, dredge blueberries in 2 tablespoons flour. Gently stir blueberries together with oats, nuts, 1 1/2 cups flour, soda, and salt.

In a large bowl, cream shortening. Gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in mashed banana. Add blueberry mixture to creamed mixture, and stir just until moistened. Spoon batter into the prepared pan.

Bake for 50 to 55 minutes, or until a wooden toothpick comes out clean when inserted in the center of the loaf. Cool in pan for 10 minutes. Remove from pan, and cool completely on a wire rack.

Honey Oatmeal Bread II

Ingredients

2 cups boiling water
1 cup rolled oats
1/2 cup honey
2 tablespoons butter
2 teaspoons salt
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
4 cups bread flour

2 tablespoons honey, warmed slightly
2 tablespoons rolled oats

Directions

In a large mixing bowl, combine boiling water, oats, 1/2 cup honey, butter and salt. Let stand for 1 hour.

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Pour the yeast mixture into the oat mixture. Add 2 cups of flour; mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 20 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Remove loaves from pans, brush tops of loaves with 2 tablespoons honey and sprinkle with oats.

Really Rich Banana Bread

Ingredients

- 1 cup unsalted butter
- 1 cup dark brown sugar
- 6 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon ground nutmeg
- 1 pinch ground allspice
- 1 pinch salt
- 3 ripe bananas, mashed
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. In a separate bowl, stir together flour, baking powder, nutmeg, allspice and salt. Blend the flour mixture into the butter and egg mixture a bit at a time, beating well after each addition.. Stir in the banana and vanilla; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven for 90 minutes, until a toothpick inserted into center of the loaf comes out clean. Cool the cake in the pan for 10 minutes and then turn out onto a wire rack to cool completely.

Strawberry Bread III

Ingredients

1 (10 ounce) package frozen
sweetened strawberries, thawed
1/2 cup vegetable oil
2 eggs
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup chopped pecans

Directions

Drain the strawberries, reserving 1/4 cup of the juice. In a large mixing bowl stir together the oil, eggs, baking soda, baking powder, cinnamon, sugar and flour. Fold in the pecans, strawberries and 1/4 cup of their juice. Pour the mixture into your bread machine pan and place it in the machine. Select the Quick Bread cycle and press Start.

Remove pan from bread maker and let cool completely before removing bread from pan.

Cottage Cheese Bread II

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 cup cottage cheese, room temperature
2 tablespoons vegetable oil
1 egg
3 cups all-purpose flour
2 tablespoons white sugar
1/4 teaspoon baking soda
1 teaspoon salt
1 3/4 teaspoons active dry yeast

Directions

Add the ingredients to the pan of your bread machine in the order suggested by the manufacturer, and Start. You can use more bread flour if the dough seems too sticky.

Hawaiian Sweet Bread

Ingredients

7 cups all-purpose flour
3/4 cup instant mashed potato flakes
2/3 cup sugar
2 (.25 ounce) packages active dry yeast
1 teaspoon salt
1/2 teaspoon ground ginger
1 cup milk
1/2 cup water
1/2 cup butter, softened
1 cup pineapple juice
3 eggs
2 teaspoons vanilla extract

Directions

In a large mixing bowl, combine 3 cups flour, potato flakes, sugar, yeast, salt and ginger. In a small saucepan, heat the milk, water, butter and pineapple juice to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add eggs; beat until smooth. Beat in vanilla. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.

Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each into a ball. Place in three greased 9-in. round baking pans. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 20-25 minutes or until golden brown. Cover loosely with foil if top browns too quickly. Remove from pans to wire racks to cool.

Orange Chocolate Chip Bread

Ingredients

- 1 medium navel orange
- 2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 egg
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips

Directions

Wash and grate orange. Place orange peel in a small bowl. Juice orange. Add enough boiling water to the juice to measure 1 cup. Pour over orange peel; let stand for 10 minutes.

Meanwhile, in a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, beat egg, butter, vanilla and reserved orange mixture; mix well. Stir into dry ingredients just until moistened. Fold in chocolate chips. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Greek Olive and Onion Bread

Ingredients

2 (.25 ounce) packages rapid rise yeast
1/2 cup warm water
2 tablespoons extra-virgin olive oil
2 large red onions, diced
7 cups bread flour
1 1/2 teaspoons salt
1/2 teaspoon white sugar
1/4 cup chopped fresh dill
1/4 teaspoon garlic powder (optional)
2 cups pitted kalamata olives, chopped
1 3/4 cups warm water

Directions

Sprinkle the yeast over 1/2 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Heat a large skillet over medium heat and add the olive oil and the onions. Cook and stir for 3 minutes, or until onions are soft. Remove the onions from heat and reserve.

Combine the bread flour, salt, sugar, dill, garlic powder, olives, and cooked onions in a large bowl and mix well. Add the yeast mixture and the remaining 1 3/4 cup water. Mix well until the ingredients have pulled together and have formed a sticky dough. Turn the dough out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Lightly grease two baking sheets. Deflate the risen dough and turn it out onto a lightly floured surface. Use a knife to divide the dough into two equal pieces-don't tear it. Shape into dough into round loaves, and place the loaves into the prepared pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat an oven to 450 degrees F (230 degrees C).

Bake loaves in the preheated oven until the tops are golden brown and the bottoms sound hollow when tapped, about 40 minutes. Cool slightly before slicing.

Danish Spiced Rye Bread (Sigtebrod)

Ingredients

1 cup milk
1 cup water
3 tablespoons butter
1/2 cup light molasses
1/3 cup white sugar
1 tablespoon grated orange zest
1 tablespoon fennel seed
1 tablespoon anise seed
1 tablespoon caraway seed
1 tablespoon cardamom
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
2 cups rye flour
5 cups all-purpose flour
3 tablespoons butter, melted

Directions

Heat milk in a medium saucepan until scalding and small bubbles are forming around the edges, but just before the milk reaches a boil. Remove pan from heat and stir in the water, butter, molasses, sugar, orange zest, anise seed, caraway seed, cardamom and salt; allow to steep and cool 30 minutes at room temperature.

In a bread maker, stir the yeast into the warm water and let sit for 5 minutes. Pour the cooled milk and spice mixture into the bread machine with the yeast mixture. Add the flour to the bread machine. Run the bread machine on the dough cycle.

Grease two 9x5 inch loaf pans. When the dough cycle is complete, remove the dough from the machine, divide in half, form into 2 loaves, and place in the prepared loaf pans. Cover and allow to rise for 30 minutes, or until your finger leaves a small dent when you poke the loaves.

Preheat oven to 375 degrees F (190 degrees C).

Bake the loaves until they sound hollow when tapped on the bottom, 35 to 40 minutes. Brush the hot loaves with melted butter; cool before serving.

Pumpkin Bread

Ingredients

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs, beaten
- 3/4 cup buttermilk
- 1 teaspoon vanilla extract
- 1 teaspoon butter flavoring
- 1 (16 ounce) can pumpkin
- 1 cup raisins
- 1 cup chopped pecans

Directions

In a large mixing bowl, sift together flour, soda, salt, cinnamon and nutmeg. Add sugar, oil, eggs and buttermilk. Mix well. Stir in flavorings, pumpkin, raisins and pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until bread tests done. Let stand 10 minutes before removing from pans. Cool on a wire rack.

Cajun Bread Pudding

Ingredients

4 3/4 cups milk, divided
4 eggs
2/3 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1/3 cup butter, softened
11 cups cubed French bread (1 inch cubes)
1/2 teaspoon ground cinnamon
2/3 cup raisins
2/3 cup chopped pecans
PRALINE SAUCE:
1/4 cup water
1/3 cup packed brown sugar
1/3 cup corn syrup
1/2 cup coarsely chopped pecans
1/2 teaspoon vanilla extract
2 tablespoons butter
Dash salt

Directions

In a saucepan, heat 4 cups of milk until warm; set aside. In a large mixing bowl, combine remaining milk, eggs, sugar, salt and vanilla. Gradually add warmed milk, stirring constantly. Stir in butter. Add bread cubes; soak 10 minutes. Add cinnamon, and raisins and/or pecans if desired. Pour into a 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 45-60 minutes or until a knife inserted in center comes out clean. Meanwhile, for sauce, bring water to a boil in a saucepan. Add sugar; stir to dissolve. Add corn syrup. Bring to boil; cook 15-20 seconds. Remove from the heat; add remaining ingredients. Cut pudding into squares and serve with sauce.

Amish Friendship Bread I

Ingredients

1 cup Amish Friendship Bread Starter
2/3 cup vegetable oil
3 eggs
2 cups all-purpose flour
1 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking soda
1 1/4 teaspoons baking powder
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 (9x5 inch) loaf pans.

In a large bowl, combine the Amish bread starter with oil, eggs, 2 cups flour, 1 cup sugar, 1 teaspoon ground cinnamon, 1/2 teaspoon salt, 1/2 teaspoon baking soda, 1 1/4 teaspoons baking powder, and 1 teaspoon vanilla. Mix well. Pour into prepared loaf pans.

Bake in preheated oven for 50 to 60 minutes.

Monterey Ranch Bread

Ingredients

2 cups shredded Monterey Jack cheese
3/4 cup ranch-style salad dressing
1 (1 pound) loaf unsliced French bread
2 tablespoons butter or margarine, melted
Minced fresh parsley

Directions

In a bowl, combine the cheese and salad dressing; set aside. Cut bread in half lengthwise; brush with butter. Place on baking sheets. Broil 4 in. from the heat until golden brown. Spread with cheese mixture. Bake at 350 degrees F for 10-15 minutes or until cheese is melted. Sprinkle with parsley. Cut into 1-1/2-in. slices.

Beef-Stuffed French Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 pound ground beef
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1 medium green pepper, chopped
1 celery rib, chopped
1 tablespoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
4 slices process American cheese, halved

Directions

Cut off top of bread. Carefully hollow out bottom of loaf, leaving a 1/2-in. shell. Cut removed bread into small cubes; set aside. In a skillet, brown beef; drain. Add soup, green pepper, celery, Worcestershire sauce, salt and pepper. Cook and stir 3-4 minutes. Stir in the reserved bread cubes. Spread into bread shell. Top with cheese. Replace bread top. Place on an ungreased baking sheet. Bake at 350 degrees F for 6-8 minutes or until cheese is melted.

Cranberry Corn Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1 cup cornmeal
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups buttermilk
1 cup cranberries, halved

Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine the flour, cornmeal, baking powder and salt. Add to creamed mixture alternately with buttermilk. Fold in cranberries.

Transfer to a greased 9-in. square baking pan. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Grandma Russell's Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1/2 cup sugar, divided
1 cup milk
1/2 cup butter or margarine
1 tablespoon salt
1 cup mashed potatoes
2 eggs, beaten
5 cups all-purpose flour
CINNAMON FILLING
1/4 cup butter or margarine, melted
3/4 cup sugar
1 tablespoon ground cinnamon

Directions

In a large bowl, combine yeast, warm water and 1 teaspoon sugar; set aside. In a saucepan, heat milk, butter, salt and remaining sugar until butter melts. Remove from the heat; stir in potatoes until smooth. Cool to lukewarm; add eggs and mix well. To yeast mixture add the potato mixture and 5 cups flour. Stir in enough remaining flour to make a soft dough. Turn out onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch down and divide in half. For white bread: Shape two loaves and place in greased 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pans. For cinnamon bread: Roll each half into a 16-in. x 8-in. rectangle. Brush with melted butter; combine sugar and cinnamon and sprinkle over butter. Starting at the narrow end, roll up into a loaf, sealing the edges and ends. Place in greased 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pans. For cinnamon rolls: Roll each half into an 18-in. x 12-in. rectangle. Brush with melted butter; sprinkle with cinnamon-sugar. Starting at the narrow end, roll up and seal edges and ends. Cut each into 12 pieces of 1-1/2 in. Place in greased 9-in. round baking pans. To bake: Cover and let rise until doubled. Bake loaves at 375 degrees F for 20 minutes; bake rolls at 375 degrees F for 25 to 30 minutes. Cover with foil if they brown too quickly.

Chocolate Bread Pudding

Ingredients

PUDDING

1 (8 ounce) loaf baguette
1/2 cup unsalted butter, melted
1 cup semisweet chocolate chips
3 cups heavy cream
1 cup milk
2 eggs
8 egg yolks, room temperature
1/2 cup white sugar
1 tablespoon vanilla extract

SAUCE

2 ounces unsweetened chocolate, chopped
1 tablespoon butter
1/3 cup boiling water
1/2 cup white sugar
3 tablespoons corn syrup
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish.

Slice baguette in 1/4 inch slices and brush one side with melted butter. Place on a baking sheet and into preheated oven until golden, about 1 minute.

Melt chocolate chips in microwave or double boiler. Set aside.

In a medium saucepan over low heat, heat cream and milk until warm. Do not scald.

In a large bowl beat eggs, egg yolks, 1/2 cup sugar and 1 tablespoon vanilla until smooth. Blend in warm cream mixture a little at a time. Whisk egg mixture into melted chocolate until smooth.

Arrange toasted bread slices, buttered side up, in prepared dish until dish is full. Pour chocolate mixture over bread and let rest 40 minutes, until liquid is absorbed.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 40 to 50 minutes, until knife inserted in center comes out clean. Let rest 8 hours or overnight.

To make sauce, melt unsweetened chocolate in small saucepan over low heat. Stir in 1 tablespoon butter until melted. Stir in boiling water, 1/2 cup sugar and corn syrup until smooth. Increase heat to medium and bring to a boil. Boil gently 3 minutes. Remove from heat and stir in 1 teaspoon vanilla.

To serve: Warm bottom of baking dish, loosen edges of pudding with a knife then invert cold pudding onto a serving platter. Serve with warm chocolate sauce.

Pumpkin Swirl Bread

Ingredients

FILLING:

2 (8 ounce) packages cream cheese, softened
1/4 cup sugar
1 egg
1 tablespoon milk

BREAD:

3 cups sugar
2 cups canned or cooked pumpkin
1 cup vegetable oil
1 cup water
4 eggs
4 cups all-purpose flour
4 teaspoons pumpkin pie spice
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon ground nutmeg
1 teaspoon salt
1/2 teaspoon ground cloves
1 cup chopped walnuts
1 cup raisins
1/2 cup chopped dates

Directions

In a small mixing bowl, beat cream cheese, sugar, egg and milk; set aside. In a large mixing bowl, beat sugar, pumpkin, oil, water and eggs. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in nuts, raisins and dates. Pour half of the batter into three greased and floured 8-in. x 4-in. x 2-in. loaf pans. Spoon filling over batter. Cover filling completely with remaining batter. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan and cool completely on a wire rack. Wrap in foil; refrigerate until ready to serve.

Eve's Bread Pudding

Ingredients

3 apples - peeled, cored and diced
3 cups bread crumbs
1/3 cup white sugar
1/2 cup currants
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

In a large mixing bowl, combine the apples, bread crumbs and sugar. Add currants, nutmeg and cinnamon; mix well. Add the eggs; stir gently to combine. Pour into the prepared casserole dish.

Bake in the preheated oven for 30 to 40 minutes, or until solid and golden brown.

Easy Pepperoni Bread

Ingredients

1 (1 pound) loaf frozen bread dough
1 tablespoon extra virgin olive oil
1/2 tablespoon dried basil leaves
1/2 tablespoon dried minced onion flakes
1/2 tablespoon dried oregano
1 (8 ounce) package sliced pepperoni sausage
1 (6 ounce) package shredded mozzarella cheese
1 egg, lightly beaten

Directions

Allow frozen bread dough to thaw approximately 8 hours, or overnight, in the refrigerator. Place dough in a large, lightly greased bowl. Place bowl in a warm location, and allow dough to rise until doubled (2 to 3 hours). Punch down dough.

Preheat oven to 350 degrees F (175 degrees C).

On a lightly greased, large baking sheet, roll dough into an approximately 12x18 inch rectangle. Brush dough lightly with olive oil. Sprinkle with basil, onion flakes and oregano. Layer with pepperoni to within a half inch of the edges. Top with mozzarella cheese.

Beginning with the longest edge, roll dough into a thin cylinder and seal seam. Glaze with egg.

Bake in the preheated oven 35 minutes, or until golden brown. Cut into bite sized pieces to serve.

Pecan Breaded Chicken Breasts

Ingredients

4 skinless, boneless chicken breasts
2 tablespoons real maple syrup
1 cup chopped pecans
3 tablespoons all-purpose flour
1 teaspoon salt
2 tablespoons butter
1 tablespoon vegetable oil

Directions

On waxed paper, combine pecans, flour, and salt.

Brush chicken breasts all over with maple syrup. Coat chicken breasts completely with nut mixture.

In a large skillet over medium heat, melt butter and stir in the vegetable oil. Add chicken, and cook for 12 to 15 minutes until chicken is browned on all sides and tender.

Skillet Sausage Corn Bread

Ingredients

1 pound bulk pork sausage
1 1/2 cups cornmeal
1/2 cup all-purpose flour
4 teaspoons baking powder
1 tablespoon sugar
1 egg
1 cup milk

Directions

In a 9-in. ovenproof skillet, cook sausage over medium heat until no longer pink. Drain, reserving 2 tablespoons drippings. In a large bowl, combine the cornmeal, flour, baking powder and sugar. In another bowl, beat egg and milk. Stir into dry ingredients just until moistened. Fold in sausage and reserved drippings. Return to skillet. Bake at 425 degrees F for 20-25 minutes or until a toothpick comes out clean. Serve warm. Refrigerate leftovers.

Whole Wheat Oatmeal Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons honey
2 tablespoons butter or margarine, softened
1 1/4 teaspoons salt
2 tablespoons nonfat dry milk powder
1 3/4 cups bread flour
1 cup whole wheat flour
1/3 cup quick-cooking oats
1 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Very Simple Spelt Bread

Ingredients

8 cups spelt flour
1/2 cup sesame seeds
1/2 teaspoon salt, or to taste
1 tablespoon blackstrap molasses
2 teaspoons baking soda
4 1/4 cups milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large bowl, mix together the spelt flour, sesame seeds, salt, molasses, baking soda and milk until well blended. Divide the batter evenly between the prepared pans.

Bake for 1 hour and 10 minutes in the preheated oven, or until golden. Placing a tin of the same size over the top of the loaf while baking gives it a lovely crust.

Eggless Mango Bread

Ingredients

1 cup diced fresh mango
1/4 cup hot water
1/2 cup white sugar
1/2 cup skim milk powder
1/2 cup yogurt
1/2 cup sunflower oil
2 cups whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch loaf pan.

Place the mango, water, sugar, milk powder, yogurt, and oil in a blender. Blend until smooth, then pour into a bowl. Sift together the wheat flour, baking powder, and baking soda in a bowl. Fold the flour mixture into the mango puree. Pour resulting mixture into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, about 30 to 45 minutes.

Onion Cheese Custard Bread

Ingredients

3/4 cup chopped onion
1 tablespoon vegetable oil
1 1/2 cups buttermilk
1 egg, lightly beaten
1 1/2 cups biscuit/baking mix
1 cup shredded sharp Cheddar cheese, divided
2 teaspoons poppy seeds
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute onion in oil until golden brown, about 7 minutes. Set aside to cool. In a bowl, combine buttermilk and egg. Stir in biscuit mix, onion and 1/2 cup cheese. Pour into a greased 9-in. round baking pan. Sprinkle with poppy seeds and remaining cheese. Drizzle with butter. Bake at 400 degrees F for 30-35 minutes or until golden brown. Cool slightly. Cut into wedges.

White Bread I

Ingredients

1 1/4 cups lukewarm milk
3 cups all-purpose flour
1 1/2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select Basic or White Bread setting, and press Start. When done, place on wire rack for at least 10 minutes before slicing.

Hunza Bread II

Ingredients

3 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees F/45 degrees C)
8 cups bread flour
1 1/2 cups white sugar
2 teaspoons salt
6 egg yolks
1 cup margarine, melted
1 1/2 cups warm milk
1 cup golden raisins
2 egg whites, beaten

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, mix together flour, sugar and salt. Make a well in the center of the flour and pour in the yeast mixture, egg yolks, margarine and warm milk. Stir until a soft dough is formed. Turn it out onto a lightly floured surface and knead until smooth and supple, about 6 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Knead in the raisins. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Brush the risen loaves with egg whites. Bake in preheated oven for 30 to 45 minutes, until golden brown.

Apple Walnut Bread

Ingredients

3/4 cup vegetable oil
1/4 cup applesauce
3 eggs
1 3/4 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
3 cups peeled, cored and cubed apples
1 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, stir together oil, applesauce, eggs, sugar and vanilla extract. In a separate bowl, sift together flour cinnamon, baking soda and salt. Gradually stir flour mixture into wet ingredients, mixing just until combined. Fold in apples and walnuts. Pour batter into prepared pans.

Bake in preheated oven for 70 minutes, until a knife inserted in the center of a loaf comes out clean.

Cranberry Pecan Bread

Ingredients

3/4 cup coarsely chopped pecans
3/4 cup dried cranberries
1 1/2 cups all-purpose flour
1 1/2 cups bread flour
1 cup water (75 to 85 degrees F)
3/4 cup sourdough starter*
1 1/2 teaspoons salt
1 tablespoon melted butter

Directions

Preheat an oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, because they burn quickly. Once toasted, set the nuts aside to cool.

Cover the cranberries with hot water, and allow to soak while you are making the dough.

Mix the all-purpose flour and bread flour with the water in the bowl of a stand mixer or a mixing bowl, and combine to make a rough dough. Cover the bowl with plastic wrap, and allow to rest for 30 minutes.

Mix in the sourdough starter and salt, and knead until the dough is smooth and elastic, 3 to 5 minutes if using the stand mixer, or 9 to 11 minutes by hand.

Drain the cranberries and knead them into the dough, along with the pecans. Knead another 1 or 2 more minutes, to fully incorporate them into the dough. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, 4 to 6 hours.

Do not punch down dough. Scrape the risen dough onto a lightly floured work surface, and form into a round loaf. Let rest for 10 minutes. Shape the dough into a round or oblong loaf, place the loaf on a sheet of parchment paper, lightly dust with flour, and let rise until it nearly doubles in size, 1 to 2 more hours.

Preheat oven to 400 degrees F (200 degrees C). If using a baking or pizza stone, let it heat in the oven at least 45 minutes before baking.

Brush the top of the loaf with water, and make shallow cuts in the loaf with a sharp knife. Place the loaf and parchment paper into the oven, on top of a baking sheet or stone, and bake until brown and the loaf sounds hollow when tapped, 30 to 35 minutes. Remove the loaf to a cooling rack, brush with melted butter, and let cool for at least 1 hour before slicing.

My Mom's Best Bread Pudding

Ingredients

1 quart whole milk
1/2 cup white sugar
1/2 cup butter, chilled
1/4 teaspoon salt
1 teaspoon ground nutmeg
12 slices bread
4 eggs, well beaten

1 cup water
1/2 cup white sugar
3 tablespoons cornstarch
1/4 cup butter
1 tablespoon ground nutmeg

Directions

In a large saucepan over medium-low heat, heat milk until bubbles just begin to form at edges. Remove from heat and stir in 1/2 cup sugar, 1/2 cup butter and salt. Stir until sugar dissolves. Let stand until butter melts entirely.

Preheat oven to 350 degrees F (175 degrees C). Butter a 4 quart casserole and dust generously with nutmeg.

Tear bread apart, 2 slices at a time, into 2 inch pieces and stir into milk mixture. Gently stir beaten eggs into milk mixture. Pour into prepared pan and sprinkle the surface with nutmeg.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 45 minutes, until center is almost set. Serve warm with hard sauce.

Hard sauce: In a small saucepan over medium heat, combine water, 1/2 cup sugar, cornstarch, 1/4 cup butter and 1 tablespoon nutmeg. Bring to a rolling boil, remove from heat and set aside until serving.

Bread Crust Zucchini Quiche

Ingredients

- 3 slices whole wheat bread
- 1 tablespoon butter, softened
- 2 cups sliced zucchini
- 1 large tomato, chopped
- 1 teaspoon dried oregano
- 2 tablespoons whole wheat flour
- 1 cup low-fat cottage cheese
- 2 eggs, beaten
- 3/4 cup nonfat plain yogurt
- 1/3 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Cut bread slices in half diagonally, and arrange around edge of 9-inch pie plate.

In a medium skillet, melt butter and saute zucchini until tender, about 3-5 minutes. Add tomato and oregano, and cook for 3 minutes. Stir in the flour, and spoon mixture into center of the bread-lined pie plate.

In a bowl, mix the cottage cheese, eggs, yogurt, and 1/2 the Parmesan cheese. Spoon this mixture over the vegetables in the pie plate, and sprinkle with remaining Parmesan cheese.

Bake 30 minutes in the preheated oven, until firm in center.

Southwest Skillet Bread

Ingredients

3 eggs, beaten
2 cups shredded Cheddar cheese
1 (8 ounce) can cream-style corn
2 pickled jalapeno peppers,
chopped
1 (5.5 ounce) package Ranch
flavored croutons

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9 inch cast-iron skillet, and place it in the oven while it preheats.

In a medium bowl, mix together the eggs, cheese, corn and jalapeno peppers. Stir in the croutons until well coated. Pour into the prepared pan.

Bake for 30 minutes in the preheated oven, or until the top is golden brown. Cut in to wedges or squares to serve.

Zucchini Bread II

Ingredients

3 eggs
3/4 cup vegetable oil
1 2/3 cups packed brown sugar
2 cups grated zucchini
2 teaspoons vanilla extract
3 cups all-purpose flour
3 teaspoons ground cinnamon
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts

Directions

In a large bowl, beat eggs well. Add oil, brown sugar, zucchini, and vanilla; stir well. Blend in flour, cinnamon, baking powder, soda, and salt. Stir in raisins and nuts. Pour batter into two greased and floured 9 x 5 inch loaf pans.

Bake at 325 degrees F (165 degrees C) for 1 hour. Cool.

Veggie Delight on Garlic Bread

Ingredients

1/8 cup olive oil
1 clove garlic, chopped
1 medium eggplant, cubed
1 zucchini, cubed
1 medium tomato - peeled, seeded and chopped
1 teaspoon salt
2 teaspoons minced fresh oregano
2 teaspoons minced fresh basil (optional)
1 French baguette
4 teaspoons garlic powder
6 teaspoons butter, softened

Directions

Place olive oil and garlic in a large skillet. Fry (stirring occasionally) over a medium heat until the garlic is golden brown; approximately 2 minutes.

Add eggplant and zucchini to the skillet, fry until the eggplant is brown and tender; approximately 5 to 7 minutes.

Add the tomato chunks to the skillet, stir the mixture until the tomato becomes a pulp. Mix in salt, oregano, and basil. Stir the entire mixture over the heat for 2 minutes, then remove pan from heat and let the mixture cool.

Preheat oven to 325 degrees F (165 degrees C).

Slice the bread into 12 (1-inch thick) slices. Distribute garlic powder and butter evenly over the top of each slice. Place the slices directly onto the oven rack (do not use a cookie sheet, the bread will get crisper this way). Let the bread heat for 3 to 5 minutes.

Remove the bread from the oven and arrange them on a serving platter. Spread the vegetable mixture over the 12 bread slices, distribute the topping as evenly as you can. Serve immediately.

Marinated, Breaded Lamb Chops with Rosemary

Ingredients

1 cup Worcestershire sauce
1/4 cup soy sauce
3 cloves garlic, chopped
1 sprig fresh rosemary, bruised
6 lamb chops
2 eggs
1 cup bread crumbs

Directions

Mix together Worcestershire sauce, soy sauce, garlic and rosemary in a non-reactive bowl. Place the lamb chops in the marinade and turn. Refrigerate, uncovered, for 1 1/2 to 3 hours, turning once or twice.

Preheat oven to 375 degrees F (190 degrees C). Grease a 13x9x2-inch glass baking dish.

Remove lamb chops from marinade and set them aside. Discard the rosemary sprig. Whisk eggs into the leftover marinade. Spread breadcrumbs on a large plate.

Dip lamb chops into the egg/marinade mixture, then into the bread crumbs, coating evenly. Place the breaded chops into the prepared baking dish. Discard marinade/egg mixture.

Bake for 20 minutes and turn chops over. Bake for 15 more minutes or to desired doneness.

Flax Seed Zucchini Bread

Ingredients

2 3/4 cups all-purpose flour
1/4 cup soy flour
1 teaspoon salt
1 teaspoon baking soda
1/4 teaspoon baking powder
2 teaspoons ground cinnamon
1/2 cup silken tofu
3 eggs
1/2 cup honey
1 cup brown sugar
1/2 cup walnut oil
1 teaspoon almond extract
2 1/2 cups grated zucchini
1/2 cup crushed pineapple,
drained
1/2 cup chopped walnuts
1/2 cup ground flax seed

Directions

Preheat oven to 350 degrees F (175 degrees C). Whisk together the all-purpose flour, soy flour, salt, baking soda, baking powder, and cinnamon in a bowl until blended; set aside.

Place the tofu in a blender, and puree until smooth. Scrape into a bowl, and beat with the eggs, honey, brown sugar, walnut oil, and almond extract until smooth. Stir in the flour mixture until just moistened, then stir in the zucchini, pineapple, walnuts, and flax seed until combined. Divide this batter between two 8x4 inch ungreased loaf pans.

Bake in the preheated oven until a toothpick inserted into the center of the loaves comes out clean, about 1 hour. Cool in the pans on a wire rack before slicing.

Parmesan Herb Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
3 tablespoons butter or margarine
1 egg, beaten
2 tablespoons sugar
1 teaspoon salt
1 teaspoon garlic powder
1 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon dried tarragon
1/4 teaspoon dill weed
1/8 teaspoon dried thyme
2/3 cup grated Parmesan cheese
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Banana Peanut Butter Bread

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1/2 cup peanut butter
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan.

In a large mixing bowl, cream together butter and sugar. Add eggs; beat well. Stir in peanut butter, bananas, flour and baking soda until blended. Fold in walnuts. Pour into prepared pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until a toothpick inserted into center of the loaf comes out clean. Remove to a wire rack to cool.

Oatmeal Molasses Bread

Ingredients

2 cups boiling water
1 cup old-fashioned oats
2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1/2 cup molasses
2 tablespoons butter or margarine, softened
1 tablespoon aniseed
1 tablespoon salt
5 1/2 cups all-purpose flour

Directions

In a bowl, pour boiling water over oats; let stand 30 minutes or until mixture has cooled to warm (110 degrees F-115 degrees F). In a large mixing bowl, dissolve yeast in warm water; let stand 5 minutes. Stir in oat mixture, molasses, butter, anise seed if desired, salt and 2 cups of flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide in half. Shape into two loaves and place in greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 40 minutes or until bread sounds hollow when tapped. Remove from pans to cool on wire racks.

Caramel Monkey Bread

Ingredients

1 (16 ounce) package Pillsbury® Hot Roll Mix
1 cup hot water, 120 to 130 degrees F
2 tablespoons butter, softened
1 large egg
CRISCO® Butter No-Stick Cooking Spray
1/2 cup coarsely chopped nuts
1 cup sugar
1 tablespoon ground cinnamon
1/3 cup butter, melted
2/3 cup Smucker's® Caramel Spoonable Ice Cream Topping
3 tablespoons Hungry Jack® Microwave Ready Butter Flavored Syrup

Directions

Prepare hot roll mix according to package directions using the hot water, softened butter and egg. Proceed through step 3. Allow dough to rest 5 minutes. Coat 12-cup fluted cake pan with no-stick cooking spray. Sprinkle nuts in bottom of prepared pan.

Mix sugar and cinnamon in shallow dish. Cut dough with sharp knife to make about 48, 1-inch balls. Roll in melted butter, then cinnamon-sugar mixture. Layer in pan on top of nuts. Combine caramel topping and syrup. Pour evenly over top of dough.

Cover loosely with plastic wrap and towel. Let rise in warm place 30 minutes or until doubled in size. Remove cover.

Heat oven to 350F. Bake 25 to 30 minutes or until golden brown. Immediately invert onto serving plate. Let rest 5 minutes. Remove pan. Serve warm.

Bread Machine Challah for Shabbat and Festivals

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
2 tablespoons white sugar
1/4 cup pareve margarine
1 egg
3 cups bread flour
2 1/4 teaspoons bread machine yeast

1 egg
1 tablespoon water
1/8 teaspoon vanilla extract

Directions

Place the warm water, salt, sugar, margarine, egg, bread flour, and yeast in the pan of a bread machine in that order, set the machine to the dough setting, and start the machine.

When the dough cycle of the machine is finished, place the dough on a floured surface. Divide the dough into 3 pieces, and roll them into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right, move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left, and move it over the new middle strand. Continue braiding, alternating sides each time, until the loaf is braided, and pinch the ends together and fold them underneath for a neat look.

Grease a baking sheet, or line with parchment paper, and place the braided challah on the prepared sheet. Cover the loaf with a plastic bag to prevent drying out, and let rise in a warm place until doubled in bulk, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Whisk together 1 egg, 1 tablespoon of water, and vanilla in a small bowl, and brush the glaze on the challah. Sprinkle with optional toppings (see footnote).

Bake in the preheated oven until golden brown and the loaf sounds hollow when tapped, 35 to 40 minutes.

Granola Wheat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2/3 cup unsweetened applesauce
1 tablespoon butter or margarine, softened
3/4 teaspoon salt
2 1/4 cups whole wheat flour
1 1/4 cups all-purpose flour
3/4 cup granola without raisins
1/3 cup nonfat dry milk powder
4 teaspoons brown sugar
3/4 teaspoon ground cinnamon
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

M'm! M'm! Good!® Tomato Cheese Bread

Ingredients

1 loaf French bread, cut in half lengthwise
1 (11 ounce) can Campbell's® Condensed Tomato Bisque Soup
1 cup shredded sharp Cheddar cheese
1 cup shredded Monterey Jack cheese
1 cup chopped green onion
1 teaspoon garlic powder

Directions

Place bread halves on baking sheet. Bake at 400 degrees F for 5 minutes.

Mix soup, cheeses, onions and garlic powder. Spread soup mixture over bread to within 1/4-inch of edges.

Bake 5 minutes or until cheese melts. Cut into slices.

Herb Bread

Ingredients

1/4 cup warm water (110 degrees F/45 degrees C)
2 tablespoons margarine
3/4 cup milk
1 egg
1 teaspoon dried parsley
1 1/2 teaspoons salt
1/2 teaspoon ground nutmeg
1 teaspoon rubbed sage
2 teaspoons celery seed
3 cups bread flour
2 tablespoons white sugar
1 teaspoon active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select Start.

Lisa's Sunflower Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm skim milk
2 tablespoons margarine, melted
3 tablespoons molasses
1 teaspoon white sugar
3 cups bread flour
1/2 cup wheat bran
1/4 cup sunflower seeds

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Easy Rice Bread

Ingredients

2 1/4 cups white rice flour
1 cup brown rice flour
2 1/2 teaspoons xanthan gum
1 teaspoon unflavored gelatin
3 tablespoons superfine sugar
1 1/2 teaspoons salt
1 tablespoon egg substitute
1/2 cup dry milk powder
2 1/4 teaspoons active dry yeast
3 eggs
1 teaspoon cider vinegar
3 tablespoons walnut oil
1/2 cup warm water (110 degrees F/45 degrees C)

Directions

To help insure success have all ingredients at room temperature before proceeding. Combine the white rice flour, brown rice flour, xanthan gum, and salt. Mix very well. The flours need to be completely combined.

Combine the gelatin, sugar, egg replacer, milk powder, beaten eggs, vinegar and oil. Beat until well combined.

Combine the flour mixture, egg mixture and yeast together and beat well. A standup mixture works best for this. Add tepid water to dough if mixture is too dry. The dough should be somewhere between a normal bread dough consistency and a batter.

Pour into greased 9x5 inch bread pan and allow to rise in a warm, still place until doubled in bulk. Bake in a preheated oven at 325 degrees F (165 degrees C) until crust is a light to medium brown. Cool ten minutes in the pan, then to room temperature outside the pan before slicing.

Brown Bread Ice Cream

Ingredients

1 1/2 cups wheat and barley
nugget cereal (e.g. Grape-Nuts[®])
3 cups milk
5 eggs, beaten
1 cup brown sugar
1 cup white sugar
1 (14 ounce) can sweetened
condensed milk
1 pint half-and-half cream
1 tablespoon maple flavored
extract
1 tablespoon vanilla extract

Directions

Place cereal in a bowl and pour in enough milk to cover (1/2 to 1 cup); set aside. In a large bowl, combine eggs, brown sugar, white sugar, condensed milk, half-and-half, maple flavor and vanilla. Stir until smooth. Place in freezer canister of ice cream maker. Stir in enough milk to reach fill line.

Freeze according to manufacturers' directions. When ice cream begins to solidify, add cereal mixture before freezing completely.

Monkey Bread IV

Ingredients

4 (10 ounce) packages
refrigerated biscuit dough
1 cup white sugar
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3/4 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 x 5 inch loaf pans or one bundt pan.

Mix sugar, cinnamon, nutmeg and cloves. Set aside.

Slice biscuits into quarters. Drop cut biscuits into sugar and spice mixture. Place sugar and spice coated biscuits into prepared pan (s).

Melt 3/4 cups butter or margarine, and mix together with the sugar and spice mixture. Pour over biscuits in pan.

Bake for 25 to 30 minutes. Cool bread in pan for 5 to 10 minutes, then invert onto plate. Serve warm.

Golden Cheese Yeast Bread

Ingredients

6 cups all-purpose flour
2 cups shredded Cheddar cheese
3 tablespoons sugar
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
2 cups warm milk
1 egg

Directions

In a large mixing bowl, combine 3 cups flour, cheese, sugar, yeast and salt. Add milk and egg; beat on low speed until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half and shape into two loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pans to cool on wire racks.

Spiced Plum Bread

Ingredients

- 1 egg
- 1/2 cup honey
- 2/3 cup white sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground cinnamon
- 1 cup peeled and chopped plums
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, blend the egg, honey, sugar, and vanilla. Mix in the flour, baking soda, cloves, and cinnamon. Fold in the plums and walnuts.

Transfer the batter to the prepared loaf pan, and bake 50 to 60 minutes in the preheated oven, until a toothpick inserted in the center of the loaf comes out clean.

Cranberry Walnut Bread

Ingredients

1/4 cup rolled oats
1/4 cup water
1 cup buttermilk, at room temperature
1 egg
3 tablespoons honey
1 1/2 tablespoons margarine, softened
3 cups bread flour
1 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
2 teaspoons active dry yeast
3/4 cup dried cranberries
1/2 cup chopped walnuts

Directions

Place all of the ingredients (except the cranberries and the walnuts) in the pan of the bread machine in the order recommended by the manufacturer. Select Light Crust and Sweet Cycle and press Start.

If your machine has a Fruit setting, add the cranberries and walnuts at the signal, or around 5 minutes before the kneading cycle has finished.

The Best Corn Bread You'll Ever Eat

Ingredients

1 egg
1 1/3 cups milk
1/4 cup vegetable oil
2 cups self-rising corn meal mix
1 (8 ounce) can cream-style corn
1 cup sour cream

Directions

Heat oven to 425 degrees F (220 degrees C). Grease a 9 inch iron skillet.

In a large bowl, beat the egg. Add milk, oil, sour cream, cream corn, and cornmeal mix; stir until cornmeal is just dampened. Pour batter into greased skillet.

Bake for 25 to 30 minutes, or until knife inserted in center comes out clean.

Savory Sausage Bread

Ingredients

2 eggs
1 cup milk
1 pound bulk pork sausage,
cooked and drained
3 cups biscuit/baking mix
2 cups shredded Cheddar cheese,
divided
2 tablespoons finely chopped
onion
2 tablespoons butter or margarine,
melted

Directions

In a large bowl, combine the eggs and milk. Add the sausage, biscuit mix, 1 cup cheese and onion; stir just until blended. Spoon into two greased 9-in. round baking pans. Sprinkle with the remaining cheese. Drizzle with butter. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cut into wedges; serve warm.

Cinnamon Carrot Bread

Ingredients

3/4 cup white sugar
1/4 cup packed brown sugar
3/4 cup sunflower seed oil
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 eggs
1 pinch salt
1 cup grated carrots
1/2 cup chopped pecans
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 Degrees C). Grease and flour a 9 x 5 inch loaf pan.

In a large bowl, beat together the sugars and sunflower oil. Sift flour, baking powder, baking soda, cinnamon, and salt into the bowl while stirring occasionally. Beat the eggs together, and gradually stir into the batter until everything is combined. Mix in carrots, pecans, and vanilla until well combined. Pour batter into prepared pan.

Bake on middle rack for 60 minutes, or until it tests done. Cool in pan for 10 minutes, and then turn out onto wire rack to cool completely.

Avocado Quick Bread

Ingredients

2 2/3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder
3/4 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 teaspoon ground allspice
1/2 cup butter, softened
1 7/8 cups white sugar
3 eggs
1 1/2 cups mashed ripe avocado
3/4 cup buttermilk
3/4 cup chopped pecans
1/2 cup raisins
1 tablespoon grated orange zest

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans. Sift together the flour, baking soda, baking powder, salt, cinnamon and allspice. Set aside.

In a medium bowl, cream together the sugar and butter until light and fluffy. Beat in the eggs one at a time, then mix in the mashed avocado. Stir in the dry ingredients alternately with the buttermilk until just mixed. Fold in the chopped pecans, raisins and orange zest. Divide the batter evenly between the two loaf pans.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Allow loaves to cool in pan for at least 20 minutes before removing.

French Onion Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees to 115 degrees)
5 1/4 cups all-purpose flour, divided
4 tablespoons sugar, divided
3/4 teaspoon salt
1 1/4 cups hot water (120 to 130 degrees F)
1 envelope onion soup mix
3 tablespoons shortening

Directions

In a mixing bowl, dissolve yeast in warm water. Add 1/2 cup flour, 2 tablespoons sugar and salt; beat until smooth, about 1 minute. Cover and let rise in a warm place for 20 minutes. In a small bowl, combine hot water, soup mix, shortening and remaining sugar. Cool to 115 degrees F. Add to yeast mixture with 2 cups flour; mix for 1 -2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into thirds. Shape into loaves; place in three greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Remove from pans to cool on wire racks.

Piernik - Honey Bread

Ingredients

1 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
4 eggs
1/2 cup milk
1/2 cup vegetable oil
1 teaspoon baking soda
1 cup honey
4 cups all-purpose flour
1/2 cup raisins (optional)
1/2 cup chopped walnuts (optional)

Directions

In a large bowl, mix the sugar, cinnamon, cloves, allspice, and eggs. Stir in the milk and oil, and mix in the baking soda. Place honey in a small pot, and bring to a boil. Stir honey into the bowl. Mix flour into the bowl. Fold in the raisins and walnuts. Stir by hand with a sturdy spoon for 10 minutes. Allow the dough to sit 1 hour.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease four 8x4 inch loaf pans.

Fill each loaf pan with about 2 inches of the batter. Bake 1 hour 15 minutes in the preheated oven, until a toothpick inserted in the center of a loaf comes out clean. Bread will be brown in color and will crack on top.

Irish Soda Bread

Ingredients

1/4 cup granulated sugar
4 cups all-purpose flour
4 packets Stevia Extract In The Raw®
2 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups raisins
1 tablespoon caraway seeds
2 eggs, lightly beaten
1 1/2 cups lowfat buttermilk
1 1/4 cups reduced fat sour cream
3 tablespoons cold unsalted butter, cut into cubes

Directions

Preheat oven to 350 degrees F. Spray 9 inch round baking or cake pan with non-stick cooking spray.

In large mixing bowl, combine sugar, flour (except 1 tablespoon), Stevia Extract In The Raw, baking powder, baking soda, salt, raisins and caraway seeds. Set aside.

In small bowl, blend eggs, buttermilk and sour cream. Stir liquid mixture into flour mixture until flour is moistened. Toss in cold butter cubes and blend into flour mixture. Knead dough in bowl about 10-12 strokes. Dough will be sticky.

Place dough in prepared pan and pat down. Cut a criss cross 3/4 inch deep slit in top of the bread. Dust top with reserved tablespoon of flour.

Bake at 350 degrees F for about 50 minutes or until toothpick comes out clean when inserted into dough. Remove from oven; let bread cool in pan on a rack. When cool, turn out bread onto rack. Serve warm.

Nutty Rosemary Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 1/2 cups warm water (110 degrees to 115 degrees F), divided
3/4 cup whole wheat flour
1/4 cup canola oil
1/4 cup honey
3 tablespoons cornmeal
1 tablespoon dried rosemary, crushed
1 teaspoon salt
5 cups bread flour
1 cup chopped pecans
1 egg, beaten

Directions

In a large mixing bowl, dissolve yeast in 1/2 cup warm water. Add the whole wheat flour, oil, honey, cornmeal, rosemary, salt, 1 cup bread flour and remaining water. Beat until smooth. Stir in enough remaining bread flour to form a soft dough. Turn onto a floured surface; add pecans. Knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Divide in half; shape into two loaves. Place in two 9-in. x 5-in. x 3-in. loaf pans coated with nonstick cooking spray. Cover and let rise until doubled, about 30 minutes.

Brush egg over loaves. Bake at 350 degrees F for 35-40 minutes or until bread sounds hollow when tapped. Remove from pans to wire racks.

Garlic Cheese Breadsticks

Ingredients

1 3/4 cups all-purpose flour
1/4 cup toasted wheat germ
1 (.25 ounce) package active dry yeast
1/2 teaspoon salt
1 cup water
1 2/3 tablespoons olive oil
1 tablespoon honey
2 tablespoons minced fresh parsley
1 tablespoon minced fresh basil
2 cloves garlic, minced
1/2 cup shredded part-skim mozzarella cheese
1/2 cup shredded Parmesan cheese

Directions

In a large mixing bowl, combine 1-1/2 cups flour, wheat germ, yeast and salt. In a saucepan, heat the water, 1 tablespoon oil and honey to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Stir in enough remaining flour to form a soft dough. Turn on to a lightly floured surface; knead until smooth and elastic, about 4-6 minutes. Cover and let rest for 10 minutes.

Roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan; press dough to edges of pan. Brush with remaining oil. Sprinkle with parsley, basil and garlic. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 425 degrees F for 10 minutes. Sprinkle with cheeses. Bake 3-5 minutes longer or until cheese is melted and bread is golden brown. Cut into 20 strips. Serve warm.

Banana Bread V

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup white sugar
1 egg
5 tablespoons milk
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup margarine
1 cup mashed bananas
1/2 cup chopped walnuts
(optional)

Directions

Sift together flour, baking soda, baking powder, and salt.

In a large bowl, cream sugar and butter or margarine. Beat the egg slightly, and mix into the creamed mixture with the bananas. Mix in sifted ingredients until just combined. Stir in milk and nuts. Spread batter into one greased and floured 9x5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) until top is brown and cracks along the top.

Poppy Seed Yeast Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
1/2 cup warm lemon yogurt (70 to 80 degrees F)
2 tablespoons honey
4 1/2 teaspoons butter, melted
2 teaspoons lemon extract
1 teaspoon salt
3 cups bread flour
4 1/2 teaspoons nonfat dry milk powder
1/2 cup sliced almonds, toasted
2 tablespoons poppy seeds
1 tablespoon grated lemon peel
2 1/4 teaspoons active dry yeast
LEMON CHEESE SPREAD:
2 egg, lightly beaten
1/4 cup lemon juice
3 tablespoons butter, cubed
3/4 cup sugar
Dash salt
1 teaspoon grated lemon peel
1 (3 ounce) package cream cheese, softened

Directions

In bread machine pan, place the first 12 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). In a heavy saucepan, combine the first five spread ingredients. Bring to a boil. Reduce heat; cook and stir over low heat until thickened. Remove from heat; cool.

In a small mixing bowl, beat lemon peel and cream cheese. Add egg mixture; mix well. Serve with bread. Refrigerate any leftover spread.

Easy Breaded Shrimp

Ingredients

1 quart vegetable oil for frying
4 cups shrimp, peeled and
deveined
1 egg, beaten
2 cups dry bread crumbs

Directions

Heat oil in a large skillet. Dip the shrimp in the egg, then coat the shrimp with bread crumbs. Fry the shrimp in the hot oil.

Italian Cheese Bread

Ingredients

1 1/4 cups warm water
3 cups bread flour
1/2 cup shredded pepperjack cheese
2 teaspoons Italian seasoning
1 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese
2 tablespoons brown sugar
1 1/2 teaspoons salt
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread or Basic cycle. Start.

Herbed Oat Pan Bread

Ingredients

2 cups water
1 cup quick-cooking oats
3 tablespoons butter or margarine,
softened
3 3/4 cups all-purpose flour
1/4 cup sugar
2 (.25 ounce) packages active dry
yeast
2 teaspoons salt
1 egg
TOPPING:
6 tablespoons butter or margarine,
melted, divided
1 tablespoon grated Parmesan
cheese
1/2 teaspoon dried basil
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano

Directions

In a saucepan, bring water to a boil; stir in oats. Remove from the heat. Stir in butter; cool to 120 degrees F-130 degrees F. In a mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt; set aside. Beat in oat mixture until moistened. Add egg. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 15 minutes. Punch dough down. Press dough into a greased 13-in. x 9-in. x 2-in. baking pan. Cover and let rise in a warm place until doubled, about 45 minutes. Brush with 4 tablespoons melted butter. Bake at 375 degrees F for 15 minutes. Brush with remaining butter. Combine the Parmesan cheese, basil, garlic powder and oregano; sprinkle over bread. Bake 10-15 minutes longer or until brown.

Sweet Almond Bread

Ingredients

DOUGH:

2/3 cup warm milk (70 to 80 degrees F)

1 egg yolk

1/4 cup butter or margarine, softened

1/4 cup applesauce, room temperature

1/3 cup sugar

1/2 teaspoon salt

2 3/4 cups bread flour

2 1/4 teaspoons active dry yeast

TOPPING:

1/4 cup butter or margarine

3 tablespoons sugar

1 tablespoon milk

1/4 teaspoon ground cinnamon

1/8 teaspoon salt

6 tablespoons sliced almonds

Directions

In bread machine pan, place dough ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a floured surface and punch down. Divide dough in half. Roll each portion into a 6-in. circle and place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Meanwhile, for topping, combine butter, sugar, milk, cinnamon and salt in a small saucepan. Cook and stir over low heat until butter is melted. Simmer for 1 minute. Remove from the heat; cool for 5 minutes. Make a 1/4-in. depression in the center of each loaf with the tip of a wooden spoon. Brush with butter mixture and sprinkle with almonds. Bake at 375 degrees F for 18-20 minutes or until golden brown. Cool for 10 minutes. Serve warm.

Blue Cheese Garlic Bread

Ingredients

1/2 cup butter or margarine,
softened
4 ounces crumbled blue cheese
2 tablespoons grated Parmesan
cheese
1 tablespoon snipped chives
1 teaspoon garlic powder
1 (1 pound) loaf unsliced French
bread

Directions

In a small bowl, combine the first five ingredients. Cut bread into 1-in. thick slices, but not all the way through, leaving slices attached at the bottom. Spread cheese mixture between slices. Wrap loaf in a large piece of heavy -duty foil (about 28-in. x 18-in.). Fold foil around bread and seal tightly. Bake at 350 degrees F for 20 minutes or until heated through. Serve warm.

Roasted Pecan Banana Bread Loaves

Ingredients

3/4 cup chopped pecans
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups very ripe, mashed bananas
1 cup white sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon coconut extract
2 tablespoons lemon juice
1/2 cup light butter, at room temperature

Directions

Preheat oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, they burn quickly. Once toasted, set the nuts aside to cool to room temperature.

Raise the oven temperature to 350 degrees F (175 degrees C). Spray 2 mini loaf pans with cooking spray.

Combine the toasted pecans, flour, baking soda, baking powder, and salt in a bowl. In a large bowl, mix the bananas, sugar, eggs, vanilla and coconut extracts, lemon juice, and butter together with a fork or an electric mixer on low speed. Stir the flour mixture into the banana mixture, and pour the batter into the prepared loaf pans, filling them about 3/4 full.

Bake in the preheated oven until a toothpick inserted into the middle of a loaf comes out clean, about 30 minutes. Let the loaves cool in the pans for 5 minutes before turning out onto a rack to finish cooling. Wrap cooled loaves in plastic wrap.

Sweet Easter Quick Bread

Ingredients

2 (12 ounce) bottles beer
2 pounds dark brown sugar
1/2 cup butter or margarine
6 eggs
1 teaspoon vanilla extract
9 cups all-purpose flour
1/4 cup baking powder
3 cups raisins
3 cups candied mixed fruit

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 4 9x5 inch loaf pans.

In a large saucepan, combine beer, sugar and butter over medium-low heat. When the ingredients melt into each other remove from the stove top and let cool. When the mixture is cool, mix in beaten eggs and vanilla extract.

In a large bowl, combine flour, baking powder, raisins and mixed fruits. Stir beer mixture slowly into the dry mixture, incorporating and mixing as you go. Pour mixture into the prepared loaf pans.

Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes.

Gluten-Free White Bread for Bread Machines

Ingredients

3 eggs
1 tablespoon cider vinegar
1/4 cup olive oil
1/4 cup honey
1 1/2 cups buttermilk, at room temperature
1 teaspoon salt
1 tablespoon xanthan gum
1/3 cup cornstarch
1/2 cup potato starch
1/2 cup soy flour
2 cups white rice flour
1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the sweet dough cycle. Five minutes into the cycle, check the consistency of the dough. Add additional rice flour or liquid if necessary.

When bread is finished, let cool for 10 to 15 minutes before removing from pan.

Butter Honey Wheat Bread

Ingredients

1 cup water
2 tablespoons margarine
2 tablespoons honey
2 cups bread flour
1/2 cup whole wheat flour
1/3 cup dry milk powder
1 teaspoon salt
1 (.25 ounce) package active dry yeast

Directions

Put ingredients into bread machine in the order suggested by the manufacturer. Process for large (1-1/2 pound) loaf, wheat setting.

Cinnamon Bread II

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons margarine, softened
3 1/4 cups bread flour
1/4 cup white sugar
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
3 1/2 teaspoons active dry yeast
3/4 cup raisins

Directions

Place ingredients in order suggested by your manufacturer. Select the sweet bread and light crust settings. Add raisins when indicated by your manufacturer.

Banana Chai Bread

Ingredients

1 3/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup white sugar
1/2 cup lowfat cream cheese
2 eggs
3/4 cup mashed bananas
1/4 cup brewed chai tea

Directions

In a medium bowl mix together flour, baking powder, and salt.

In a separate bowl mix sugar, cream cheese, and eggs until light and fluffy. Mix mashed bananas and Chai into cream cheese mixture. Add flour mixture and mix until smooth.

Pour mixture into a greased 9x5 inch loaf pan.

Bake in a preheated 350 degree F(175 degrees C) oven for 60 minutes. Cool on rack. Remove from pan after 10 minutes.

Cinnamon Cranraisin Bread

Ingredients

3/4 cup warm water
1 egg, lightly beaten
1 tablespoon margarine
2 2/3 cups all-purpose flour
3 tablespoons dry milk powder
2 tablespoons white sugar
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1 teaspoon salt
1 1/2 teaspoons active dry yeast
1/2 cup sweetened dried
cranberries

Directions

Place warm water, egg, butter or margarine, flour, powdered milk, sugar, cinnamon, vanilla, salt, and yeast into the bread machine in the order suggested by the manufacturer. Start the machine.

After the first rise, add the cranraisins. Continue baking.

Mom's Pineapple-Zucchini Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3 eggs
2 cups sugar
1/2 cup buttermilk
3/4 cup vegetable oil
2 teaspoons vanilla extract
2 cups coarsely shredded zucchini
1 cup shredded carrots
1 (8 ounce) can crushed pineapple, well drained
1 cup finely chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans. Whisk together the flour, salt, baking soda, baking powder, cinnamon, and nutmeg in a bowl; set aside.

Beat the eggs together with the sugar, buttermilk, vegetable oil, and vanilla extract in a bowl until smooth. Stir in the dry mixture until just moistened, then fold in the zucchini, carrots, pineapple, walnuts, and raisins until evenly combined. Divide the batter between the prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center of the bread comes out clean, about 50 minutes. Cool in the pans for 10 minutes, then remove and finish cooling on a wire rack before slicing.

Three-Cheese Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons butter, softened
2 tablespoons sugar
1 1/2 teaspoons salt
1/2 cup shredded Swiss cheese
1/2 cup small curd cottage cheese
3 tablespoons grated Parmesan
cheese
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.)

Batter White Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons shortening
1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
2 teaspoons salt
3 cups sifted all-purpose flour
1 tablespoon butter, melted

Directions

Mix together shortening, sugar, salt, yeast, and 1 1/5 cups flour. Add warm water and beat by hand about 300 strokes, or 3 minutes, with an electric mixer. Add remaining flour, scraping bowl often, and mix all together until smooth.

Cover with a clean cloth and let rise until doubled in volume.

Stir dough down gently, and spoon into a lightly greased 9x5 inch loaf pan (the batter should be sticky). Pat down with floured hands to help shape. Cover again, and let rise for about 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake for about 45 minutes. Place on a cooling rack, and brush top with melted butter.

Irish Soda Bread

Ingredients

- 4 cups all-purpose flour
- 3 tablespoons sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 6 tablespoons cold butter or margarine
- 1 1/2 cups raisins
- 1 tablespoon caraway seeds
- 2 eggs, beaten
- 1 1/2 cups buttermilk

Directions

In a large bowl, combine the first five ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in the raisins and caraway seeds. Set aside 1 tablespoon beaten egg. In a bowl, combine buttermilk and remaining eggs; stir into crumb mixture just until flour is moistened (dough will be sticky). Turn onto a well-floured surface; knead about 10 times. Shape into a ball.

Place in a greased 9-in. round baking pan. Cut a 4-in. X, 1/4-in. deep, in the center of the ball. Brush the top with reserved egg. Bake at 350 degrees F for 1 hour and 20 minutes or until a toothpick inserted near the center comes out clean. Cover loosely with foil during the last 20 minutes if top browns too quickly. Cool for 10 minutes before removing from pans to a wire rack to cool completely.

Banana Banana Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter
3/4 cup brown sugar
2 eggs, beaten
2 1/3 cups mashed overripe
bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, baking soda and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

Anise Bread

Ingredients

4 cups rye flour
2 teaspoons baking soda
1/2 teaspoon salt
1 1/4 cups buttermilk
1 1/4 cups packed brown sugar
1 cup white sugar
1/2 cup light corn syrup
1/2 cup molasses
2 eggs
1 tablespoon anise seed
1 tablespoon melted butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 3 small loaf pans.

Combine rye flour, baking soda, salt, buttermilk, brown sugar, white sugar, corn syrup, molasses, eggs, anise seed, and melted butter in a large bowl, and mix well.

Scrape the batter into the prepared loaf pans, and bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Remove pans from the oven, and cool on their sides for about 15 minutes before loosening the sides of the loaves from the pans. Remove the loaves, and finish cooling on a wire rack.

Garlic Yeast Bread

Ingredients

2/3 cup water (70 to 80 degrees F)
2 teaspoons butter or margarine,
softened
1 garlic clove, minced
2 cups bread flour
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon dried rosemary,
crushed
1/8 teaspoon dried thyme
1/8 teaspoon dried basil
1 3/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Peppery Onion Bread

Ingredients

17 tablespoons water (70 to 80 degrees F)
2 tablespoons butter or margarine, softened
1 1/2 teaspoons salt
3 cups bread flour
3 tablespoons nonfat dry milk powder
1 tablespoon sugar
1 teaspoon pepper
1/4 teaspoon garlic powder
2 teaspoons active dry yeast
1 tablespoon dried minced onion

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Cranberry Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
1 1/2 cups sugar
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
1 teaspoon baking powder
3/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce
1 (15 ounce) can solid pack pumpkin
3/4 cup chopped pecans
2/3 cup vegetable oil
4 eggs
GLAZE:
1 cup confectioners' sugar
1/4 cup orange juice concentrate
1/8 teaspoon ground allspice

Directions

In a large bowl, combine flour, sugar, pie spice, baking soda, baking powder and salt. In another bowl, combine the cranberry sauce, pumpkin, pecans, oil and eggs; stir into dry ingredients and mix well. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 65 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely. Combine glaze ingredients; drizzle over loaves.

Fresh Rosemary Bread

Ingredients

1 (.25 ounce) package active dry yeast
3/4 cup whole wheat flour
1 1/4 cups bread flour
3/4 cup oat bran
1 teaspoon salt
2 tablespoons extra virgin olive oil
2 tablespoons honey
2 tablespoons chopped fresh rosemary
1/2 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 teaspoon ground black pepper
1 teaspoon garlic salt
1/4 cup vital wheat gluten
1 1/8 cups warm water (110 degrees F/45 degrees C)

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select Oat/French or White Bread cycle and the Light setting for the crust. Start.

Sweet Potato Bread

Ingredients

- 3 eggs
- 1/2 cup vegetable oil
- 1/2 cup applesauce
- 1 teaspoon vanilla extract
- 1 cup mashed sweet potatoes
- 2 teaspoons grated orange peel
- 3 cups all-purpose flour
- 1 cup sugar
- 1 cup packed brown sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/4 teaspoon baking powder
- 1 cup chopped pecans or walnuts

Directions

In a large mixing bowl, combine eggs, oil, applesauce and vanilla. Stir in sweet potatoes and orange peel; mix well. Combine the flour, sugars, salt, baking soda, cinnamon, nutmeg and baking powder; stir into sweet potato mixture just until combined. Stir in nuts.

Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Totally Rye Bread

Ingredients

2 cups milk
1 (.25 ounce) package active dry yeast
2 tablespoons molasses
1 egg
7 1/2 cups rye flour, divided
1 tablespoon salt
2 tablespoons caraway seed

Directions

Heat the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm.

In a small mixing bowl, dissolve yeast in the lukewarm milk. Let sit until creamy, about 10 minutes.

Pour the yeast mixture into a large mixing bowl. Mix in the molasses, egg, 4 cups of the rye flour, salt, and caraway seeds. Cover with a damp towel, and let rise for 45 minutes.

Stir in the remaining rye flour, 1/2 cup at a time, until the mixture forms a soft dough; stir well after each addition. (You may not need to add all of the rye flour.) Turn dough out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large mixing bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and put in a warm place to rise until doubled in volume, about 1 hour.

Deflate the dough, and turn it out onto a lightly floured surface. Divide the dough into two equal pieces, and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth, and let rise until doubled in volume, about 40 minutes.

Bake in a preheated 350 degrees F (175 degrees C) oven for about 30 minutes, or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Bread Machine Challah II

Ingredients

1 cup warm water
1/2 cup white sugar
1 tablespoon honey
1/2 cup vegetable oil
2 1/2 teaspoons salt
2 eggs, room temperature
4 cups bread flour
2 1/4 teaspoons bread machine yeast

1 egg, beaten
1 tablespoon water

Directions

Place warm water, sugar, honey, vegetable oil, salt, 2 eggs, flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

After the machine is done, take the dough out, and place it on a very lightly floured board, punch the dough down, and let rest for 5 minutes.

Divide the dough in half. Then divide into 3 equal pieces, roll into ropes about 12 to 14 inches, and braid into a loaf. Do the same with the remaining other half. Gently put the loaves on a greased cookie sheet, mist with water, cover loosely with plastic wrap, and let rise for 1 to 1 1/2 hours in a warm, draft free place, until double in size.

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, beat together 1 egg and 1 tablespoon water.

Brush risen loaves with egg mixture. Bake in preheated oven for about 20 to 25 minutes. If it begins to brown too soon, cover with foil.

Pan de Muertos (Mexican Bread of the Dead)

Ingredients

1/4 cup margarine
1/4 cup milk
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups all-purpose flour
1 1/4 teaspoons active dry yeast
1/2 teaspoon salt
2 teaspoons anise seed
1/4 cup white sugar
2 eggs, beaten
2 teaspoons orange zest
1/4 cup white sugar
1/4 cup orange juice
1 tablespoon orange zest
2 tablespoons white sugar

Directions

Heat the milk and the butter together in a medium saucepan, until the butter melts. Remove from the heat and add them warm water. The mixture should be around 110 degrees F (43 degrees C).

In a large bowl combine 1 cup of the flour, yeast, salt, anise seed and 1/4 cup of the sugar. Beat in the warm milk mixture then add the eggs and orange zest and beat until well combined. Stir in 1/2 cup of flour and continue adding more flour until the dough is soft.

Turn the dough out onto a lightly floured surface and knead until smooth and elastic.

Place the dough into a lightly greased bowl cover with plastic wrap and let rise in a warm place until doubled in size. This will take about 1 to 2 hours. Punch the dough down and shape it into a large round loaf with a round knob on top. Place dough onto a baking sheet, loosely cover with plastic wrap and let rise in a warm place for about 1 hour or until just about doubled in size.

Bake in a preheated 350 degrees F (175 degrees C) oven for about 35 to 45 minutes. Remove from oven let cool slightly then brush with glaze.

To make glaze: In a small saucepan combine the 1/4 cup sugar, orange juice and orange zest. Bring to a boil over medium heat and boil for 2 minutes. Brush over top of bread while still warm. Sprinkle glazed bread with white sugar.

Breadsticks with Parmesan Butter

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup sugar, divided
2 cups warm water (110 degrees to 115 degrees), divided
3 tablespoons vegetable oil
1 egg
1 teaspoon salt
4 1/2 cups all-purpose flour
1/2 cup butter, softened
2 tablespoons grated Parmesan cheese
1/4 teaspoon garlic powder

Directions

In a large mixing bowl, dissolve yeast and 1 tablespoon sugar in 1 cup warm water. Add the oil, egg, salt, 2 cups flour, and remaining sugar and water. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 40 minutes.

Punch the dough down. Turn onto a floured surface; divide into 36 pieces. Shape each piece into a 6-in. rope. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 25 minutes.

Bake at 400 degrees F for 10-12 minutes or until golden brown. Meanwhile, in a small mixing bowl, cream the butter, Parmesan cheese and garlic powder. Serve with breadsticks.

Granny's Oatmeal Bread

Ingredients

2 cups rolled oats
2 cups boiling water
1 cup scalded whole milk
1 tablespoon canola oil
2/3 cup molasses
1/3 cup white sugar
1 tablespoon active dry yeast
6 cups all-purpose flour
1 tablespoon salt

Directions

In a large bowl pour the boiling water over the rolled oats. Add the scalded milk and stir. Pour in the oil and molasses. Stir well.

In a separate bowl mix the sugar with the yeast and 1 cup of the flour. When the oatmeal mixture has cooled to lukewarm add the yeast-flour mixture. Stir in the salt and remaining 5 cups of flour. Knead dough for 6 to 8 minutes. Place the dough in a covered greased bowl and let rise until doubled, about 1 1/2 hours.

Punch the dough down. Knead for 2 minutes. Divide dough into two pieces and place into greased 9x5x3 inch loaf pans. Cover pans and let rise until almost doubled in size.

Bake in a preheated 350 degree F (175 degrees C) oven for 1 hour, or until nicely browned. Let the loaves cool on a rack. Remove loaves from pan; wrap well and store in a cool spot.

Banana Bread I

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
2 eggs, beaten
1/4 cup butter, melted
3 bananas, mashed

Directions

Grease and flour two 7x3 inch loaf pans. Preheat oven to 350 degrees F (175 degrees C).

In one bowl, whisk together flour, soda, salt, and sugar. Mix in slightly beaten eggs, melted butter, and mashed bananas. Stir in nuts if desired. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a wooden toothpick inserted in the center comes out clean.

Tanya's Jamaican Spice Bread

Ingredients

Batter:

3 1/4 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1 pinch salt
1 egg
1 cup milk
1/3 cup beer (such as Heineken®)
1 3/4 cups brown sugar
1/2 cup melted butter
1 teaspoon browning sauce
1 teaspoon vanilla extract
1 teaspoon lime juice
1 cup raisins

Glaze:

1/2 cup brown sugar
1/2 cup water

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease two 8x4-inch loaf pans.

Whisk the flour, baking powder, cinnamon, nutmeg, allspice, and salt together in a bowl; set aside. Beat the egg in a mixing bowl; whisk in the milk, beer, and 1 3/4 cups of brown sugar until the brown sugar has dissolved. Stir in the butter, browning sauce, vanilla extract, and lime juice until blended. Add the flour mixture and raisins. Stir until no dry lumps remain. Pour the batter into the prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour.

When the bread is nearly finished, combine 1/2 cup brown sugar and the water in a small saucepan. Bring to a boil over high heat and boil until the sugar is thick and syrupy, about 5 minutes. Pour the glaze over the bread once it's done; return the bread to the oven and bake 5 minutes longer. Cool in the pans for 5 minutes before turning out onto a wire rack to cool completely.

Banana Butterscotch Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup butter
3/4 cup white sugar
1 large egg
3 ripe bananas, mashed
3/4 cup butterscotch chips
1/2 cup chopped walnuts
(optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 9x5-inch loaf pans. Set aside. Sift the flour, baking powder, baking soda, salt, cinnamon, and nutmeg together in a bowl. Set aside.

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Beat in the egg, then stir in the mashed bananas. Pour in the flour mixture, mixing until just incorporated. Fold in the butterscotch chips and walnuts; mixing just enough to evenly combine. Pour the batter evenly into the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 25 to 28 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

100 Percent Whole Wheat Bread

Ingredients

1 3/4 cups warm water (110 degrees F (43 degrees C))
1/4 cup honey
2 teaspoons instant yeast
6 cups stone ground whole wheat flour
6 tablespoons vital wheat gluten
1 tablespoon flax seeds
1 tablespoon flax seed meal
1 tablespoon rolled oats
1 tablespoon sesame seeds
1 tablespoon quinoa
1 tablespoon sunflower seeds
1 teaspoon salt
2 tablespoons coconut oil, melted

Directions

Pour warm water and honey into a large bowl, and stir to dissolve the honey. Sprinkle the yeast over the top of the liquid, and let stand until the yeast bubbles and forms a creamy layer, about 10 minutes.

In a bowl, stir together the whole wheat flour, gluten, flax seeds, flax meal, rolled oats, sesame seeds, quinoa, sunflower seeds, and salt until the seeds are dispersed evenly. Pour the flour mixture into the yeast mixture, add the coconut oil, and mix everything together. Scoop the dough out onto a well-floured surface, and knead until smooth and springy, about 15 minutes. Allow dough to rest for 15 minutes, then knead for another 10 minutes.

Form the dough into a ball, place in an oiled bowl, and turn the dough over several times to coat with oil. Cover and let rise in a warm place until doubled, 30 to 45 minutes.

Grease 2 9x5-inch loaf pans. Punch down the dough, and cut into 2 pieces. Form each piece into a loaf, place into the loaf pans, seam sides down, and cover the pans with plastic wrap. Let rise until doubled, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Bake the loaves in the preheated oven until the loaves are golden brown and sound hollow when tapped, 30 to 35 minutes. Let cool in pans about 10 minutes before turning out to finish cooling on racks.

Pepperoni Bread

Ingredients

1 egg
1/2 (8 ounce) package pepperoni
sausage, diced
1 cup milk
3/4 cup all-purpose flour
1 (6 ounce) package shredded
Muenster cheese
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8x8 inch square baking dish.

Beat the egg in a medium bowl. Mix in the pepperoni, milk, flour, Muenster cheese, salt and pepper. Pour into the baking dish.

Bake in the preheated oven 30 minutes, or until lightly browned.

Rod and Reel Breadsticks

Ingredients

1 (11 ounce) can refrigerated breadsticks
2 tablespoons butter or margarine, melted
1/2 teaspoon garlic salt
2 teaspoons grated Parmesan cheese
1 teaspoon sesame seeds

Directions

Separate dough into rolls; set four aside. Unroll remaining rolls; twist each to form a 14-in. rope. Place ropes 4 in. apart on ungreased baking sheets for rods. For reels, place a coiled roll 1-1/2 in. from end of rod, with the coiled end touching the rod. Pinch rod and reel dough together to seal. Combine butter and garlic salt; brush over dough. Sprinkle with Parmesan cheese and sesame seeds. Bake at 375 degrees F for 12-14 minutes or until golden brown. Cool slightly; carefully remove from the pans.

The Best Garlic Bread

Ingredients

2 tablespoons mayonnaise
1/2 cup grated Parmesan cheese
1 tablespoon garlic powder
1 (1 pound) loaf Italian bread

Directions

Preheat the broiler.

In a medium bowl, mix the mayonnaise, Parmesan cheese and garlic powder until thick.

Slice the Italian bread in half lengthwise and spread each half with mayonnaise mixture. Place halves on a medium baking sheet.

Broil 2 to 5 minutes, checking frequently, until mixture is bubbling and golden brown.

Bread Machine Swedish Coffee Bread

Ingredients

1 cup milk
1/2 teaspoon salt
1 egg yolk
2 tablespoons softened butter
3 cups all-purpose flour
1/3 cup sugar
1 (.25 ounce) envelope active dry yeast
3 teaspoons ground cardamom

2 egg whites, slightly beaten
pearl sugar, or other decorative sugar

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

When the dough cycle has finished, divide into three equal portions. Roll each piece into a rope 12 to 14 inches long. Lay the three ropes side by side, then braid together. Tuck the ends underneath, and place onto a greased baking sheet, cover loosely with a towel, and allow to rise until doubled in bulk.

Preheat oven to 375 degrees F (190 degrees C).

Brush the braid with beaten egg white and sprinkle with pearl sugar. Bake in preheated oven until golden brown, 20 to 25 minutes.

Blueberry Zucchini Bread

Ingredients

- 3 eggs, lightly beaten
- 1 cup vegetable oil
- 3 teaspoons vanilla extract
- 2 1/4 cups white sugar
- 2 cups shredded zucchini
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 1 pint fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 4 mini-loaf pans.

In a large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking soda, and cinnamon. Gently fold in the blueberries. Transfer to the prepared mini-loaf pans.

Bake 50 minutes in the preheated oven, or until a knife inserted in the center of a loaf comes out clean. Cool 20 minutes in pans, then turn out onto wire racks to cool completely.

Cinnamon Swirl Orange Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
3/4 cup orange juice
1/2 cup sugar
1/4 cup shortening
1 tablespoon grated orange peel
1 1/2 teaspoons salt
6 1/4 cups all-purpose flour
1 egg, lightly beaten
FILLING:
1/2 cup sugar
2 teaspoons ground cinnamon
2 teaspoons water
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice
1 teaspoon grated orange peel

Directions

Dissolve yeast in water. In a mixing bowl, combine milk, orange juice, sugar, shortening, peel and salt. Add 2 cups flour, yeast mixture and egg; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down and divide in half. Cover and let rest for 10 minutes. Roll each half into 15-in. x 7-in. rectangle. For filling, combine sugar and cinnamon; sprinkle over rectangle. Sprinkle each with 1 teaspoon water. Roll up, jelly-roll style, starting with a short end. Seal edges. Place with sealed edge down in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan and cool on wire racks. Combine glaze ingredients; spread over loaves.

Toasted Breadcrumbs

Ingredients

10 slices whole wheat bread, or
your favorite bread

Directions

Preheat oven to 250 degrees F (120 degrees C).

Using tongs, place bread slices directly on oven racks. Leave in oven until hard and golden brown, about 30 minutes; darker if you prefer. Remove and cool on wire rack.

Crumble slices into a large bowl until reduced to fine crumbs, or place in bowl of food processor and process until fine.

Cheddar Herb Bread

Ingredients

1 cup shredded Cheddar cheese
1/2 cup butter or margarine,
softened
1/4 cup minced fresh parsley
1 garlic clove, minced
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1 (1 pound) loaf French bread,
sliced

Directions

In a mixing bowl, combine the first six ingredients; beat until smooth. Spread on both sides of each slice of bread; reassemble the loaf. Wrap in a large piece of heavy-duty foil (about 28 in. x 18 in.); seal tightly.

Grill, covered, over medium heat for 15-20 minutes or until heated through, turning once.

Stef's Super Cheesy Garlic Bread

Ingredients

1/2 cup butter, softened
3/4 cup mayonnaise
1 bunch green onions, chopped
3 cloves garlic, minced
1 1/4 cups Parmesan cheese
1 1/2 cups shredded Monterey Jack cheese
1 (1 pound) loaf French bread, halved lengthwise

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the butter, mayonnaise, green onions, garlic, Parmesan cheese, and Monterey Jack cheese in a large bowl. Cut each half of French bread into 4 pieces. Spread the cheese mixture evenly on the bread pieces.

Bake in the preheated oven for 8 minutes. Set the oven to broil; broil until hot and bubbly, about 2 additional minutes.

Zucchini Corn Bread Muffins

Ingredients

1/3 cup Marzetti® Slaw Dressing
2 cups self-rising cornmeal mix
1/8 teaspoon baking soda
1 1/4 cups low fat buttermilk
1 large egg
2 tablespoons melted butter or margarine
1 cup grated zucchini
1 cup grated mild or sharp Cheddar cheese

Directions

Preheat oven to 400 degrees F. Mist a 12-cup muffin tin with non-stick vegetable oil spray. Set aside. In a large mixing bowl, combine cornmeal mix and baking soda. In a medium mixing bowl, whisk together Marzetti Slaw Dressing, buttermilk, egg, and melted butter and pour into dry ingredients. Add zucchini and cheese and fold mixture together just until moistened. Spoon batter into muffin tins.

Bake for 14 to 16 minutes or until a toothpick inserted into center comes out clean. Cool.

Plum Bread

Ingredients

1 cup vegetable oil
3 eggs
2 (4 ounce) jars plum baby food
2 cups white sugar
1 teaspoon red food coloring
2 cups all-purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup chopped nuts
1 cup confectioners' sugar
2 1/2 tablespoons lemon juice

Directions

In a large bowl, mix together vegetable oil, white sugar, eggs, baby food, and food coloring.

In separate bowl, mix together flour, cloves, cinnamon, nutmeg, salt, baking soda and nuts.

Mix wet and dry ingredients together.

Place in greased and floured bundt pan, (you can also use cooking spray).

Bake at 350 degrees F (175 degrees C) for 50-60 minutes or until it tests done.

Remove from oven to cool 10 minutes in pan. Remove and place on cooling rack.

While cooling, combine confectioners' sugar and lemon juice.

Brush over top while cake is still hot.

Maple Oat Bread

Ingredients

1 cup old-fashioned oats
1 cup boiling water
1 (.25 ounce) package active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1/2 cup maple syrup
2 teaspoons canola oil
1 1/2 teaspoons salt
3 1/2 cups all-purpose flour
TOPPING:
1 egg white, lightly beaten
2 tablespoons old-fashioned oats

Directions

Place oats in a blender or food processor, cover and process oats for 6-7 seconds or until coarsely chopped. Transfer to a small bowl; add boiling water. Let stand until mixture cools to 110 degrees F -115 degrees F. In a large mixing bowl, dissolve yeast in 1/3 cup warm water; add syrup, oil, salt, oat mixture and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface. Shape into a flattened 9-in. round loaf. Place in a greased 9-in. round baking dish. Cover and let rise until doubled, about 45 minutes. Brush with egg white; sprinkle with oats. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan to a wire rack to cool.

Pumpkin Cranberry Bread

Ingredients

2 1/4 cups all-purpose flour
1 tablespoon pumpkin pie spice
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
2 cups white sugar
1 (15 ounce) can pumpkin puree
1/2 cup vegetable oil
1 cup dried cranberries
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9x5 inch loaf pans (or 4 mini loaf pans).

In a mixing bowl, combine flour, pumpkin pie spice, baking powder and salt.

Combine eggs, sugar, pumpkin and oil in small mixing bowl, beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold the cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans.

Bake in preheated oven for 50 to 60 minutes. (If using mini loaf pans, begin checking bread after 25 minutes.)

Naan Bread

Ingredients

2 tablespoons warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
1 (.25 ounce) package active dry yeast
1/4 cup warm milk
1/4 cup plain yogurt, room temperature
4 tablespoons melted butter
3 cups unbleached all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon poppy seeds

Directions

Put warm water in a small bowl, add sugar and yeast and stir until dissolved. Set aside for 5-10 minutes or until it foams.

Blend in the warm milk, yogurt and melted margarine. In a large bowl, mix flour, salt, baking powder and poppy seeds. Pour in the yeast/milk mixture all at once and work it into the flour, using your hands. Continue mixing, adding flour or water as needed, until the mixture leaves the sides of the bowl.

Knead for 6 to 8 minutes or until smooth and elastic. Place in a lightly oiled bowl and turn to coat. Cover with a damp cloth and let stand in a warm place to rise for about 4 hours or until doubled in volume.

Preheat oven to 550 degrees F (285 degrees C) or your oven's highest setting and set a rack in the lower third of the oven. Place a large pizza pan or iron griddle on the rack and preheat. Also preheat the broiler.

Punch the dough down and knead briefly. Divide into six pieces and shape them into balls. Place them on an oiled plate and cover with lightly oiled plastic wrap. Let balls rest for 10 to 15 minutes. Roll out and stretch each ball until it is about 10 inches long and 5 inches wide. Remove the pizza pan from the oven, brush with oil and place one of pieces of bread on it.

Bake at 550 degrees F (285 degrees C) for about 4 to 5 minutes until bread is puffed and has brown spots, then transfer to a wire rack, returning pizza pan to oven to keep hot. Place bread under broiler until 'charcoal' dots appear on the surface. Wrap finished bread in a towel while baking the remaining loaves. (If your pizza pan is big enough, try baking two loaves at the time.)

White Rice Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1 tablespoon sugar
4 1/2 teaspoons butter or margarine
1 teaspoon salt
3 cups bread flour
2 1/4 teaspoons active dry yeast
1 cup cooked white rice, cooled

Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Pat rice with paper towels until dry. Just before the final kneading (your machine may audibly signal this), add rice.

Italian Bread I

Ingredients

1/4 cup chopped sun-dried tomatoes
2 1/2 cups all-purpose flour
2 tablespoons white sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon dried rosemary
2 tablespoons dried parsley
1 cup shredded sharp Cheddar cheese
1/4 cup chopped green onions
1 egg
1 1/2 cups buttermilk
3 tablespoons olive oil
1 clove crushed garlic

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 loaf pan.

Whisk together the oil, egg, and buttermilk in a small bowl.

In a large bowl, whisk together flour, sugar, baking powder, soda, salt, and dried herbs. Stir in cheese and onions. Pour buttermilk mixture into the flour mixture, and stir to combine. Add garlic and tomatoes until evenly distributed. Spread batter into prepared pan. Smooth top, and tap pan on counter to remove bubbles.

Bake for 60 to 65 minutes, until golden. Cool loaf on wire rack.

Sara's Awesome Pumpkin Bread

Ingredients

3 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
2 teaspoons pumpkin pie spice
1 teaspoon salt
1/2 teaspoon baking powder
2 cups pumpkin puree
2/3 cup vegetable oil
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

Mix together flour, sugar, baking soda, pie spice, salt and baking powder. Add pumpkin, oil and eggs; mix well.

Pour into loaf pans and bake for 1 hour or until inserted toothpick comes out clean.

Allow to cool for 15 minutes before removing from pans.

Basil and Sun-dried Tomato Bread

Ingredients

2 1/4 teaspoons active dry yeast
3 cups bread flour
3 tablespoons wheat bran
1/3 cup quinoa
3 tablespoons instant powdered milk
1 tablespoon dried basil
1/3 cup chopped sun-dried tomatoes
1 teaspoon salt
1 1/4 cups water
1 cup boiling water to cover

Directions

In a small bowl, pour boiling water over sun-dried tomato halves to cover. Soak for 10 minutes, drain, and cool to room temperature. With scissors, snip into 1/4 inch pieces.

Place all ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select the Basic or White Bread cycle, and Start.

Pepperoni Bread

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
1 egg, beaten
4 ounces sliced pepperoni sausage
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 1/2 teaspoons Italian seasoning

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Roll frozen bread dough out into a rectangle. Brush dough with beaten egg. Arrange pepperoni, mozzarella cheese and parmesan cheese over the dough. Sprinkle on the Italian seasoning. Roll up dough like a jelly roll and pinch seam to seal; place, seam side down, on prepared baking sheet.

Bake in preheated oven for 40 minutes, or until golden.

Sourdough Tomato Bread

Ingredients

1 1/2 cups sourdough starter
1 cup warm water (110 degrees
F/45 degrees C)
1 (.25 ounce) package active dry
yeast
1 cup warm tomato juice
2 teaspoons white sugar
1 teaspoon salt
7 cups all-purpose flour

Directions

Dissolve yeast in 1 cup warm water, set aside.

In large bowl; mix starter and tomato juice. Add yeast mixture, salt, sugar and stir well.

Add 1 cup of flour at a time and beat well to develop the gluten. When a stiff dough forms, turn out onto a floured surface and knead until smooth and elastic, adding the last 1 cup of flour as you go.

Turn into greased bowl and lightly grease top, cover with towel and place in draft free area for 2 hours. Will double in bulk.

Punch down and divide dough in two, form into rounds and place each on a baking sheet that has been sprinkled generously with cornmeal.

Let rise 1/2 hour, rub top lightly with flour and slash with sharp knife. Bake at 350 degrees F (175 degrees C) for 45-60 minutes or until bottoms are lightly browned when checked.

For a soft crust, cool under a clean dishtowel. For a harder European type crust, cool without.

Rosemary Herb Bread

Ingredients

2/3 cup milk
2 eggs
3 cups bread flour
1 1/2 teaspoons salt
2 1/2 tablespoons white sugar
1 teaspoon chopped fresh
rosemary
1 teaspoon chopped fresh thyme
1 teaspoon dried marjoram
1 1/2 tablespoons margarine
2 teaspoons active dry yeast

Directions

Place ingredients in the bread machine in the order suggested by the manufacture. Select Basic or White Bread setting. Start.

Apple Fruit Bread

Ingredients

1 1/2 cups all-purpose flour
3/4 cup sugar
3/4 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg, lightly beaten
1/3 cup apple juice
1 large tart apple - peeled and coarsely chopped
1/4 cup raisins
1/4 cup chopped walnuts
1/4 cup maraschino cherries, halved

Directions

In a bowl, combine the flour, sugar, baking soda, nutmeg, cinnamon and salt. Combine egg and apple juice; stir into dry ingredients. Fold in apple, raisins, walnuts and cherries. Transfer to a greased 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Classic Whole Wheat Bread

Ingredients

2 tablespoons white sugar
1 tablespoon active dry yeast
3/4 cup warm water
1/4 cup milk
1 tablespoon vegetable oil
1 cup whole wheat flour
2 cups all-purpose flour
1 teaspoon salt
1 egg, beaten

Directions

In a small mixing bowl, dissolve the sugar and yeast in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the milk, vegetable oil, whole wheat flour, 1 cup of the all-purpose flour and the salt; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Grease two 8x4 inch bread pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Brush the risen loafs with lightly beaten egg. Bake at 400 degrees F (200 degrees C) for 30 minutes, or until the bottom of the loaf sounds hollow when tapped.

Mama Yev's Bread dip

Ingredients

1/3 cup mayonnaise
1 (8 ounce) package cream
cheese, room temperature
2 cups shredded Swiss cheese
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 cup chopped slivered
almonds
1 (1 pound) loaf round
pumpernickel rye bread

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium casserole dish, or oven-safe bowl, stir together the mayonnaise, cream cheese, Swiss cheese, onion powder, garlic powder and almonds.

Bake for 10 minutes in the preheated oven, or until well melted but not browned. While the spread is in the oven, cut a large circle in the top of the pumpernickel loaf, and remove the insides, leaving a 1 inch cushion of bread lining the edges. Cut the pieces of bread from the inside into cubes to use for dipping.

When the dip is melted, pour into the bread bowl, and serve. If not serving immediately, you may heat it again in the microwave for a minute or two.

Fresh Corn Spoon Bread

Ingredients

4 cups milk
1 1/4 cups cornmeal
1 1/2 teaspoons salt
1 cup whole kernel corn, drained
1/3 cup chopped green onions
1/4 cup unsalted butter, cubed
3 eggs

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter one 8x8x2 inch glass baking dish. Separate the eggs.

Whisk milk, cornmeal and salt in a heavy saucepan over medium heat. Bring mixture to a boil, whisking constantly until mixture begins to thicken, about 4 minutes. Reduce heat to low and cook until the mixture is very thick, stirring frequently, about 20 minutes.

Transfer cornmeal to a large bowl. Stir in corn, green onions and butter. Add the egg yolks 1 at a time, stirring after each one.

Beat the egg whites until stiff peaks form. Fold the egg whites into the warm cornmeal mixture in two additions. Spread the batter evenly in the prepared pan.

Bake at 375 degrees F (190 degrees C) until light, puffed and golden brown, about 30 minutes. Serve immediately.

Zucchini Apple Bread

Ingredients

4 eggs
1 cup white sugar
1 cup brown sugar
1/2 cup vegetable oil
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
2 cups peeled, chopped zucchini
1 cup chopped, peeled apple

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 2 - 9x5 inch loaf pans.

In a large bowl, combine eggs, white sugar, brown sugar, oil and vanilla until well blended. In a separate bowl, combine flour, baking soda, salt and cinnamon. Stir flour mixture into egg mixture. Fold in walnuts, zucchini and apple. Pour into prepared pans.

Bake 1 hour, or until top springs back when touched lightly in center. Let cool in pans 10 minutes before removing to wire rack to cool completely.

Rosemary French Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups bread flour
1 teaspoon salt
1 teaspoon white sugar
1 teaspoon butter, softened
17 tablespoons warm water
1 tablespoon dried rosemary, crushed
2 teaspoons minced garlic

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Bread Pudding with Whiskey Sauce

Ingredients

2 eggs, beaten
3 tablespoons butter, melted
2 tablespoons vanilla extract
2 1/2 cups milk
1/4 cup white sugar
1 (1 pound) loaf French bread, cut into 1 inch cubes
1 cup chopped pecans

1/2 cup white sugar
1/2 cup butter
1/2 cup heavy cream
1/4 cup whiskey

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch pan.

In a large bowl, stir together eggs, butter, vanilla and milk. Gradually add 1/4 cup sugar and mix thoroughly until sugar is dissolved.

Place bread cubes in bottom of prepared pan. Pour liquid over bread, fully saturating all bread. Sprinkle pecans on top.

Bake in preheated oven for 60 minutes, until golden. Meanwhile, combine 1/2 cup white sugar, 1/2 cup butter, cream and whiskey in a small saucepan. Warm over low heat, stirring constantly, until sauce is gently boiling. Pour sauce over baked bread pudding and serve.

Cranberry Nut Bread II

Ingredients

2 cups sifted all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup white sugar
1 orange, juiced and zested
2 tablespoons butter, melted
1 egg, beaten
1 cup chopped walnuts
1 cup cranberries, quartered

1 1/2 cups confectioners' sugar
3 tablespoons butter, softened
1 tablespoon orange juice
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a loaf pan.

In a large bowl, combine flour, salt, baking powder, baking soda, and sugar.

In a 1-cup (or larger) measuring cup combine juice and zest of the orange, butter and enough boiling water to reach 3/4 cup. Stir into flour mixture. Fold in egg, walnuts and cranberries. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 5 minutes before removing to a wire rack to cool completely.

To make the icing combine confectioners' sugar, butter, orange juice and milk; add more milk if necessary so that the icing is thin and slightly runny. Drizzle over bread; allow icing to set before slicing.

Grandmother's Bread Pudding

Ingredients

PUDDING:

1 cup sugar
2 eggs, beaten
2 cups milk
2 teaspoons pumpkin pie spice
2 teaspoons vanilla extract
4 cups day-old white or French bread, torn into small pieces
1 cup raisins

CUSTARD SAUCE:

3 egg yolks
3/4 cup sugar
1/4 cup cornstarch
3 cups milk
2 teaspoons vanilla extract

Directions

For pudding, combine first five ingredients in a large bowl. Add bread and raisins; mix well. Turn into a greased 9-in. x 9-in. baking pan. Bake at 350 degrees F for 50 minutes.

Meanwhile, for sauce, combine yolks, sugar and cornstarch in the top of a double boiler. Gradually add milk, stirring until smooth. Cook over boiling water, stirring constantly, until the mixture thickens and coats a metal spoon. Remove from the heat and stir in vanilla. Serve pudding and sauce warm or chilled.

Vidalia Onion Custard Bread

Ingredients

1 large Vidalia or sweet onion,
halved and sliced
3 tablespoons butter, divided
1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 1/4 cups milk
3/4 cup shredded Cheddar
cheese, divided
1 teaspoon poppy seeds

Directions

In a large skillet, cook onion in 2 tablespoons butter over medium-low heat until very tender and lightly browned, about 15 minutes.

In a large bowl, combine the flour, baking powder and salt. Beat egg and milk; stir into dry ingredients just until moistened. Set aside 2 tablespoons onion mixture; fold remaining mixture into batter. Fold in 1/2 cup cheese. Pour into a greased 9-in. pie plate. Top with remaining cheese and reserved onion mixture. Sprinkle with poppy seeds.

Melt remaining butter; drizzle over the top. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Cool for 10 minutes on a wire rack. Cut into wedges; serve warm. Refrigerate leftovers.

Bananas Foster Monkey Bread

Ingredients

1/2 cup white sugar
1 tablespoon ground cinnamon
2 (7.5 ounce) packages buttermilk
biscuit dough, cut into quarters
2 ripe bananas, coarsely chopped
1/4 cup chopped pecans
1/2 cup butter
1/2 cup packed light brown sugar
1 teaspoon vanilla

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a loaf pan.

Shake the sugar and cinnamon together in a large plastic bag; add the biscuit dough, bananas, and pecans to the bag and shake to coat evenly. Pour the mixture into the prepared loaf pan.

Melt the butter in a saucepan over medium heat. Stir the brown sugar into the melted butter until completely dissolved. Add the vanilla and stir well. Pour the mixture over the biscuit dough.

Bake in the preheated oven until golden brown, 30 to 40 minutes. Allow to cool about 10 minutes before serving.

The Greatest Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
3 ripe bananas, mashed
2 eggs
1/2 cup vegetable oil
5 tablespoons buttermilk
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x4 inch loaf pan.

In a separate bowl mash bananas to equal 1 cup and add oil, eggs, buttermilk and vanilla extract. Beat together and pour this mixture into the dry ingredients. Add nuts and stir just until combined. Pour batter into 8x4 inch loaf pan.

Bake for 1 hour and 20 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Pizza Dip with Wonder Bread Sticks

Ingredients

1 (15 ounce) can pizza sauce
1/4 teaspoon dried oregano leaves
1/2 teaspoon dried basil leaves
6 slices Wonder® Classic White Bread, crusts removed
1/4 teaspoon garlic powder
1/4 cup margarine or butter, melted
1/4 cup shredded Parmesan cheese

Directions

Preheat oven to 375 degrees F.

Combine pizza sauce, oregano, and basil in a small saucepan. Heat over low heat, stirring frequently until heated through.

Cut each slice of Wonder Bread into thirds. Stir garlic powder into melted butter. Brush both sides of bread with butter and place on baking sheet. Bake for 6 to 7 minutes and turn. Bake an additional 4 minutes. Sprinkle bread sticks evenly with Parmesan cheese. Bake 3 to 4 more minutes or until cheese is melted and bread strips are golden.

Monkey Bread III

Ingredients

1 1/2 cups white sugar
1 cup chopped pecans
3 tablespoons ground cinnamon
3 (12 ounce) packages
refrigerated buttermilk biscuit
dough
1/2 cup margarine

Directions

Sprinkle nuts in bottom of a greased Bundt pan.

Mix cinnamon and sugar together. Cut biscuits into fourths, and roll each piece in the cinnamon and sugar mixture. Layer biscuits in pan.

Melt butter or margarine, and dissolve the remainder of the sugar mixture in it. Spoon over biscuits.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 minutes. Turn out onto a platter, and serve.

Bread Sticks

Ingredients

2 (8 ounce) packages refrigerated dinner roll dough
1/4 cup margarine, melted
1 tablespoon garlic salt
1/4 cup grated Parmesan cheese
2 tablespoons sesame seeds

Directions

Lightly grease one large baking sheet.

Divide each roll in half. Roll dough between hands to make a 4 inch long stick. Place sticks on the prepared baking sheet. Brush lightly with egg white or melted butter or margarine. Sprinkle with garlic salt. Sprinkle with parmesan cheese and sesame seeds. Cover and allow to rise until doubled in size.

Bake in a preheated 350 degrees F (175 degrees C) oven for 12 minutes or until golden brown. Do not overbake as these burn easily on the bottom.

Cinnamon-Orange Swirl Bread

Ingredients

1/4 cup butter flavored shortening
10 tablespoons sugar, divided
1 egg
1/3 cup sour cream
1/2 teaspoon vanilla extract
1 cup all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon grated orange peel

Directions

In a small mixing bowl, cream shortening and 1/2 cup sugar. Add the egg, sour cream and vanilla; mix well. Combine the flour, baking powder, baking soda and salt; stir into creamed mixture just until moistened.

Pour half of the batter into a 5-3/4-in. x 3-in. x 2-in. loaf pan coated with nonstick cooking spray. Combine the cinnamon, orange peel and remaining sugar; set aside 1-1/2 teaspoons for topping. Sprinkle remaining cinnamon mixture over batter. Carefully top with remaining batter; cut through batter with a knife to swirl. Sprinkle with reserved cinnamon mixture.

Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

West Tennessee Corn Bread

Ingredients

1 egg
1/4 cup mayonnaise*
1/4 cup buttermilk
1 tablespoon vegetable oil
1 cup yellow cornmeal
1/4 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt

Directions

In a mixing bowl, beat the egg, mayonnaise, buttermilk and oil until smooth. Combine the cornmeal, sugar, baking powder and salt; add to egg mixture and beat just until combined. Grease an ovenproof 6-in. skillet or round baking dish; dust with cornmeal. Add batter. Bake at 425 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean.

Herb Batter Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 tablespoon sugar
1 (.25 ounce) package active dry yeast
1 1/4 cups warm water
2 tablespoons shortening
3 teaspoons dried parsley
1/2 teaspoon dried rosemary
1/4 teaspoon dried thyme
1 teaspoon margarine, melted

Directions

Combine 2 cups flour, salt, sugar, and yeast in a large bowl. Stir in the water, shortening, parsley, rosemary, and thyme. Use an electric mixer to beat on low speed for 1 minute, scraping bowl frequently. Turn mixer to medium, and beat for an additional 1 minute, scraping bowl frequently. Stir in remaining 1 cup flour; mix until smooth. Scrape batter from sides of bowl. Cover, and let rise in warm place for 35 to 40 minutes.

Grease a 9x5 loaf pan. Stir down batter by beating about 25 strokes. Scrape batter into greased pan; pat down with floured hands. Cover pan. Let dough rise in warm place until doubled, about 30 minutes. Do not allow dough to over-rise.

Preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven until the loaf sounds hollow when tapped on the bottom, 40 to 45 minutes. Brush top with margarine. Remove from pan, and cool on wire rack.

Mini Garlic Bread

Ingredients

4 tablespoons butter or margarine,
softened
1/2 teaspoon dill weed
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning
4 hot dog rolls, sliced

Directions

In a mixing bowl, combine butter, dill weed, garlic powder and Italian seasoning, stirring well to blend. Spread on cut sides of each roll. Place on baking sheet; broil until golden brown.

Brennan's Irish Soda Bread

Ingredients

1 cup milk
2 tablespoons distilled white vinegar
2 cups all-purpose flour
1 tablespoon white sugar
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Stir the milk and vinegar together, and allow to stand until curdled, about 10 minutes.

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet. In a bowl, mix together the flour, sugar, baking soda, and salt.

Gradually stir the soured milk into the flour mixture until the dough just comes together, and turn the dough out onto a well-floured surface. Knead a few times, and shape into a round. Place the dough onto the prepared baking sheet. With a sharp knife, cut an X shape into the top of the dough to release steam and help the bread keep its round shape.

Bake in the preheated oven until golden brown, about 45 minutes.

Raspberry Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
2 eggs
1 cup mashed ripe bananas
1/2 cup vegetable oil
1/3 cup water
1 cup fresh or frozen
unsweetened raspberries*
1/2 cup chopped walnuts

Directions

In a large bowl, combine the flour, sugar, baking soda and salt. In another bowl, combine the eggs, bananas, oil and water. Stir into the dry ingredients just until moistened. Fold in raspberries and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Raisin Rye Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1/4 cup water (70 to 80 degrees F)
1/4 cup vegetable oil
1/4 cup molasses
1/4 cup packed brown sugar
1 1/2 teaspoons salt
1 teaspoon grated orange peel
1/4 cup quick-cooking oats
3/4 cup rye flour
2 3/4 cups bread flour
2 1/4 teaspoons active dry yeast
1/2 cup raisins
1/2 teaspoon anise seeds
1/2 teaspoon caraway seeds
1/4 teaspoon fennel seed, crushed

Directions

In bread machine pan, place the first 11 ingredients in order suggested by manufacturer. Select basic bread setting. Choose light crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the raisins, aniseed, caraway and fennel.

Sourdough Bread I

Ingredients

1 cup sourdough starter
1 1/2 cups warm water
1 1/2 teaspoons salt
1/2 cup white sugar
1/2 cup corn oil
6 cups bread flour

Directions

Mix sugar, corn oil, salt, water, and 1 cup of sourdough starter together in a large bowl. Sift the flour and add to the mixture. Grease or oil the dough. Place the dough in an oiled bowl, cover, and let rise overnight.

The next day, knead the dough for 10 minutes. Divide in half, and place into two greased 4 x 8 inch bread pans. Allow the dough to double in size.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until bread is golden brown and taps hollow. Turn out to cool on wire racks.

Bread Machine Bagels

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
2 tablespoons white sugar
3 cups bread flour
2 1/4 teaspoons active dry yeast
3 quarts boiling water
3 tablespoons white sugar
1 tablespoon cornmeal
1 egg white
3 tablespoons poppy seeds

Directions

Place water, salt, sugar, flour and yeast in the bread machine pan in the order recommended by the manufacturer. Select Dough setting.

When cycle is complete, let dough rest on a lightly floured surface. Meanwhile, in a large pot bring 3 quarts of water to a boil. Stir in 3 tablespoons of sugar.

Cut dough into 9 equal pieces, and roll each piece into a small ball. Flatten balls. Poke a hole in the middle of each with your thumb. Twirl the dough on your finger or thumb to enlarge the hole, and to even out the dough around the hole. Cover bagels with a clean cloth, and let rest for 10 minutes.

Sprinkle an ungreased baking sheet with cornmeal. Carefully transfer bagels to boiling water. Boil for 1 minute, turning half way through. Drain briefly on clean towel. Arrange boiled bagels on baking sheet. Glaze tops with egg white, and sprinkle with your choice of toppings.

Bake in a preheated 375 degree F (190 degrees C) oven for 20 to 25 minutes, until well browned.

Banana Bread IV

Ingredients

5 very ripe bananas
4 eggs
1 cup shortening
2 1/2 cups white sugar
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease 2 - 9x5 inch loaf pans. In a medium bowl, mash bananas and stir in the eggs until well blended. Set aside.

In large bowl, beat shortening and gradually add sugar. Stir in vanilla and banana mixture. Whisk together flour, baking soda, and salt; blend into batter. Add walnuts if desired. Divide between the prepared pans.

Bake for 1 hour 15 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean.

Parmesan Garlic Bread

Ingredients

1/2 cup butter, melted
1 teaspoon garlic salt
1/4 teaspoon dried rosemary
1/8 teaspoon dried basil
1/8 teaspoon dried thyme
1/8 teaspoon garlic powder
1 tablespoon grated Parmesan cheese
1 (1 pound) loaf French bread, halved lengthwise

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl, mix butter, garlic salt, rosemary, basil, thyme, garlic powder and Parmesan cheese.

Spread each half of the French bread with equal portions of the butter mixture. Sprinkle with additional Parmesan cheese, if desired.

Place bread halves, crusts down, on a medium baking sheet. Bake in the preheated oven 10 to 12 minutes, or until the edges are very lightly browned.

Beer Bread II

Ingredients

3 cups self-rising flour
2 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer
1/2 cup shredded Cheddar
cheese
1/4 cup canned green chile
peppers, chopped
6 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, stir together flour, sugar, beer, cheese and chilies. Spoon batter into prepared loaf pan; spread batter to evenly fill pan. Pour melted butter on top of loaf.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of loaf comes out clean.

Lori's White Bread Cake

Ingredients

1 cup shortening
3 cups white sugar
6 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1 dash vanilla extract
1 cup buttermilk
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour Bundt pan.

In a medium bowl, sift flour, soda and salt. Set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Add eggs one at a time, mixing well with each addition.

Add flour mixture and mix in well.

Add buttermilk and vanilla, and combine.

Pour into prepared Bundt pan. Bake at 325 degrees F (165 degrees C) for 1 hour or until bottom is golden and pick inserted into center comes out clean.

Corny Bread Bake

Ingredients

2 cups cubed, cooked chicken
1 1/2 cups shredded Monterey Jack cheese
1 (11 ounce) can Mexican-style corn, drained
1 (4 ounce) can chopped green chilies, drained
1 cup buttermilk baking mix
3 eggs, separated
1 cup milk
1/2 teaspoon salt

Directions

Combine chicken, cheese, corn and chilies; place in greased shallow 2-1/2-qt. baking dish. In a mixing bowl, beat baking mix, egg yolks, milk and salt until smooth. In another mixing bowl, beat egg whites until stiff peaks form; fold into yolk mixture. Pour over chicken mixture. Bake, uncovered, at 350 degrees F for 40-45 minutes or until browned and a knife inserted near the center comes out clean.

Pumpkin Bread I

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon baking powder
3 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon pumpkin pie spice
1 cup applesauce
4 eggs
1 (15 ounce) can pumpkin puree
1/4 cup water
1/2 cup chopped walnuts
(optional)

Directions

Grease three 7 1/2 x 3 1/2 inch loaf pans. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl combine the flour, soda, salt, baking powder, sugar, cinnamon, and pumpkin pie spice. Stir well. Add applesauce, eggs, pumpkin, and water. Mix batter with mixer. Stir in nuts. Pour batter into prepared pans.

Bake for 50 to 60 minutes, until tester inserted in center comes out clean.

Bread Machine Pizza Dough

Ingredients

1 cup flat beer
2 tablespoons butter
2 tablespoons sugar
1 teaspoon salt
2 1/2 cups all-purpose flour
2 1/4 teaspoons yeast

Directions

Put beer, butter, sugar, salt, flour, and yeast in a bread machine in the order recommended by the manufacturer. Select Dough setting, and press Start.

Remove dough from bread machine when cycle is complete. Roll or press dough to cover a prepared pizza pan. Brush lightly with olive oil. Cover and let stand 15 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Spread sauce and toppings on top of dough. Bake until crust is lightly brown and crispy on the outside, about 24 minutes.

Tomato-Garlic Bread

Ingredients

4 large fresh tomatoes, coarsely chopped
2 cloves garlic, minced
1/4 teaspoon salt
1/3 lemon, zested
1 teaspoon brown sugar
1 loaf ciabatta bread, split in half horizontally
1/3 lemon, juiced
2 tablespoons olive oil
black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan over medium heat, stir together tomatoes, garlic, salt, lemon zest, and brown sugar. Cook, stirring constantly, until tomatoes release their juices, about 5 minutes. Reduce heat to low.

Cut each half of ciabatta into 2 or 3 pieces. Place cut-side up on a baking sheet, and bake in preheated oven until golden brown.

Meanwhile, stir lemon juice, olive oil, and pepper into the tomato mixture. Cook, uncovered, over medium heat until mixture is thick, about 6 to 8 minutes. Remove from heat, and spread tomato sauce over sliced bread. Serve hot.

Honey Wheat Bread IV

Ingredients

2 cups scalded milk
2 tablespoons vegetable oil
1/4 cup honey
3/4 teaspoon salt
1 (.25 ounce) package active dry yeast
3 cups whole wheat flour
1 cup all-purpose flour

Directions

Heat the milk in a small saucepan until it bubbles, then remove from heat. Mix in the vegetable oil, honey and salt; let cool until lukewarm. Preheat a 3 1/2 or 5 quart slow cooker and lightly grease the appropriate baking dish.

Pour the lukewarm milk mixture into a large bowl. Dissolve the yeast in the milk. Mix in the all-purpose flour and whole wheat flour in 1 cup at a time. Beat well until the dough has pulled together. Place dough into prepared baking dish. Let stand for 5 minutes.

Place dish in slow cooker, cover and cook on high for 2 to 3 hours, or until loaf sounds hollow when tapped on the bottom. Place on wire rack to cool before serving.

Low-Fat Corn Bread

Ingredients

1 cup all-purpose flour
1 cup cornmeal
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 egg whites
1 cup skim milk
1/4 cup unsweetened applesauce

Directions

In a bowl, combine the flour, cornmeal, sugar, baking powder and salt. In another bowl, combine egg whites, milk and applesauce. Stir into dry ingredients just until moistened. Pour into a 9-in. square baking pan coated with nonstick cooking spray. Bake at 400 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Hazelnut Swirl Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 cups warm milk (110 to 115 degrees F)
1 cup mashed potato flakes
2/3 cup shortening
1/2 cup sugar
2 eggs, lightly beaten
1 teaspoon salt
3 cups whole wheat flour
3 cups all-purpose flour
FILLING:
3 tablespoons butter or margarine, softened
2/3 cup packed brown sugar
2 egg yolks
2 tablespoons milk
1/4 teaspoon vanilla extract
2 cups finely chopped hazelnuts

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, potato flakes, shortening, sugar, eggs, salt, whole wheat flour and 1 cup all-purpose flour; beat until smooth. Stir in enough remaining all-purpose flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 14-in. x 9-in. rectangle.

For filling, in a small mixing bowl, beat butter, brown sugar and egg yolks until creamy. Add milk and vanilla; mix well. Stir in hazelnuts. Spread over dough to within 1/2 in. of edges. Roll up jelly-roll style, starting with a short side; pinch seams to seal. Place seam side down in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 15 minutes. Cover with foil. Bake 20-25 minutes longer or until golden brown. Remove from pans to wire racks to cool.

Navajo Fry Bread II

Ingredients

2 cups oil for frying
4 cups all-purpose flour
3 tablespoons baking powder
2 tablespoons salt
2 1/2 cups warm milk

Directions

In a large heavy bottomed frying pan, heat 1 inch of vegetable oil or lard to 365 degrees F (185 degrees C).

In a large mixing bowl, combine flour, baking powder, salt and milk; mix well. When the dough has pulled together, form it into small balls and pat them flat.

Place 3 or 4 at a time into the hot oil. When the rounds begin to bubble, flip them over and cook until golden. Drain on paper towels and serve hot.

Banana Bread III

Ingredients

3 tablespoons margarine
2 cups white sugar
3 egg yolks
3 cups all-purpose flour
1 tablespoon baking powder
1 cup milk
3 egg whites
6 bananas
2 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together margarine and sugar until smooth. Mix in yolks. Stir in flour and baking powder alternately with the milk.

In another bowl, beat egg whites until doubled in volume. Fold beaten whites into the dough. Spread into a greased 9 x 12 inch pan. Slice bananas over the top of the dough. In a small bowl, mix together the 2 tablespoons sugar and the cinnamon; sprinkle over bananas.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.

Banana Bran Zucchini Bread

Ingredients

- 1/4 cup canned pumpkin
- 1 very ripe banana, mashed
- 1 egg
- 2 egg whites
- 1 cup maple syrup
- 1/3 cup raw sugar, such as turbinado or demerara
- 1 tablespoon vanilla extract
- 2 cups grated unpeeled zucchini
- 2 cups whole wheat pastry flour
- 1 cup unprocessed bran
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Stir together the pumpkin, banana, egg, and egg whites in a large bowl. Beat in maple syrup, sugar, and vanilla; the batter should be a bit frothy. Stir in zucchini; set aside.

Mix flour, bran, salt, baking soda, baking powder, cinnamon, nutmeg, cloves, ginger, and allspice in a separate bowl. Gradually add the flour mixture to the zucchini mixture, stirring just to moisten all ingredients. Over-mixing the batter will make it tough.

Pour the batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean, 50 to 60 minutes. Cool completely before cutting into squares.

Poppy Seed Bread III

Ingredients

3 cups all-purpose flour
2 1/4 cups white sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 cups milk
1 1/2 teaspoons vanilla extract
3 eggs
1 1/8 cups vegetable oil
1 1/2 tablespoons poppy seeds
1 1/2 teaspoons butter flavored extract
1 1/2 teaspoons almond extract
1/4 cup orange juice
3/4 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon butter flavored extract
1/2 teaspoon almond extract

Directions

Mix together the flour, 2 1/4 cups white sugar, baking powder, salt, milk, 1 1/2 teaspoons vanilla and eggs. Mix in the vegetable oil, poppy seeds, 1 1/2 teaspoons butter flavoring and 1 1/2 teaspoons almond flavoring. Beat with an electric mixer for 1 to 2 minutes.

Lightly grease 2 loaf pans or 6 small loaf pans. Bake 45-60 minutes at 350 degrees F (175 degrees C). Cool for 3 minutes and top with the orange glaze.

To make Orange Glaze: Mix together 1/4 cup orange juice, 3/4 cup sugar, 1/2 teaspoon vanilla, 1/2 teaspoon butter flavoring and 1/2 teaspoon almond flavoring.

Orange Pull-Apart Bread

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 tablespoons butter or margarine, softened
2 tablespoons honey
1/2 teaspoon grated orange peel

Directions

Open tube of crescent rolls; do not unroll. Place on a greased baking sheet, forming one long roll. Cut into 12 slices to within 1/8 in. of bottom, being careful not to cut all the way through. Fold down alternating slices from left to right to form a loaf. Bake at 375 degrees F for 20-25 minutes or until golden brown. Combine butter, honey and orange peel; brush over the loaf. Serve warm.

Herb Quick Bread

Ingredients

3 cups all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1 tablespoon caraway seeds
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon ground nutmeg
1 egg
1 cup fat-free milk
1/3 cup canola oil

Directions

In a large bowl, combine the first seven ingredients. In a small bowl, whisk the egg, milk and oil; stir into dry ingredients just until moistened.

Transfer to a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Banana Nut Yeast Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1 cup mashed ripe bananas
1/2 cup sugar
1/3 cup warm milk (110 to 115 degrees F)
1/3 cup butter or margarine, softened
1/2 teaspoon salt
2 eggs
5 cups all-purpose flour
1/2 cup chopped nuts

Directions

In a mixing bowl, dissolve yeast in warm water. Add the bananas, sugar, milk, butter, salt, eggs and 3 cups flour. Beat on medium speed for 2 minutes. Stir in nuts. Stir in enough remaining flour to form a stiff batter. Do not knead. Spoon into two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Remove from pans to wire racks to cool.

Garlic and Herb Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
3 tablespoons nonfat dry milk powder
2 tablespoons vegetable oil
2 tablespoons white sugar
1 1/2 teaspoons garlic salt
1 1/2 teaspoons onion powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried dill weed
1 1/2 teaspoons celery seed
1 1/2 tablespoons dried parsley
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

For bread machine: Place all ingredients in bread pan as recommended by your manufacturer. Process on "Regular" or "White Bread" cycle. Remove promptly after baking cycle is complete.

Piadina Romagnola (Italian Flat Bread)

Ingredients

3/4 cup milk
1/2 cup margarine, at room temperature
1/2 cup Greek yogurt
3 1/2 cups all-purpose flour
1 tablespoon salt
1 tablespoon baking powder
1 egg white

Directions

Stir the milk, margarine, and yogurt together in a bowl.

Mix the flour, salt, baking powder, and egg white in a large bowl. Pour the milk mixture into the flour mixture and work the mixture together with your hands until the dough separates from the sides of the bowl, adding flour or water as needed to get the right consistency, which will be neither sticky nor dry. Cover with a damp cloth and let stand at room temperature for 30 minutes.

Turn the dough out onto a lightly floured surface; divide into 12 pieces and roll into balls. Roll and stretch each ball to about 1/8-inch thick and 8 inches in diameter.

Lightly oil a cast iron skillet and place over medium-low heat. Cook the dough in the hot skillet until it begins to set, 1 to 2 minutes per side. Pierce the dough with a fork 3 to 4 times while it cooks. Wrap the finished pieces in a towel until ready to serve.

Anise Buckwheat Bread

Ingredients

1/3 cup buckwheat groats
2/3 cup water
1 (.25 ounce) package active dry yeast
1/2 cup water
1/2 cup bread flour

1/2 cup water
2 tablespoons vegetable oil
2 tablespoons honey
1 teaspoon salt
1 cup whole wheat flour
1 tablespoon anise seed

1 1/2 cups bread flour

Directions

Place the buckwheat groats and 2/3 cup of water in a small saucepan over medium heat, and bring to a boil. Reduce the heat to low, and simmer the buckwheat until the grains have softened, about 10 minutes. Remove from the heat and set aside.

Whisk together the yeast, 1/2 cup of water, and 1/2 cup of bread flour in a bowl, and let stand until the mixture is frothy, about 10 minutes.

In a separate large bowl, stir together the 1/2 cup of water with vegetable oil, honey, salt, whole wheat flour, and anise seed to make a thick, smooth batter. Mix in the yeast mixture and the cooled buckwheat groats. Stir in the remaining 1 1/2 cups of bread flour, 1/2 cup at a time, mixing in each addition before adding the next.

Turn the dough out onto a floured work surface, and knead until the dough is firm, smooth, and elastic, 8 to 10 minutes. Form the dough into a compact ball, and place into an oiled bowl, turning the dough in the bowl to coat with oil. Cover the bowl with a cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Punch down the dough, form into a loaf, and place seam side down into a greased 9x5 inch bread pan. Cover the pan with a cloth, and allow to rise until nearly doubled in volume, about 45 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake the bread in the preheated oven until the top is lightly golden brown and the loaf sounds hollow when thumped, about 35 minutes. Allow to cool before slicing.

Skillet Corn Bread

Ingredients

1/4 cup all-purpose flour
1/4 cup cornmeal
1/2 teaspoon baking powder
1/4 teaspoon salt
1 egg
1/4 cup milk
4 teaspoons vegetable oil, divided

Directions

In a bowl, combine the flour, cornmeal, baking powder and salt. In another bowl, beat the egg, milk and 3 teaspoons oil; stir into dry ingredients just until moistened. Heat remaining oil in a heavy 8-in. skillet over low heat. Pour batter into the hot skillet; cover and cook for 4-5 minutes. Turn and cook 4 minutes longer or until golden brown.

Garlic Cheese Bread

Ingredients

3 tablespoons mayonnaise
1 tablespoon grated Parmesan cheese
1 garlic clove, minced
1 dash paprika
2 tablespoons finely shredded Cheddar cheese
2 French bread rolls, halved lengthwise

Directions

In a small bowl, combine the mayonnaise, Parmesan cheese, garlic and paprika; stir in cheddar cheese. Place rolls cut side up on a baking sheet; broil 6 in. from the heat for 1 minute or until lightly browned. Spread with cheese mixture. Broil 1 minute longer or until bubbly and lightly browned.

Oatmeal Banana Nut Bread

Ingredients

1/2 cup shortening
3/4 cup white sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup quick cooking oats
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the banana and vanilla.

In a separate bowl, sift together flour, baking soda and salt. Beat into creamed mixture. Stir in oats and nuts. Pour into prepared pan.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Irish Soda Bread from County Cork

Ingredients

3 cups self-rising flour
3/4 cup white sugar
1/4 cup butter
2 cups raisins
1 egg
1 cup milk

1 tablespoon milk

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease and flour a 9-inch round baking dish.

In a large bowl, cut together the self-rising flour, sugar, and butter with a pastry cutter until the mixture resembles coarse crumbs. Stir in the raisins. In a separate bowl, whisk together egg with 1 cup of milk. Lightly mix the milk mixture into the flour mixture until it holds together. Place dough in prepared baking dish, and brush top with 1 tablespoon of milk for a nice golden brown crust.

Place the bread into the preheated oven. Reduce heat to 350 degrees F (175 degrees C), and bake for 1 hour. Let cool before serving.

Grilled Tomato, Onion, and Bread Salad

Ingredients

2 red onions, sliced 1/2 inch thick
8 plum (Roma) tomatoes, cored
4 tablespoons olive oil, divided
4 cups cubed Italian bread
2 teaspoons dried thyme leaves
salt and pepper to taste
1 cucumber, peeled, halved
lengthwise, seeded, and cut into
1/2 inch slices
1/2 cup shredded fresh basil
3 tablespoons red wine vinegar
2 tablespoons olive oil

Directions

Preheat an outdoor grill for medium-high heat.

Brush the onion slices and tomatoes with 2 tablespoons of olive oil, and set aside. Drizzle another 2 tablespoons of olive oil over the cubed bread in a large bowl. Sprinkle with thyme, salt, and pepper; toss well. Skewer the bread cubes with metal skewers.

Grill bread on preheated grill until golden brown on all sides, about 3 minutes. Grill onions and tomatoes until soft, about 5 minutes.

Chop the roasted onions and tomatoes into large pieces, and place into a large bowl along with the toasted bread, cucumber, and basil. Whisk the vinegar together with the remaining 2 tablespoons of oil to make a dressing. Pour over the salad, and toss to coat.

Appetizing Bread

Ingredients

1 (1 pound) loaf unsliced white bread
1 cup freshly grated Parmesan cheese
1 cup grated Romano cheese
6 cloves garlic, crushed
1/2 cup chopped fresh parsley
1 cup extra virgin olive oil
2 tablespoons dried red chile peppers

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place the unsliced white bread loaf in a large oven safe serving dish. Cutting only about half way down the loaf, make 8 slices. Sprinkle Parmesan cheese, Romano cheese, garlic, parsley, and 1/2 the extra virgin olive oil over loaf. Spread dried red chile peppers around base of bread.

Bake in the preheated oven approximately 15 minutes, or until the cheese is melted but not browned. Remove from oven and cover with remaining olive oil. Serve at once!

Downeast Maine Pumpkin Bread

Ingredients

1 (15 ounce) can pumpkin puree
4 eggs
1 cup vegetable oil
2/3 cup water
3 cups white sugar
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon ground ginger

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.

Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.

St. Joseph's Bread

Ingredients

3 cups unbleached all-purpose flour
1 1/2 teaspoons active dry yeast
1 tablespoon honey
2/3 cup hot water
1/2 teaspoon salt
2 tablespoons butter
3 tablespoons anise
1/3 cup golden raisins
1 tablespoon cornmeal

Directions

In a large bowl, stir together 1 1/2 cups of the flour, yeast, honey, hot water, salt, butter and anise seeds. Mix into a smooth batter. Stir in the golden raisins, and beat for another 10 minutes, gradually adding flour until the dough pulls away from the sides of the bowl.

Turn the dough out onto a lightly floured surface. Knead for another 8 to 10 minutes, until the dough is smooth and elastic. You may not need to use all of the flour. Place the dough into a lightly oiled bowl, and turn to coat. Cover with plastic wrap, and place in a warm place until doubled in size, about 1 hour.

Grease a baking sheet and dust with cornmeal. Turn the dough out onto a lightly floured surface, and punch out all of the air. Roll into a long tight loaf, and place seam side down onto the prepared baking sheet. Use a sharp serrated knife to make 3 or four diagonal slashes on the top. Cover with a tea towel, and let rise until double in size, about 30 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Mist the loaf with water or vinegar before baking, and twice during.

Bake for 35 to 40 minutes in the preheated oven, or until the crust is golden brown, and the loaf sounds hollow when tapped on the bottom.

Strawberry Oatmeal Cream Cheese Bread

Ingredients

1/3 cup milk
1/3 cup strawberries, mashed
1/3 cup cream cheese, diced
1 tablespoon butter
2 tablespoons honey
1 teaspoon salt
1/2 cup rolled oats
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Start.

Oatmeal Yeast Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/2 cups boiling water
1/2 cup shortening
1/2 cup honey
2 eggs
1 cup quick-cooking oats
1 tablespoon salt
6 cups all-purpose flour
1 tablespoon butter or margarine, melted

Directions

In a large mixing bowl, dissolve yeast in warm water; set aside. In another bowl, stir boiling water and shortening until shortening is melted. Add honey; cool to 110 degrees F-115 degrees F. Add eggs, oats, salt and shortening mixture to yeast mixture. Add 3 cups flour; stir until smooth. Stir in enough of the flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each portion into a loaf. Place in two greased 9-in. x 5-in. x 3 -in. loaf pans. Prick tops with a fork. Brush with butter. Cover and let rise until doubled, about 40 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pans to cool on wire racks.

Orange Nut Bread

Ingredients

- 1 large navel orange
- 3 cups all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 cup milk
- 1/2 cup chopped nuts

Directions

Peel orange (save fruit for another use). Place the peel in a small saucepan and cover with water; cook over medium-high heat for 5 minutes. Drain. Cover peel again with water and cook for 3 minutes; drain. Finely chop peel; set aside.

In a bowl, combine flour, sugar, baking powder and salt. Combine egg and milk; stir into dry ingredients just until combined. Fold in nuts and orange peel. Pour batter into three greased and floured 5 -3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack.

Thai Breaded Chicken Filets

Ingredients

10 skinless, boneless chicken breast halves
4 green chile peppers, chopped
5 green onions, chopped
1 tablespoon grated lime zest
2 limes, juiced
3/4 cup chopped fresh cilantro
3 tablespoons fish sauce
1 lemon grass
1 teaspoon salt
2 teaspoons white sugar
1 tablespoon prepared Dijon-style mustard
1 cup dry bread crumbs
1 tablespoon grated Parmesan cheese
1 tablespoon toasted sesame seeds
salt and pepper to taste

Directions

In a food processor, combine chile peppers, green onions, lime zest and juice, 1/2 of the cilantro, fish sauce, lemon grass, salt, sugar and mustard. Blend until smooth. Rinse chicken and cut to appropriate serving size. Place in a bowl with blended ingredients and refrigerate for 1 to 4 hours.

Preheat oven to 350 degrees F (175 degrees C).

In a shallow dish or bowl mix together the bread crumbs, cilantro, cheese, sesame seeds and salt and pepper to taste. Remove chicken from marinade (disposing of any remaining marinade) and roll in crumb mixture until well coated on both sides.

Place coated chicken in a lightly greased 9x13 inch baking dish (if desired, dab with olive oil on top for a crisp finish) and bake at 350 degrees F (175 degrees F) for 20 minutes or until chicken is cooked through and juices run clear.

NOTE: You can make a dipping sauce by blending 2 green chile peppers with some fish sauce and sugar and topping the blend with some sesame seeds.

English Bread and Butter Pudding

Ingredients

10 slices bread
1 1/4 cups milk
1/4 cup butter, melted
1/3 cup brown sugar
2 teaspoons mixed spice
1 egg, beaten
1 cup chopped dried mixed fruit
1 1/2 teaspoons grated orange
zest
1/2 teaspoon freshly grated
nutmeg

Directions

Cut the crusts from the bread, tear bread into pieces, place in a bowl and cover with milk. Let rest 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Butter a 1 1/2 quart baking dish.

Beat melted butter, sugar, mixed spice and egg together until smooth. Beat together with soaked bread and milk. Stir in dried fruit and orange zest. Pour into prepared dish and sprinkle with nutmeg.

Bake in preheated oven 75 minutes, until set.

Potato Bread I

Ingredients

3/4 cup water
2/3 cup instant mashed potato flakes
1 egg
2 tablespoons margarine
2 tablespoons white sugar
1/4 cup dry milk powder
1 teaspoon salt
3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Add ingredients to bread machine in order suggested by the manufacturer. Add enough water to make a firm dough; use less if leftover potatoes are used.

Bake at regular bread cycle.

Olive Cheese Bread

Ingredients

1/2 cup butter, melted
1/2 cup mayonnaise
1 (2.25 ounce) can sliced ripe olives, drained
2 green onions, chopped
1 1/2 cups shredded Monterey Jack cheese
1 (1 pound) loaf unsliced French bread

Directions

In a large bowl, combine the first five ingredients. Slice bread in half widthwise and lengthwise.

Place on an ungreased baking sheet. Spread cheese mixture over cut sides of bread. Bake at 350 degrees F for 15-20 minutes or until the cheese is melted.

Strawberry Ribbon Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
4 eggs, beaten
1/4 cup vegetable oil
2 (10 ounce) packages frozen sliced strawberries, thawed
1 teaspoon red food coloring

FILLING:

2 (3 ounce) packages cream cheese, softened
1 egg
1/3 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon orange extract

Directions

In a large bowl, combine the flour, sugar, baking soda, salt and cinnamon. In another bowl, combine eggs, oil, strawberries and food coloring if desired. Stir into dry ingredients just until moistened.

For filling, beat cream cheese. Add the egg, sugar, flour and extract; beat well. Spoon a fourth of the batter into two greased 8-in. x 4-in. x 2-in. loaf pans. Spread half of the filling over each. Top with the remaining batter. Bake at 350 degrees F for 70-80 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pans to wire racks. Store in the refrigerator.

Polish Sourdough Rye Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 teaspoon white sugar
2 cups water
4 cups rye flour
1 cup buttermilk, room temperature
1 teaspoon baking soda
1 tablespoon salt
8 cups bread flour
1 tablespoon caraway seed

Directions

The night before making the bread, in a medium sized mixing bowl, dissolve one packet of yeast and the sugar in 2 cups of water. Let stand until creamy, about 10 minutes. Stir in the rye flour until the mixture is smooth. Cover and let stand overnight.

The next day, dissolve the remaining package of yeast in the buttermilk. Add the rye flour mixture, the baking soda, the salt, 4 cups of the bread flour and stir to combine. Add the remaining 4 cups of bread flour, 1/2 cup at a time, stirring well after each addition (you may not need to add all of the flour). When the dough has become a smooth and coherent mass, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Sprinkle the caraway seeds on the dough and knead them in until they are evenly distributed throughout the dough.

Lightly oil a large mixing bowl. Place the dough in the bowl and turn to coat with the oil. Cover with a damp cloth and let rise in a warm place for about 1 hour or until the volume has doubled.

Preheat oven to 350 degrees F (175 degrees C).

Turn the dough onto a lightly floured surface and divide into three pieces. Form each piece into a loaf and place in 3 lightly greased 9x5 inch bread pans. Cover and let rise until nearly doubled, about 1 hour.

Bake at 350 degrees F (175 degrees C) for about 35 minutes or until the bottom of the loaves sound hollow when tapped.

Pink Cherry Bread

Ingredients

1 (10 ounce) jar maraschino cherries
3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1/2 teaspoon salt
4 eggs
1 1/2 cups coarsely chopped walnuts
1 cup flaked coconut

Directions

Drain cherries, reserving juice. Coarsely chop cherries; set cherries and juice aside. In a bowl, combine the dry ingredients. In another bowl, beat eggs and cherry juice. Stir into dry ingredients just until combined. Fold in the walnuts, coconut and cherries. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Spinach Bread

Ingredients

1 cup water
1 tablespoon vegetable oil
1/2 cup frozen chopped spinach,
thawed and drained
3 cups all-purpose flour
1/2 cup shredded Cheddar
cheese
1 teaspoon salt
1 tablespoon white sugar
1/2 teaspoon ground black
pepper
2 1/2 teaspoons active dry yeast

Directions

Place all ingredients in bread machine pan in the order recommended by the manufacturer. Select white bread cycle.

Cheddar Pull-Apart Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 tablespoon sugar
1 cup warm water (110 degrees to 115 degrees)
2 tablespoons ground mustard
1 teaspoon salt
1 1/2 cups warm milk (110 to 115 degrees F)
6 cups all-purpose flour
TOPPING:
3/4 cup warm water (110 degrees F to 115 degrees F)
1/2 cup dried minced onion
1 cup shredded Cheddar cheese
2 teaspoons celery seed
1 egg, beaten

Directions

In a large bowl, dissolve yeast and sugar in water; let stand for 10 minutes. Add mustard and salt; beat until smooth. Add milk and enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch dough down and divide into fourths. Divide each portion into eight balls; place eight balls each in two greased 9-in. x 5-in. x 3-in. loaf pans. For topping, combine water and onion; let stand for 5 minutes. Add cheese and celery seed. Sprinkle half over dough in pans. Top with remaining dough balls and topping. Cover and let rise in a warm place until doubled, about 1 hour. Brush tops with egg. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool in pans for 10 minutes; remove from pan to wire rack to cool completely.

Chocolate Chip Pumpkin Bread

Ingredients

3 cups white sugar
1 (15 ounce) can pumpkin puree
1 cup vegetable oil
2/3 cup water
4 eggs
3 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
1 tablespoon ground nutmeg
2 teaspoons baking soda
1 1/2 teaspoons salt
1 cup miniature semisweet
chocolate chips
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 1 pound size coffee cans, or three 9x5 inch loaf pans.

In a large bowl, combine sugar, pumpkin, oil, water, and eggs. Beat until smooth. Blend in flour, cinnamon, nutmeg, baking soda, and salt. Fold in chocolate chips and nuts. Fill cans 1/2 to 3/4 full.

Bake for 1 hour, or until an inserted knife comes out clean. Cool on wire racks before removing from cans or pans.

Apple Cinnamon Oatmeal Bread

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 cup chunky applesauce
1 1/2 teaspoons ground cinnamon
2 packets instant apple cinnamon
oatmeal (single serving size)
2 eggs
1 teaspoon baking soda
1 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in applesauce, cinnamon and one packet oatmeal. Stir in the eggs one at a time, beating well with each addition. Mix in the baking soda and flour. Pour batter into prepared pan and sprinkle with remaining packet of oatmeal.

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Cheddar-Dill Bread

Ingredients

2 cups self-rising flour*
1 tablespoon sugar
1/4 cup butter or margarine
1 cup shredded sharp Cheddar cheese
2 teaspoons dill weed
1 egg
3/4 cup milk

Directions

In a large bowl, combine flour and sugar. Cut in butter until crumbly; stir in the cheese and dill. In a small bowl, beat egg and milk; pour into dry ingredients and stir just until moistened. (Batter will be very thick.) Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 35-40 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Uncle Bob's Soybean Bread

Ingredients

1 cup bread flour
2 cups warm water (110 degrees F)
1 (.25 ounce) package active dry yeast
1/2 cup dried soybeans
1 1/2 teaspoons salt
3 cups bread flour
2 tablespoons quinoa
1 tablespoon olive oil

Directions

In a large bowl or crock pot, dissolve yeast and 1 cup flour in water. Cover with plastic wrap or a pot lid and let stand for 2 hours.

Coarsely grind the soybeans in a food processor or blender. Stir soy beans and 1 cup flour into the yeast mixture. Let stand for 2 hours.

Stir in the salt and remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out of the slow cooker and knead 1 1/2 tablespoons quinoa into the dough. Form into a loaf and place in a lightly greased 9x5 inch loaf pan. Sprinkle the remaining quinoa on top of the loaf. Brush or drizzle on the olive oil. Cover and let rise until loaf is just above the top of the loaf pan. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 45 minutes, or until loaf sounds hollow when tapped on the bottom. Let cool before slicing.

Cranberry Zucchini Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
2 1/2 teaspoons ground cinnamon
1 1/4 teaspoons salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon ground nutmeg
3 eggs
1 1/2 cups shredded zucchini
1 cup vegetable oil
1 tablespoon vanilla extract
1 cup chopped fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a large bowl, combine the first seven ingredient. In another bowl, beat eggs; add zucchini, oil and vanilla. Stir into dry ingredients just until blended. Fold in the cranberries and walnuts. Pour into two greased and floured 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Donna's Chocolate Zucchini Bread

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped almonds
2 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 x 5 inch loaf pans well.

Sift together flour, salt, cinnamon, baking powder, and soda.

In a large bowl, beat eggs until lemon colored; beat in sugar and oil. Stir in vanilla, zucchini, and cooled chocolate. Mix dry ingredients into zucchini mixture. Stir in the chopped almonds. Pour batter into prepared pans.

Bake for 60 minutes, or until a tester inserted in the center comes out clean. Cool in pans 15 to 20 minutes, then flip onto racks to finish cooling.

Sage Sausage Bread

Ingredients

1 pound sage pork sausage
1 small onion, chopped
1 jalapeno pepper, chopped
1/2 cup shredded Swiss cheese
1/4 cup grated Parmesan cheese
1 egg, beaten
1/4 teaspoon hot pepper sauce
1/3 cup milk
2 cups buttermilk baking mix
1/4 cup melted margarine
1 teaspoon salt
2 tablespoons chopped fresh parsley

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking pan.

In a large skillet over medium heat, cook and stir the sausage, onion, and jalapeno until the sausage is well browned, about 10 minutes. Drain; set aside to cool slightly.

Stir together the Swiss cheese, Parmesan cheese, egg, hot sauce, and milk in a large bowl. Stir in the biscuit mix, margarine, salt, and parsley. Add the sausage mixture; stir until well combined. Pour the mixture into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes. Serve warm or cold.

Italian Peasant Bread Soup

Ingredients

5 slices Wonder® Classic White Bread
3 tablespoons extra-virgin olive oil
1 large yellow onion, chopped
1 carrot, peeled and chopped
1 rib celery, chopped
3 cloves garlic, minced
2 (14.5 ounce) cans diced tomatoes, with liquid
2 cups low sodium vegetable juice cocktail or tomato juice
2 cups water
1/3 cup minced fresh basil
2 tablespoons minced fresh flat-leaf parsley
1/2 teaspoon salt
1/4 teaspoon pepper
6 tablespoons shredded Parmesan cheese

Directions

Preheat oven to 275 degrees F. Cut bread into 3 strips; cut each strip into thirds, making 9 cubes. Place bread cubes in a single layer on a baking sheet. Bake 15 minutes or until very crisp. Set bread aside to cool.

Heat olive oil in a Dutch oven. Add onion, carrot, celery and garlic. Cook, stirring occasionally, until vegetables are quite tender, about 8 to 10 minutes.

Stir in remaining ingredients, except crisp bread cubes and Parmesan cheese. Heat to a boil, reduce heat and simmer 25 to 30 minutes.

To serve, ladle soup into individual serving bowls and top each with crisp bread cubes. Top with shredded Parmesan cheese. Serve immediately.

Ekmek Turkish Bread

Ingredients

1 1/2 cups bread flour, divided
3/4 cup water, divided

5 teaspoons active dry yeast
1 teaspoon white sugar
2 cups warm water (110 degrees
F/45 degrees C)
6 cups bread flour
2 teaspoons salt

Directions

To make the starter: Place 1/2 cup flour and 1/4 cup water in a coverable bowl; stir well. Cover and let sit at room temperature overnight. The next day, add 1/2 cup flour and 1/4 cup water to the bowl. Cover and let sit at room temperature overnight. On the third day, add 1/2 cup flour and 1/4 cup water to the bowl. Cover and let sit at room temperature overnight.

To make the dough: In a large bowl, dissolve the yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.

Break the starter into small pieces and add it to the yeast mixture. Stir in 4 cups of flour and the salt. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Sprinkle a little flour over the dough and then cover it with a dry cloth. Let it raise until double in size.

Put the dough back onto a lightly floured work surface and punch out the air. Divide the dough in half and knead each piece for 2 to 3 minutes. Shape each piece into a tight oval loaf. Sprinkle two sheet pans with corn meal. Roll and stretch two loaf until they are 15x12 inch ovals. Dust the tops of the loaves with flour. Cover with a dry cloth and let raise in a warm place until doubled in size. Meanwhile, preheat oven to 425 degrees F (220 degrees C).

Bake in preheated oven for 30 to 40 minutes. Mist with water 3 times in the first 15 minutes. Loaves are done when their bottoms sound hollow when tapped. Let cool on wire racks before serving.

Banana Bread with Oat-Streusel Topping

Ingredients

1/4 cup cold butter, cut into small pieces
1/2 cup all-purpose flour
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup quick cooking oats

1 1/4 cups white sugar
1/2 cup butter, softened
2 eggs
3 ripe bananas, mashed
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons pumpkin pie spice
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1 cup chopped nuts (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans, 8 1/2 x 4 1/2 inches.

To make the streusel topping, mix 1/4 cup of cut-up butter, 1/2 cup flour, brown sugar, 1 teaspoon cinnamon, and oats in a bowl until crumbly. Set aside.

Cream the sugar and butter together in a bowl, and stir in the eggs. Add the bananas, buttermilk, and vanilla extract, and stir until the mixture is well blended. Beat in the flour, pumpkin pie spice, baking powder, cinnamon, and nuts.

Scoop the batter into the prepared loaf pans. Sprinkle the top of each loaf with half the streusel topping.

Bake in the preheated oven for 1 hour and 15 minutes, until the loaves have risen and the topping is browned. Let the banana bread cool in the pans for 5 minutes before turning out onto a wire rack to finish cooling.

Grandmother's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1/2 cup SLENDA® Brown Sugar Blend
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup SLENDA® No Calorie Sweetener, Granulated
2 tablespoons SLENDA® Brown Sugar Blend
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1/2 cup SLENDA® Brown Sugar Blend, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together SLENDA® Granulated Sweetener, 2 tablespoons of SLENDA® Brown Sugar Blend, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Cheery Cherry Bread

Ingredients

3 eggs, lightly beaten
2 1/2 cups all-purpose flour
2 cups grated carrots
1 1/2 cups flaked coconut
1 cup sugar
1/2 cup milk
1/2 cup vegetable oil
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup maraschino cherries

Directions

In a mixing bowl, combine the first nine ingredients; mix well. Fold in cherries. Spoon into three greased 7-1/2-in. x 3-3/4-in. x 2-1/4-in. loaf pans. Bake at 350 degrees F for 40-45 minutes or until bread tests done.

Paska Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup white sugar
3 cups warm milk
4 cups all-purpose flour
6 eggs, beaten
1/2 cup white sugar
1 cup margarine, softened
1/4 teaspoon salt
1/4 teaspoon lemon zest
12 cups all-purpose flour
1 egg
1 tablespoon water
2 tablespoons butter, melted

Directions

Proof the yeast in 1/2 cup warm water in a large bowl until slightly frothy.

In the meantime, dissolve 1/2 cup sugar in the warm milk. Cool to lukewarm. Once cooled, add the milk mixture to the yeast mixture along with four cups of flour. Mix well with a wooden spoon. Cover and put in a dark, warm place until the mixture is bubbly and doubled in size, about 2 hours.

Stir in the beaten eggs, 1/2 cup sugar, margarine, salt, and lemon peel. Stir well to blend. Begin adding the remaining flour a cup at a time to form a very soft dough.

Knead the dough on a floured board until soft and elastic, about 10 minutes. Place the dough in a greased bowl, turning to coat both sides. Allow to rise in a warm place until doubled, about 2 hours. Punch dough down, and allow to rise again for 30 minutes.

Divide dough into three parts. Shape into slightly rounded loaves, and place on greased baking sheets. Let rise until doubled, about 45 minutes to 1 hour. Beat 1 egg with 1 tablespoon water; brush onto loaves.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until done. Once they are done, brush the tops with melted butter for a soft crust.

Rustic Round Herb Bread

Ingredients

2 cups all-purpose flour
1 cup shredded reduced-fat Cheddar cheese
1 tablespoon sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon rubbed sage
1/2 teaspoon dried thyme
1/2 teaspoon dill weed
3 tablespoons cold butter
1 egg
1/2 cup fat-free plain yogurt
1/2 cup fat-free milk
1/2 teaspoon poppy seeds

Directions

In a large bowl, combine the first nine ingredients; mix well. Cut in butter until mixture resembles fine crumbs. In another bowl, whisk the egg, yogurt and milk. Stir into dry ingredients until just moistened.

Spoon into a 9-in. round baking pan coated with nonstick cooking spray. Sprinkle with poppy seeds. Bake at 400 degrees F for 20-25 minutes or until golden brown. Cool in pan on a wire rack. Cut into wedges.

Cheesy Breaded Chicken

Ingredients

1 egg
1 tablespoon milk
1 cup seasoned dry bread crumbs
1 tablespoon Italian seasoning
4 skinless, boneless chicken breast halves
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, beat egg with milk. In a shallow plate or bowl, mix bread crumbs with Italian seasonings. Dip each piece of chicken into the egg/milk mixture, then into the bread crumb mixture to coat thoroughly.

Place coated chicken in a 9x13 inch baking dish. Bake in the preheated oven for about 30 minutes, depending on how thick the chicken breasts are (bake until chicken is done and juices run clear). In the last 3 to 4 minutes of baking, sprinkle the top of the chicken pieces with cheese. Remove from oven and serve!

Hearty Multigrain Bread

Ingredients

3/4 cup water
1 tablespoon butter, softened
1 teaspoon salt
2 tablespoons sunflower seeds
1 tablespoon sesame seeds
1 tablespoon flax seeds
1 tablespoon millet
1 tablespoon quinoa
1 cup bread flour
1 cup whole wheat flour
1 tablespoon dry milk powder
1/4 cup packed brown sugar
1 1/2 tablespoons bread machine yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Blueberry Lemon Bread

Ingredients

1 cup blueberries, rinsed and drained
2 teaspoons all-purpose flour
1/3 cup butter, softened
1 cup white sugar
2 eggs
2 teaspoons grated lemon zest
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Dredge the blueberries in 2 teaspoons flour; set aside. In a large bowl, cream together butter and sugar until light and fluffy. Stir in eggs one at a time, beating well with each addition. Mix in the lemon zest. In a separate bowl combine flour, baking powder and salt.

Stir the flour mixture into the egg mixture alternately with the milk. Fold in the blueberries. Pour batter into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean. Allow bread to cool for 10 minutes before removing from pan.

Apple Zucchini Bread

Ingredients

4 cups all-purpose flour
1 tablespoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
5 eggs
1 1/2 cups vegetable oil
2 cups sugar
1 cup packed brown sugar
1 tablespoon vanilla extract
2 cups shredded, unpeeled zucchini
1 cup peeled, shredded fresh apple
1 1/2 cups chopped pecans

Directions

In a large bowl, combine flour, baking soda, cinnamon, nutmeg and salt. In another bowl, beat eggs. Add oil, sugars and vanilla. Pour over dry ingredients; mix well. Stir in zucchini, apples and pecans (batter will be stiff). Spoon into three greased 8-in. x 4-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until done. Cool in pans for 10 minutes before removing to a wire rack to cool completely.

Monkey Bread V

Ingredients

3 (10 ounce) packages
refrigerated biscuit dough
3/4 cup white sugar
3 tablespoons ground cinnamon
1/2 cup margarine
3/4 cup white sugar

Directions

Mix together 3/4 cup sugar and cinnamon.

Quarter the biscuits with kitchen shears. Dip shears in water after each cut to keep the biscuits from getting too sticky. Dip biscuits into sugar mixture, and place in a greased tube pan. Do this until all biscuits are used.

Melt butter or margarine, and mix in 3/4 cup sugar. Pour mixture over biscuits.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 to 35 minutes.

Grandma's Molasses Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
2 tablespoons butter or margarine, softened
2 tablespoons molasses
1 egg
1 1/2 teaspoons salt
2 1/2 cups bread flour
4 1/2 teaspoons sugar
1/2 cup rye flour
1/4 cup whole wheat flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Mustard Wheat Rye Sandwich Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1/2 cup Dijon-style prepared mustard
2 tablespoons olive oil
1 1/2 tablespoons molasses
2 cups unbleached all-purpose flour
2/3 cup rye flour
2/3 cup whole wheat flour
1 1/2 tablespoons vital wheat gluten
2 1/2 teaspoons active dry yeast

Directions

Place all the ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Basic or White Bread setting, and start the machine.

Russian Black Bread

Ingredients

1 1/2 cups water
2 tablespoons cider vinegar
2 1/2 cups bread flour
1 cup rye flour
1 teaspoon salt
2 tablespoons margarine
2 tablespoons dark corn syrup
1 tablespoon brown sugar
3 tablespoons unsweetened
cocoa powder
1 teaspoon instant coffee granules
1 tablespoon caraway seed
1/4 teaspoon fennel seed
(optional)
2 teaspoons active dry yeast

Directions

Place ingredients into the bread machine in order suggested by the manufacturer.

Use the whole wheat, regular crust setting.

After the baking cycle ends, remove bread from pan, place on a cake rack, and allow to cool for 1 hour before slicing.

Cantaloupe Nut Bread

Ingredients

1/3 cup shortening
2/3 cup sugar
1 egg
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup diced cantaloupe
1/2 cup chopped nuts

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with cantaloupe until blended (mixture will appear curdled). Fold in nuts.

Transfer to a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Poppy Seed Lemon Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
1 egg
3 tablespoons lemon juice
3 tablespoons butter (no substitutes), softened
3 tablespoons sugar
1 tablespoon grated lemon peel
3/4 teaspoon salt
3 cups bread flour
2 tablespoons poppy seeds
1/4 teaspoon ground nutmeg
2 1/4 teaspoons active dry yeast
NUTMEG BUTTER:
1/2 cup butter, softened
1/2 cup confectioners' sugar
1/4 teaspoon ground nutmeg

Directions

In bread machine pan, place the first 11 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

In a small bowl, combine nutmeg butter ingredients; beat until blended. Refrigerate until serving.

Orange Chocolate Chip Bread

Ingredients

1 cup fat-free milk
1/4 cup orange juice
1/3 cup sugar
1 egg
1 tablespoon finely grated orange peel
3 cups reduced-fat biscuit/baking mix
1/2 cup miniature semisweet chocolate chips

Directions

In a large bowl, combine the milk, orange juice, sugar, egg and orange peel. Stir in baking mix just until moistened. Stir in chocolate chips. Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Banana-Zucchini Bread

Ingredients

3 eggs
3/4 cup vegetable oil
2/3 cup packed brown sugar
1 cup white sugar
1 cup grated zucchini
2 bananas, mashed
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 tablespoon ground cinnamon
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup dried cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch bread loaf pans.

In a large bowl, beat eggs until light yellow and frothy. Add oil, brown sugar, white sugar, grated zucchini, bananas, and vanilla; blend together until well combined. Stir in the flour, cinnamon, baking powder, baking soda, and salt. Mix in the cranberries and nuts. Divide the batter evenly between the two prepared loaf pans.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 50 minutes. Allow to cool in the loaf pans on a wire rack before removing and serving.

Whole Wheat Zucchini Herb Bread

Ingredients

1/2 cup water
2 teaspoons honey
1 tablespoon vegetable oil
3/4 cup grated zucchini
3/4 cup whole wheat flour
2 cups bread flour
1 tablespoon chopped fresh basil
2 teaspoons sesame seeds
1 teaspoon salt
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Set for Basic Bread cycle, or Normal setting.

Vickie's Beer Bread

Ingredients

3 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer, room temperature
1/4 cup margarine, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch baking pan.

In a large bowl, combine flour, sugar and beer. Mix just until blended. Scoop into prepared baking pan. Pour melted margarine on top of loaf.

Bake in preheated oven for 45 to 60 minutes, until bottom of loaf sounds hollow when tapped.

3 C Bread

Ingredients

2 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 eggs
1/2 cup milk
1/2 cup vegetable oil
2 cups shredded carrots
1 1/2 cups flaked coconut
1/2 cup candied cherries,
quartered
1/2 cup raisins
1/2 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In a small bowl, combine the eggs, milk and oil. Stir into dry ingredients just until moistened. Fold in the carrots, coconut, cherries, raisins and pecans. Pour into four greased 5-3/4-in. x 3-in. x 2-in. loaf pans.

Bake at 350 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Cover and store in the refrigerator.

Really Easy Bread Stuffing

Ingredients

1 (1 pound) loaf white bread
1 small onion, chopped
1 teaspoon poultry seasoning
1 pinch salt
1 pinch ground black pepper
1/4 cup water

Directions

Moisten all the bread with as much water as is needed to make moist. Add the onion, seasoning, and salt and pepper. Mix with hands.

Place in turkey or in foil and wrap up (which I do) and cook for at least 1 hour, longer if you are cooking it in the turkey. May open the foil for last 15 minutes to make top crusty.

Cinnamon Raisin Swirl Bread

Ingredients

1 1/2 cups warm water
2 tablespoons milk
2 tablespoons shortening
1 teaspoon salt
4 cups bread flour
3 tablespoons white sugar
2 teaspoons active dry yeast
1 cup raisins

2 tablespoons butter, softened
2 tablespoons brown sugar
1 teaspoon ground cinnamon
1 tablespoon butter, melted

Directions

Place water, milk, shortening, salt, flour, sugar and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Take dough out after first kneading cycle has finished. Turn dough out onto a lightly floured surface and roll out into a rectangle. Spread dough with butter, brown sugar, and cinnamon. Roll dough, and divide into two parts. Place loaves in two lightly greased 9x5 inch bread pans. Cover and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Brush tops of risen loaves with melted butter and bake in preheated oven for 30 to 40 minutes, until crust is brown and loaves sound hollow when tapped.

Basil Pesto Bread

Ingredients

3 cups fresh basil leaves
1/2 cup olive oil
2 cloves garlic, peeled
1/4 cup toasted pine nuts
1/4 cup grated Parmesan cheese
1 (1 pound) loaf Italian bread
3 roma (plum) tomatoes, thinly sliced
1 (8 ounce) package mozzarella cheese, sliced

Directions

In a blender or food processor, puree the basil leaves, olive oil and garlic. Mix in the pine nuts and Parmesan cheese. Continue processing until desired consistency is reached.

Preheat the broiler.

Slice Italian bread to desired thickness. Spread a layer of pesto on each slice. Top with roma (plum) tomatoes and mozzarella cheese.

Place topped bread slices in a single layer on a large baking sheet. Broil 5 minutes, or until cheese is bubbly and lightly browned.

Walnut bacon bread

Ingredients

3 cups biscuit/baking mix
1 cup milk
2 eggs, beaten
2 tablespoons dried minced onion
1 dash hot pepper sauce
3/4 cup shredded Cheddar cheese
12 bacon strips, cooked and crumbled
1/2 cup chopped walnuts

Directions

In a large bowl, combine the biscuit mix, milk, onion and pepper sauce just until moistened. Stir in cheese, bacon and walnuts. Spread into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 48-52 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Blueberry Walnut Bread

Ingredients

1/3 cup margarine, softened
1/2 cup milk
2 eggs
2 1/2 cups all-purpose flour
1 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup frozen blueberries, thawed,
drained
1/2 cup chopped walnuts
1/2 teaspoon grated lemon zest
(optional)

Directions

In a large bowl, beat together the margarine, milk, eggs and sugar. Stir in the flour, baking powder, baking soda and salt. Carefully fold in the blueberries and walnuts. Fold in lemon zest.

Spray bread machine pan with cooking spray. Pour mixture into bread machine pan and put pan into bread machine. Select Quick Bread/Cake cycle, and press Start. Check in 1 minute to see if mixture is well blended. Cook until cake cycle stops. Cool completely in bread machine pan before removing.

Authentic German Bread (Bauernbrot)

Ingredients

1 1/2 ounces compressed fresh yeast
1 quart warm water
2 tablespoons white sugar
4 cups all-purpose flour
B
8 cups white rye flour
4 cups all-purpose flour
2 tablespoons salt
1 teaspoon white sugar
2 cups warm water

Directions

First, make the sourdough starter. Crumble the yeast into a large bowl. Whisk in 1 quart of warm water and 2 tablespoons of sugar until dissolved. The water should be just slightly warmer than body temperature. Gradually whisk in 4 cups of flour, continuing to mix until all lumps are gone. Cover with a dish towel, and let sit for 24 hours at room temperature.

After 24 hours, stir well, cover, and let stand another 24 hours. It will be a thin, light-colored sourdough which is then ready to use.

In a large bowl, stir together the rye flour, 4 cups of all-purpose flour, salt and sugar. Mix in the sourdough starter using a wooden spoon, then stir in 2 cups of warm water. I transfer the dough to a heavy duty stand mixer to mix the first couple of minutes, then it can't handle the heavy dough and I start using my hands by turning the dough out onto a floured surface. A clean countertop works best. Knead the dough, adding a few tablespoons of water at a time if it is too stiff. Fold the dough over, pull it apart, whatever you can do to get it kneaded up good. Total kneading time should be 15 to 20 minutes to get a smooth dough. Place the dough in a large bowl, cover, and let rise until doubled, 1 to 2 hours.

When the dough has risen, scrape it out of the bowl and back onto a floured surface. Knead for about 5 minutes. This is important to activate the gluten. Shape into 1 or 2 long loaves. Place on baking sheets, and let rise for about 1 hour, or until your finger leaves an impression when you poke the bread gently.

Preheat the oven to 425 degrees F (220 degrees C). Bake the bread for about 45 minutes for 2 loaves, 1 1/2 hours if you made one big loaf. Don't worry if the crust is dark. The bread will be delicious and so will the crust. Cool completely before cutting. I always freeze half.

Pizza Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons dried minced onion
1 tablespoon nonfat dry milk powder
1 tablespoon sugar
1 tablespoon butter or margarine, softened
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
2 cups bread flour
2 teaspoons active dry yeast
1/3 cup chopped pepperoni
1/4 cup chopped canned mushrooms
1/4 cup shredded mozzarella cheese
2 teaspoons grated Parmesan cheese

Directions

In bread machine pan, place the first 10 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the pepperoni, mushrooms and cheeses.

Oatmeal Bread III

Ingredients

- 1 1/2 cups soy milk
- 1/2 cup honey
- 2 tablespoons vegetable oil
- 2 tablespoons liquid lecithin
- 1 cup oat flour
- 3/4 cup brown rice flour
- 1/4 cup soy flour
- 4 teaspoons baking powder
- 1 tablespoon arrowroot powder
- 1 teaspoon sea salt
- 1/4 teaspoon ground cinnamon
- 1 cup rolled oats

Directions

Sift together oat flour, rice flour, soy flour, baking powder, arrowroot powder, sea salt, and cinnamon. Stir in rolled oats.

In a large bowl, mix together soy milk, honey, oil, and lecithin. Stir in the flour mixture, and mix well. The batter will be stiff. Scoop batter into a lightly oiled 9 x 5 inch loaf pan, and smooth into place.

Bake at 375 degrees F (190 degrees C) for 75 minutes, or until the loaf is firm and lightly browned. A toothpick inserted in the center should come out clean. If loaf gets too dark before it is done, tent with aluminum foil for the remainder of the baking time. Cool completely before removing from pan and slicing.

Spiced Applesauce Bread

Ingredients

- 1 1/4 cups applesauce
- 1 cup white sugar
- 1/2 cup vegetable oil
- 2 eggs
- 3 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/4 teaspoon salt
- 1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine the applesauce, sugar, oil, eggs and milk; beat well. Sift in the flour, baking soda, baking powder, cinnamon, nutmeg, allspice and salt; stir until smooth. Fold in the pecans. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Corn Bread Turkey Casserole

Ingredients

3 (6 ounce) packages crushed corn bread stuffing mix
10 cups cubed cooked turkey or chicken
2 cups shredded Cheddar cheese
2 (10.75 ounce) cans condensed cream of celery soup, undiluted
2 (10.75 ounce) cans condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 (12 fluid ounce) can evaporated milk
1 1/2 cups shredded Swiss cheese

Directions

Prepare stuffing mix according to package directions. Add turkey and cheddar cheese. Combine the soups and milk. Pour 1 cup each into three greased 13-in. x 9-in. x 2-in. baking dishes. Top each with turkey mixture and remaining soup mixture. Sprinkle with Swiss cheese. Cover and freeze two casseroles for up to 3 months. Cover and bake the remaining casserole at 350 degrees for 30-35 minutes or until bubbly. Let stand for 5-10 minutes before serving.

To use frozen casseroles: Thaw in the refrigerator. Bake, uncovered, at 350 degrees for 35-40 minutes or until bubbly. Let stand for 5-10 minutes before serving.

Plain and Simple Sourdough Bread

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 cup sourdough starter
1 1/2 teaspoons salt
2 2/3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Add all ingredients in order suggested by your manufacturer.

Select white bread setting and push start.

Fruit Bread III

Ingredients

1/4 cup water
1/3 cup milk
6 tablespoons margarine
2 eggs
1/3 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 cups bread flour
2 1/2 teaspoons active dry yeast
1 tablespoon lemon zest
1 tablespoon orange zest
1/3 cup raisins
1/3 cup sliced almonds

Directions

Place water, milk, butter or margarine, eggs, white sugar, salt, cinnamon, nutmeg, flour, and yeast into the pan of the bread machine. Select Sweet Bread setting, and Start.

When indicated by the machine, after the first rise, add lemon and orange zest, raisins, and almonds to the dough.

Flavorful Herb Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1 egg
2 tablespoons butter or margarine, softened
1/4 cup dried minced onion
2 tablespoons sugar
1 1/2 teaspoons salt
2 tablespoons dried parsley flakes
1 teaspoon dried oregano
3 1/2 cups bread flour
2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select the basic bread setting. Choose crust color and loaf size if available.

Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Basic White Bread

Ingredients

1 1/4 cups warm water
1 tablespoon butter, softened
1 tablespoon white sugar
1 teaspoon salt
3 cups bread flour
2 tablespoons dry milk powder
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting; press Start.

Zucchini Bread IV

Ingredients

3 eggs
1 cup vegetable oil
2 cups white sugar
2 cups grated zucchini
2 teaspoons vanilla extract
3 cups all-purpose flour
3 teaspoons ground cinnamon
1 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl, beat eggs until light and frothy. Mix in oil and sugar. Stir in zucchini and vanilla. Combine flour, cinnamon, soda, baking powder, salt and nuts; stir into the egg mixture. Divide batter into prepared pans.

Bake for 60 to 70 minutes, or until done.

Mincemeat Quick Bread

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/4 cup vegetable oil
1 tablespoon orange zest
2 tablespoons orange juice
2 cups prepared mincemeat pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 x 3 inch loaf pan.

Mix together the egg, oil, orange peel, juice, and mincemeat, blending well. Combine flour, sugar, baking powder, baking soda, and salt; add gradually to the egg mixture. Mix just until moist. Pour into prepared pan.

Bake for 1 hour. Remove the loaf from the oven, and cool on a wire rack.

Apple Cheese Quick Bread

Ingredients

1/2 cup butter, softened
1/3 cup white sugar
1/3 cup honey
2 eggs
1 cup whole wheat flour
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 Granny Smith apples - peeled,
cored and shredded
4 ounces Swiss cheese, shredded
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the honey and eggs. In a separate bowl, sift together the whole wheat flour, all-purpose flour, baking powder, soda and salt. Add the flour mixture to the butter and egg mixture; mix until combined. Fold in the apple, cheese and walnuts. Spoon batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Turn the loaf out onto a wire rack and let cool completely.

Norwegian Christmas Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1/2 cup sugar
1 egg
1/4 cup butter or margarine, softened
1/2 teaspoon salt
1 teaspoon ground cardamom
3 3/4 cups all-purpose flour
1/2 cup raisins
1/2 cup diced citron or mixed candied fruit

Directions

In a mixing bowl, dissolve yeast in warm water. Add sugar, egg, butter, salt, cardamom and 2 cups flour; mix well. Stir in raisins, citron and enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to greased top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. Shape each portion into a flattened ball. Place in two greased 9-in. round baking pans. Cover and let rise in a warm place until doubled, about 1 hour.

Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pans to cool on wire racks.

Cranberry Nut Bread I

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup chopped cranberries
1/2 cup chopped walnuts
1 egg
2 tablespoons vegetable oil
3/4 cup orange juice
1 tablespoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder, and baking soda. Add the cranberries and walnuts, and stir to coat with flour. Mix together the egg, oil, orange juice, and orange zest. Pour the egg mixture into the flour mixture, and stir until just blended. Spoon the batter into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes, then remove to a wire rack, and cool completely.

Steakhouse Wheat Bread for the Bread Machine

Ingredients

3/4 cup warm water
1 tablespoon butter, softened
1/4 cup honey
1/2 teaspoon salt
1 teaspoon instant coffee granules
1 tablespoon unsweetened cocoa powder
1 tablespoon white sugar
1 cup bread flour
1 cup whole wheat flour
1 1/4 teaspoons bread machine yeast

Directions

Place the warm water, butter, honey, salt, coffee, cocoa, sugar, bread flour, whole wheat flour, and bread machine yeast in the pan of a bread machine in the order listed. Put on regular or basic cycle with light crust.

Bread Machine Challah I

Ingredients

3/4 cup milk
2 eggs
3 tablespoons margarine
3 cups bread flour
1/4 cup white sugar
1 1/2 teaspoons salt
1 1/2 teaspoons active dry yeast

Directions

Add ingredients to the pan of the bread machine in the order suggested by the manufacturer.

Select Basic Bread and Light Crust settings. Start.

Buffalo Chicken Cheese Dip with Wonder Bread

Ingredients

6 slices WonderB® Classic White Sandwich Bread, crusts removed
1 (8 ounce) package fat-free cream cheese, softened
1 cup light sour cream
1/3 cup Buffalo wing sauce
1 (9.75 ounce) can white chunk chicken breast, drained and flaked with fork
2 cups shredded Cheddar cheese
1/2 cup bleu cheese crumbles

Directions

Preheat oven to 400 degrees F.

Cut slice of bread into four strips. Place on baking sheet. Bake for 6 minutes turn and continue to bake for 5 to 7 minutes or until toasted and crisp; set aside.

Combine cream cheese, sour cream, wing sauce, chicken and Cheddar cheese. Spoon into a 1 1/2-quart baking dish that has been sprayed with nonstick spray coating.

Bake 30 minutes or until hot through. Sprinkle with bleu cheese crumbles.

Serve hot with toasted Wonder Bread strips.

Sweet Communion Bread

Ingredients

4 1/2 cups all-purpose flour
3 teaspoons salt
1/2 cup melted butter, divided
2 cups water
3 teaspoons honey
1 egg, beaten

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

Sift the flour and salt into a large mixing bowl. In a separate bowl, dissolve the honey in the water. Pour the honey mixture into the flour along with 1/4 cup of melted butter to form a sticky dough. The rest of the butter will be used for basting later. When the dough is too stiff to stir, turn it out onto a well floured surface, and knead for 8 to 10 minutes, until smooth.

Divide the dough into four pieces, and form each one into a round. Place the loaves on the greased baking sheet. Brush with butter.

Bake for 45 minutes in the preheated oven, basting the tops of the loaves with butter every 15 minutes. After the loaves have baked the full 45 minutes, brush the tops with beaten egg, and continue baking for another 15 minutes, until loaves are a rich golden brown. When ready to use, slice or break into small pieces for serving in a church communion.

Pumpkin Cheese Bread I

Ingredients

2 1/2 cups white sugar
1 (8 ounce) package cream cheese
1/2 cup margarine, softened
4 eggs
1 (15 ounce) can canned pumpkin puree
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/4 teaspoon ground cloves
1 cup chopped nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large mixing bowl, cream together sugar, cream cheese and margarine. Add the eggs, one at a time, mixing well after each addition. Blend in pumpkin; mixing until completely incorporated. Combine the flour, baking soda, salt, cinnamon, baking powder and cloves. Mix the dry ingredients into the pumpkin mixture; stirring just until moistened. Fold in the walnuts. Divide the batter evenly between the two pans.

Bake at 350 degrees F (175 degrees C) for 60 minutes, or until a toothpick inserted into the center of a loaf comes out clean. Let cool in the pans for 5 minutes then remove from pans to cool completely on a wire rack.

German Rye Bread

Ingredients

1 (.25 ounce) package active dry yeast
4 cups warm water (110 degrees to 115 degrees F), divided
2 cups rye flour
6 tablespoons sugar
2 tablespoons caraway seeds
2 teaspoons salt
7 cups all-purpose flour
2 teaspoons cornmeal
TOPPING:
1 egg, lightly beaten
4 teaspoons caraway seed

Directions

In a 4-qt. glass bowl, dissolve yeast in 2 cups warm water; whisk in rye flour until smooth. Cover loosely with a clean kitchen towel. Let stand in a warm place for about 4 hours or until batter falls about 1 in. and surface bubble activity is reduced. Stir in the sugar, caraway seeds, salt, 5 cups all-purpose flour and remaining water; mix well. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, about 8 minutes. Cover and let rest for 15 minutes.

Divide dough into four portions. Cover and let rest for 15 minutes. Shape into four round loaves, about 6 in. each. Coat two baking sheets with nonstick cooking spray; sprinkle each with 1 teaspoon cornmeal. Place loaves on pans. Cover and let rise until doubled, about 45 minutes.

With a sharp knife, make several slashes across the top of each loaf. Brush with egg. Sprinkle each loaf with 1 teaspoon caraway seeds. Bake at 400 degrees F for 30-35 minutes, rotating pans after 15 minutes, or until browned. Cool on wire racks.

Holiday Pumpkin Bread

Ingredients

3 cups white sugar
4 eggs
2/3 cup water
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground allspice
3 1/2 cups all-purpose flour
2 teaspoons salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 (15 ounce) can pumpkin puree
1 cup chopped walnuts
1 cup raisins
1 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7 x 3 inch loaf pans.

Mix oil, sugar, and eggs together in a large bowl. Mix in pumpkin puree and water. Stir together flour, soda, baking powder, salt, and spices. Add to the pumpkin mixture, and mix until just combined. Stir in nuts and raisins. Divide batter into prepared pans.

Bake for 1 hour. Cool on wire racks.

Pizza Crust for Bread Machine

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
1 cup semolina flour
1/2 teaspoon white sugar
1 teaspoon salt
2 teaspoons olive oil
2 teaspoons active dry yeast

Directions

Place all ingredients in the bread machine pan in the order suggested by the manufacturer. Select dough cycle.

Remove after rise cycle and use with your favorite pizza recipe.

Mac's Shoe-Fly Bread

Ingredients

1 tablespoon butter
1 teaspoon salt
1/3 cup dark molasses
2 teaspoons white sugar
1 1/4 cups warm water
1 1/2 tablespoons powdered milk
1/2 cup rolled oats
3 1/2 cups bread flour
2 teaspoons instant yeast
1/4 cup rolled oats

Directions

Place all ingredients except 1/4 cup rolled oats in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle, light crust; press Start.

If your machine has a Fruit setting, add the remaining oats at the signal, or about 5 minutes before the kneading cycle has finished.

Peach and Poppy Seed Bread

Ingredients

1/2 cup applesauce
3/4 cup turbinado sugar
2 tablespoons honey
3 eggs
3 large peaches, peeled and chopped
1 teaspoon baking soda
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2 tablespoons poppy seeds
2 cups whole wheat flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare 2 9x5-inch bread pans with cooking spray.

Stir the applesauce, sugar, honey and eggs together in a bowl; fold the chopped peaches into the applesauce mixture. Add the baking soda, vanilla extract, almond extract, poppy seeds, and flour; stir to combine into a batter. Pour about half of the batter into each of the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Fry Bread Tacos II

Ingredients

TOPPINGS:

1 pound ground beef
1 (1.25 ounce) package taco seasoning mix
1 (15.5 ounce) can pinto beans, with liquid
1 cup shredded Cheddar cheese
2 cups shredded iceberg lettuce
1/2 cup picante sauce

FRY BREAD:

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 cup milk
4 cups oil for frying, or as needed

Directions

Combine beans and 2 tablespoons of picante sauce in a small saucepan over low heat. Cook until heated through. In a large skillet, over medium-high heat, cook the ground beef with taco seasoning mix according to seasoning mix package directions. Cover, and keep warm while you prepare the fry bread.

In a medium bowl, stir together the flour, baking powder, and salt. Stir in milk, and mix until the dough comes together. Add more flour if necessary to be able to handle the dough. On a floured surface, knead the dough until smooth, at least 5 minutes. Let the dough rest for 5 minutes.

Heat oil in a large, deep heavy skillet to 365 degrees F (180 degrees C). Oil should be about 1 1/2 inches deep. Break off 3/4 cup sized pieces of dough, and shape into round discs 1/4 inch in thickness, making a thinner depressed area in the center. Fry breads in the hot oil until golden on both sides, turning only once. Drain on paper towels.

Top fry bread with beans, ground beef, lettuce and cheese. Spoon picante sauce over. You can also top with other of your favorite taco toppings, such as onion, sour cream or guacamole.

Sarah's Banana Bread Muffins

Ingredients

1 cup white sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup vegetable oil
3 ripe bananas, mashed
1/4 cup chopped walnuts
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Place muffin cups in muffin tin, or grease with a little butter.

Mix sugar, oil, and egg until creamy and light yellow. Add bananas and walnuts. Add flour, baking soda, and salt. Stir until completely smooth. Spoon the batter into the muffin tin.

Bake for 30 to 40 minutes, until toothpick poked in center muffin comes out clean.

Sausage Bread

Ingredients

1 (16 ounce) package hot bread roll mix
2 pounds pork sausage
2 (8 ounce) packages pepperoni, finely chopped
5 tablespoons grated Parmesan cheese
3 cups shredded mozzarella cheese
2 cups shredded Cheddar cheese
2 eggs
1 1/2 teaspoons dried parsley
2 teaspoons garlic powder
1 teaspoon monosodium glutamate (MSG)
1 teaspoon dried minced onion
1/2 teaspoon dried oregano
2 eggs, beaten

Directions

Prepare roll mix according to package directions, letting rise only once, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Line a large baking sheet with parchment paper.

In a large skillet brown the pork sausage and pepperoni and drain well.

In a large bowl, combine the cooked sausage mixture, parmesan cheese, mozzarella cheese, cheddar cheese, 2 beaten eggs, parsley flakes, garlic powder, MSG powder, onion flakes, and oregano. Stir until well combined.

Divide the risen dough in two. On a floured board roll out one half to a rectangle about 1 inch thick. Spread 1/2 of the filling over the rectangle. Starting at the wide end roll two times then fold in the sides. Continue rolling until the end, making sure the seal is on top. Repeat with remaining half.

Place rolls on the prepared baking sheet. Brush generously with beaten egg. Use toothpicks to help hold the seam shut. Bake at 350 degrees F (175 degrees C) for 1 hour.

Mango Cardamom Bread Pudding

Ingredients

6 slices white bread, torn into small pieces
2 mangos - peeled, seeded and diced
1/4 cup white sugar
3 eggs, lightly beaten
2 cups milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons ground cardamom
2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x11 inch baking dish.

Toss together the pieces of bread and mango, and place in the prepared baking dish. In a medium bowl, whisk together the sugar, eggs, milk, vanilla and cardamom. Pour over the bread. Dot with small pieces of butter.

Bake for 45 to 50 minutes in the preheated oven, or until slightly puffed and golden brown.

Sweet Honey French Bread

Ingredients

3/4 cup water
2 teaspoons honey
2 teaspoons olive oil
2/3 teaspoon salt
2/3 teaspoon white sugar
2 cups bread flour
1 1/2 teaspoons active dry yeast
1 tablespoon honey (optional)

Directions

Add to your bread machine per manufacturer instructions. While bread is baking, drizzle with honey if desired.

Methodist or Wesleyan Bread

Ingredients

2 teaspoons white sugar
1 cup lukewarm water
2 (.25 ounce) envelopes active dry yeast
3/4 cup molasses
4 teaspoons salt
6 tablespoons white sugar
1/4 cup shortening, melted
3 cups lukewarm water
2 cups raisins
12 cups sifted all-purpose flour
2 teaspoons caraway seed

Directions

Dissolve 2 teaspoons of sugar in 1 cup of water. Sprinkle the yeast over the water and allow to soften for 5 to 10 minutes. Meanwhile, stir together the molasses, salt, 6 tablespoons of sugar, and shortening into the remaining 3 cups of water in a large bowl until dissolved. Add the raisins, flour, and caraway seed.

Mix together until a dough forms, then turn out onto a lightly floured work surface and knead until smooth and elastic, 10 to 15 minutes. Place into a well oiled bowl, and brush the top with a little melted shortening. Cover with a cloth and allow to rise in a warm place until doubled in bulk, about 1 hour.

Punch down, and allow to rise again until doubled in bulk, another hour.

Lightly grease two 9x5 inch loaf pans. Place the dough on a lightly floured work surface, punch down, then form into two loaves. Place loaves into the pans, cover with a cloth, and allow to rise again until doubled in size.

Preheat oven to 375 degrees F (190 degrees C).

Bake loaves in preheated oven for 1 hour until they are nicely browned and sound hollow when tapped on the bottom.

Chocolate Banana Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 egg
1 cup mashed ripe bananas
1/4 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped nuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, bananas, milk and vanilla. Combine the flour, cocoa, baking soda and salt; add to the banana mixture and mix just until combined. Fold in nuts if desired. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Pull-Apart Herb Bread

Ingredients

1 garlic clove, minced
1/4 cup butter or margarine,
melted
2 (10 ounce) cans refrigerated
biscuits
1 cup shredded Cheddar cheese
1/4 teaspoon dried basil
1/4 teaspoon fennel seed
1/4 teaspoon dried oregano

Directions

In a skillet, saute garlic in butter; set aside. Separate biscuits; place half in an even layer in a greased 9-in. springform pan. Brush with butter mixture; sprinkle with half of the cheese and herbs. Repeat. Place the pan on a baking sheet. Bake at 375 degrees F for 20-25 minutes or until golden brown. Remove from the pan; serve warm.

Shahi Tukra (Indian Bread Pudding)

Ingredients

1 quart oil for deep frying
8 slices white bread, crusts removed and cut into 4 squares
1/4 cup cashews
1/4 cup sliced almonds
2 tablespoons pistachio nuts
1 1/4 cups whole milk
5 tablespoons evaporated milk
3/4 cup white sugar
1 teaspoon ground cardamom
1 pinch saffron

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Fry the bread slices in the hot oil until deep, golden brown; drain on a plate lined with paper towels. Fry the cashews, almonds, and pistachio nuts in the hot oil until golden brown; remove from oil and set aside to cool. Chop roughly.

Bring the milk to a gentle boil in a heavy-bottomed pan over medium-low heat; continue boiling until the volume of milk reduces by about half. Pour the evaporated milk into the pan and add the sugar, cardamom, and saffron; simmer together 5 to 10 minutes. Remove from heat and allow to cool completely.

Arrange the fried bread pieces in a shallow dish large enough to allow them to be laid in a single layer. Evenly pour the milk mixture over the bread. Scatter the chopped nuts over the bread. Chill in refrigerator until completely cold, 1 to 2 hours.

Potato Bread II

Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)
3 1/4 cups bread flour
1/2 cup dry potato flakes
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/4 teaspoons salt
2 tablespoons vegetable oil
1 3/4 teaspoons active dry yeast

Directions

Place ingredients in the bread machine in the order suggested by the manufacturer. Set machine to Light Crust.

Tomato Pesto Batter Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons white sugar
1 cup warm water (110 degrees F)
1 cup coarsely chopped fresh basil
2 tablespoons olive oil
3 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped sun-dried tomatoes
2 tablespoons butter, melted

Directions

In a small mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Place the basil leaves and the olive oil in a blender or food processor and puree until smooth.

In a large mixing bowl, combine the flour with the salt. Add the yeast mixture, basil mixture and sun-dried tomatoes; beat together until well combined, about 3 minutes. Cover bowl with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Lightly grease a 2 quart casserole dish or 5x9 inch loaf pan. Gently remix the batter with about 20 strokes of a wooden spoon and pour into the prepared pan. Let rise in a warm place until doubled in volume, about 30 minutes.

Bake at 375 degrees F (190 degrees C) for 40 to 45 minutes, or until the bottom of the loaf sounds hollow when tapped. Remove loaf from pan, place on a wire rack to cool and brush with melted butter.

Mocha Java Bread

Ingredients

3/4 cup warm water (110 degrees F/45 degrees C)
1 3/4 cups bread flour
1 tablespoon dry milk powder
1 teaspoon salt
1 1/2 tablespoons butter
1/4 cup rye flour
2 tablespoons brown sugar
1 egg
1 tablespoon mocha flavored instant coffee mix
1/4 cup chopped almonds
2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select white bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Sugar-Free Bread Pudding with Whiskey Sauce

Ingredients

1 (20 ounce) loaf French bread
1 quart milk
3 egg
2 cups granular sucrolose
sweetener (such as Splenda®)
2 tablespoons vanilla
3 tablespoons margarine, melted
1 cup raisins

1 cup granular sucrolose
sweetener (such as Splenda®)
1 egg
1/2 cup margarine, melted
1/4 cup whiskey, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Break bread into pieces, and place into a large bowl. Pour milk over bread, and crush with your hands until well blended. Stir in 3 eggs, 2 cups sweetener, vanilla, 3 tablespoons margarine, and raisins until evenly mixed. Transfer to the prepared pan.

Bake for 45 to 60 minutes in the preheated oven, or until very firm.

To make the sauce: In a medium bowl, cream together 1 cup sweetener and 1 egg until smooth. Gradually mix in the melted margarine, and continue stirring to dissolve sweetener. If the sauce is difficult to blend, it may be heated gently, but be careful not to curdle the egg. Gradually stir in whiskey which should make the sauce creamy smooth.

To serve: Allow pudding to cool completely, then cut into cubes, and place into individual heat-proof serving dishes. Pour sauce over, and heat under the broiler until golden, about 3 minutes.

Cherry Pistachio Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant pistachio pudding mix
4 eggs
1 cup sour cream
1/4 cup vegetable oil
2 tablespoons water
4 drops green food coloring
3/4 cup maraschino cherries, halved
1/2 cup chopped pecans
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, combine cake and pudding mixes. Combine the eggs, sour cream, oil, water and food coloring if desired; add to dry ingredients. Beat until blended (batter will be thick). Fold in cherries and pecans.

Combine sugar and cinnamon; sprinkle 1 tablespoon over the bottom and up the sides of two greased 8-in. x 4-in. x 2-in. loaf pans. Add batter; sprinkle with remaining cinnamon-sugar. Bake at 350 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Lavash Cracker Bread

Ingredients

1 cup lukewarm water
1/4 cup whole wheat flour
1 (.25 ounce) envelope active dry yeast
1 teaspoon salt
3 cups all-purpose flour

Directions

In a large bowl, stir together the water, whole wheat flour, and yeast until moistened. Mix in the salt and 1 cup of all-purpose flour. Gradually mix in the rest of the flour using a mixer with a dough hook attachment or wooden spoon.

When the dough comes together, knead in your mixer or on a floured surface for 8 to 10 minutes to make an elastic ball. Add more flour or water if needed to keep dough from getting sticky or too stiff. Pour a little bit of oil in the bowl and turn the dough to coat. Cover and let rise in a warm place until doubled in size, about 1 hour.

Punch down the dough and divide into 30 pieces about the size of small walnuts. Rolling the dough into a long log helps to divide it evenly. Roll each piece into a ball and cover with a damp kitchen towel for 30 minutes to rest.

Preheat the oven to 500 degrees F (260 degrees C). Place a baking sheet on the center rack of the oven so it can preheat at the same time. Do not grease.

Roll each ball into a circle about 8 inches across. The dough should be paper thin, almost translucent. If they are too thick, they will bubble up like pita breads.

Pull out the oven shelf and place as many crackers on your baking sheet as you can fit, 2 or 3. Close the oven and bake for about 3 minutes. The crackers should be lightly browned on the top with small bubbles. You may have to adjust your thickness for the next batch.

Cheery Cherry Christmas Bread

Ingredients

1 (16 ounce) package hot roll mix

1 (21 ounce) can cherry pie filling

FILLING:

1/2 cup sour cream

1 egg

2 tablespoons sugar

1/2 teaspoon almond extract

TOPPING:

1 cup all-purpose flour

1/4 cup sugar

1/2 cup cold butter or margarine

Directions

Prepare roll mix and knead dough according to package directions. Cover and let rest for 5 minutes. turn onto a lightly floured surface; roll into a 15-in. x 10-in. rectangle. Press dough onto the bottom and up the sides of a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise in a warm place until doubled, about 30 minutes. Spread with pie filling. For topping, combine flour and sugar. Cut in butter until mixture resembles coarse crumbs; sprinkle over filling. Bake at 375 degrees F for 30-35 minutes or until golden brown.

Fabulous Homemade Bread

Ingredients

1/2 cup warm water
3 (.25 ounce) packages active dry yeast
1/4 cup bread flour
1 tablespoon white sugar
2 cups quick cooking oats
2 cups whole wheat flour
4 1/2 cups warm water
1 1/2 tablespoons salt
2/3 cup brown sugar
2/3 cup vegetable oil
10 cups bread flour

Directions

In the mixing bowl of an electric mixer, stir together 1/2 cup warm water, 1 tablespoon sugar, 1/4 cup bread flour, and yeast. Let grow for about 5 minutes. It will bubble almost immediately.

Measure oats, 4 1/2 cups warm water, whole wheat flour, salt, 2/3 cup sugar, and 2/3 cup oil into the mixing bowl. Mix on low speed with a dough hook for 1 to 2 minutes. Increase speed slightly, and begin adding bread flour 1/2 to 1 cup at a time until dough pulls away from sides of bowl. Humidity determines how much flour you need before the bread pulls away from the edge of the bowl. It is normal for the dough to be sticky.

Place dough in an oiled bowl, and turn to coat the surface. Cover with a damp cloth. Let rise in a warm spot for 1 hour, or until doubled in size.

Divide dough into 6 pieces. Shape loaves, and place in greased 8 x 4 inch pans. Let rise until dough is 1 inch above rim of pans, usually 1 hour.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until tops are browned. Let cool in pans for 10 minutes, and then turn out onto wire racks to cool completely.

Carrot Raisin Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2 tablespoons butter or margarine, softened
1/2 cup grated carrot
2 tablespoons nonfat dry milk powder
1 1/2 teaspoons salt
3 tablespoons brown sugar
2 cups whole wheat flour
1 cup bread flour
2 teaspoons active dry yeast
1/3 cup chopped walnuts
1/2 cup raisins

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (you machine may audibly signal this), add walnuts and raisins.

Light Oat Bread

Ingredients

1 1/4 cups water
2 tablespoons margarine
1 teaspoon salt
3 cups all-purpose flour
1/2 cup rolled oats
2 tablespoons brown sugar
1 1/2 teaspoons active dry yeast

Directions

Add ingredients to bread machine pan in order recommended by your manufacturer. Use regular light setting.

Multigrain Seeded Bread

Ingredients

1 1/2 cups whole wheat flour
3/4 cup all-purpose flour
1 (.25 ounce) package active dry yeast
1/2 teaspoon salt
3 tablespoons sunflower seeds
3 tablespoons sesame seeds
3 tablespoons shelled pumpkin seeds
1/3 cup rolled oats
1 cup water
2 tablespoons molasses
1 egg white
1 tablespoon 1% milk

Directions

In a large bowl, combine the whole wheat flour, all-purpose flour, yeast, and salt. In another bowl, mix the seeds with the oats.

In a saucepan, combine the water and molasses and warm the mixture over low heat until a thermometer reads 120 to 130 degrees F (50 to 55 degrees C) .

Add the liquid to the flour mixture with the egg white. Mix together until a soft dough forms.

Turn the dough onto a lightly floured surface. Knead for 10 minutes; then shape into a ball. Lightly oil a large stainless steel bowl. Add the dough and turn to cover the dough with the oil. Cover the bowl with a tea towel and let rise in a warm place for 2 hours until doubled in size.

When the dough has risen, punch the dough down with your fists and add all but 2 Tablespoons of the seed mixture working it into the dough. Reserve the 2 Tablespoons of seed mixture for the topping. Shape the dough into a loaf by rolling it into a 12 x 8 inch rectangle and then roll up by its shortest end. Pinch the ends together and tuck underneath. Place in a non-stick 9x5 inch loaf pan with the seam underneath. Cover the loaf pan with a tea towel and let rise for 1 hour until doubled in bulk.

Preheat the oven to 350 degrees F (175 degrees C). Brush the top of the loaf with milk and sprinkle on the reserved seed mixture. Bake the bread for 30 minutes or until the loaf sounds hollow when tapped on the bottom. Remove the bread from the pan and let cool completely.

Tomato Basil Bread

Ingredients

1 (8 ounce) can tomato sauce
1/4 cup water (70 to 80 degrees F)
2 tablespoons nonfat dry milk powder
2 tablespoons olive or vegetable oil
1 tablespoon sugar
1 1/2 teaspoons salt
1 1/2 teaspoons dried minced onion
1 1/2 teaspoons dried basil
1 teaspoon dried marjoram
1 teaspoon dried thyme
3 cups all-purpose flour
1 3/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in the order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Portuguese Sweet Bread I

Ingredients

1 cup milk
1 egg
2 tablespoons margarine
1/3 cup white sugar
3/4 teaspoon salt
3 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Add ingredients in order suggested by your manufacturer.

Select "sweet bread" setting.

Summer Thyme Bread

Ingredients

1/4 cup egg substitute
3/4 cup water
1 teaspoon salt
1 1/2 teaspoons olive oil
1 teaspoon lime juice
3 cups bread flour
1/2 cup instant mashed potato flakes
1 1/2 teaspoons minced fresh thyme
1 tablespoon white sugar
1 teaspoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

At end of cycle, remove dough onto a floured board, shape into a ball, cover and let rest for 15 minutes.

Shape into a loaf, place in a lightly greased 9x5 inch loaf pan, and let rise, covered, for 45 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Slash top of loaf with a sharp knife or razor blade. Sprinkle a bit of flour on top. Bake in preheated 375 degree oven for 30 minutes, or until loaf is golden brown and sound hollow when tapped. Remove loaf onto a wire rack and let cool.

Gingered White Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons vegetable oil
2 tablespoons honey
1 teaspoon salt
2 1/2 cups bread flour
2 tablespoons nonfat dry milk powder
1/4 teaspoon ground ginger
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).

Nana's Nut Bread

Ingredients

2 tablespoons shortening
1 1/2 cups white sugar
2 eggs, beaten
2 cups milk
1 teaspoon baking soda
4 cups all-purpose flour
2 teaspoons cream of tartar
1 pinch salt
1 cup chopped walnuts

Directions

Cream shortening with sugar. Mix in eggs. Dissolve soda in milk, and add to the creamed mixture. Stir in flour, cream of tartar, and salt. Stir in nuts.

Pour batter into a 3 pound coffee can, or several 1 pound soup cans; fill containers 1/2 to 3/4 full.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a tester inserted in the center of loaf comes out clean.

Cherry Chocolate Almond Croissant Bread

Ingredients

1 tablespoon butter, softened
3 eggs, lightly beaten
1 1/2 cups half-and-half or light cream
1 1/2 teaspoons almond extract
6 medium croissants, halved horizontally
1 cup semisweet chocolate pieces, ground
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 cup sliced almonds
Vanilla ice cream (optional)

Directions

Preheat oven to 350 degrees F. Spread butter on bottom and sides of a 9- to 10-inch deep-dish pie plate. In a shallow container combine eggs, half-and-half, and almond extract; add croissants. Let soak 3 minutes, turning once. Place bottom halves of croissants, cut-side-up, in the prepared dish. Sprinkle with 1/2 of the chocolate. Spoon on 1/2 cup LUCKY LEAF Cherry Pie Filling and 1/2 cup of the nuts. Add croissant tops, cut-sides down, remaining chocolate, another 1/2 cup pie filling and the remaining nuts. Pour on any remaining egg mixture.

Bake, uncovered, for 40 to 45 minutes or until center is set. Cool on wire rack about 30 minutes.

Heat remaining LUCKY LEAF Cherry Pie Filling and pass with bread pudding. Serve with ice cream, if desired.

Pear Bread Pudding

Ingredients

1/4 cup brown sugar
1/4 cup white sugar
1 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 cup butter, softened
1 tablespoon vanilla extract

8 eggs
1 cup white sugar
1 cup half-and-half cream
1 teaspoon vanilla extract
1/4 cup pear brandy
1/2 teaspoon salt

2 (1 pound) loaves sliced artisan bread, cut into 3/4 inch strips with crusts removed
4 pears - peeled, cored and sliced
2 cups heavy cream
1 pinch ground cinnamon

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a medium bowl, stir together the brown sugar, 1/4 cup white sugar, flour, cinnamon and salt. Mix in the butter and 1 tablespoon of vanilla just until the mixture resembles coarse crumbs. Set aside.

In a separate bowl, whisk together the eggs, 1 cup white sugar, half-and-half, 1 teaspoon of vanilla, pear brandy and salt.

Line the bottom of a 9x13 inch baking dish with a layer of bread. Top with a layer of pear. Pour about 1/4 of the custard over the layers followed by about 1/3 of the heavy cream. Sprinkle with some of the crumb topping. Repeat layers until you are out of ingredients, ending with the crumb topping on top. Press down on the layers as needed to help them absorb the liquid. Cover the pan with parchment paper then seal with aluminum foil. Place another baking pan on top or two dinner plates to keep it from puffing while it bakes.

Place the pudding onto a larger pan or cookie sheet with sides. Pour boiling water into the bottom pan until it is half way full.

Bake for 10 minutes in the preheated oven, then reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking for 25 minutes. Pudding is done when a knife inserted into the center comes out clean.

Panettone Bread Pudding with Spiced Orange

Ingredients

Bread Pudding:

1 (12 ounce) panettone, cubed
3 eggs, lightly beaten
1/2 cup white sugar
2 1/4 cups heavy cream
2 teaspoons vanilla extract
1 tablespoon Grand Marnier or other orange-flavored liqueur
1 pinch salt
1/8 teaspoon freshly grated nutmeg
1 1/2 teaspoons finely grated lemon zest
2 teaspoons finely grated orange zest
2 1/2 tablespoons unsalted butter, cut into bits
2 tablespoons white sugar

Sauce:

1/2 cup butter
1 cup white sugar
1/4 cup Grand Marnier or other orange-flavored liqueur
3 tablespoons water
1/8 teaspoon freshly grated nutmeg
1/8 teaspoon salt
1 egg

Directions

Arrange the panettone bread cubes to fit compactly into a buttered 2 quart casserole dish. Do not compress too tightly; set aside any leftover bread cubes.

Whisk together 3 eggs and 1/2 cup sugar until the sugar is dissolved and the mixture becomes light yellow in color. Pour in the cream, vanilla, and 1 tablespoon orange liqueur; whisk to combine. Stir in 1 pinch salt, 1/8 teaspoon nutmeg, lemon zest, and orange zest. Pour this mixture over the panettone cubes in the casserole dish. Cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Remove the bread from the refrigerator, uncover, and dot the top of the bread pudding with 2 1/2 tablespoons butter, and sprinkle with 2 tablespoons of white sugar.

Set casserole dish into a shallow pan that is 2 to 3 inches larger in diameter than the casserole dish. Set these pans onto the center rack of the preheated oven. Pour hot water into the outside pan, until it reaches a depth of 1 inch around the casserole dish, creating a water bath.

Bake the pudding in the water bath until it is fully set and a knife inserted into the center of the pudding comes out clean, 1 to 1 1/4 hours. The water bath will help the pudding to cook evenly and maintain a light texture. Carefully remove the pudding from the water bath and cool for at least 15 minutes before serving.

Just before serving, make the sauce by melting 1/2 cup butter in a saucepan over low heat. Stir in 1 cup sugar, 1/4 cup orange liqueur, 3 tablespoons water, 1/8 teaspoon nutmeg, and 1/8 teaspoon salt. Stir and heat over medium heat until the sugar is fully dissolved and the liquid is heated through. Remove from heat.

In a small mixing bowl, whisk 1 egg until well beaten. While whisking the egg, slowly pour 2 tablespoons of the hot mixture into the bowl with the egg. Then, while whisking mixture vigorously, slowly pour the warmed egg mixture back into the sauce.

Place the saucepan back over low heat, gently stirring the sauce and raising the temperature slowly to medium. Continue to stir until the sauce almost reaches a simmer, reducing the heat as necessary.

Apple Pie Bread

Ingredients

3 cups all-purpose flour
1 cup white sugar
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 1/2 cups milk
1 egg
2 tablespoons vegetable oil
1 1/2 cups diced apples

Directions

Preheat oven to 350 degrees F (175 degrees C) and lightly grease a 9x5 inch loaf pan.

In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and cloves. In a separate bowl, mix together milk, egg and oil until well blended. Stir milk mixture into flour mixture. Fold in apple. Pour into prepared pan.

Bake in preheated oven for 1 hour 20 minutes, until loaf springs back when touched lightly in center. Cool in pan 10 minutes before removing to wire rack to cool completely.

Pear Bread II

Ingredients

- 1 cup vegetable oil
- 2 cups granulated sugar
- 3 eggs
- 2 1/2 cups pears - peeled, cored and chopped
- 1 cup chopped pecans
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 8x4 inch loaf pans.

In large mixing bowl combine oil, sugar and eggs, beat well. Stir in pears, pecans and vanilla. In another bowl, combine flour, baking soda, baking powder, salt, cinnamon and nutmeg. Stir dry ingredients into the pear mixture; mix well. Pour batter into prepared loaf pans

Bake in preheated oven for 60 minutes, until a toothpick inserted into center of a loaf comes out clean. Allow loaves to cool in pans for 10 minutes before moving to a wire rack to cool completely.

Potato Bread

Ingredients

1 1/4 cups water (70 to 80 degrees)
3 tablespoons vegetable oil
7 1/2 teaspoons sugar
1 teaspoon salt
2 tablespoons mashed potato flakes
3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Pumpkin Bread Puddin'

Ingredients

- 1 egg
- 3 egg yolks
- 1 1/2 cups whole milk
- 2/3 cup sugar
- 3/4 cup canned pumpkin puree
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 3 1/2 cups white bread cubes
- 3/8 cup miniature chocolate chips
- 2 tablespoons brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 6 large custard cups.

Whisk together the egg and egg yolks in a large bowl. Add the milk, sugar, pumpkin puree, vanilla extract, salt, cinnamon, nutmeg, and cloves; whisk into a smooth batter. Add the bread cubes and toss gently to dampen. Set aside for 15 minutes.

Pour the batter evenly into the prepared cups. Sprinkle chocolate chips and brown sugar over each portion. Arrange the custard cups in a shallow baking pan. Pour hot water into the baking pan to halfway up the sides of the custard cups.

Bake in preheated oven until pudding is golden brown and puffy, about 40 minutes; transfer to cooling rack for 10 minutes.

Onion Bread I

Ingredients

2 (.25 ounce) packages active dry yeast
3/4 cup warm water
2 cups milk
3 tablespoons white sugar
2 1/2 teaspoons salt
3 tablespoons margarine
6 1/4 cups all-purpose flour
1 (1 ounce) package dry onion soup mix

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm. In a large bowl, stir together yeast, warm water, and 1 teaspoon sugar. Set aside to proof.

Add milk, 2 2/3 tablespoons sugar, salt, butter or margarine, flour, and soup mix to the yeast in the bowl. Combine until dough forms, and then turn out on a lightly floured surface. Knead until dough is elastic. Oil a large bowl. Place the dough in the bowl, and turn several times to coat. Cover the bowl with a damp cloth, and set aside in a warm place to rise for 30 minutes.

Divide dough in half. Shape into loaves, and place into two greased 8 1/2 x 4 1/2 inch bread pans. Set aside to rise for 30 minutes.

Bake at 375 degrees F (190 degrees C) for 40 minutes. Loaf will sound hollow when done.

Orange Bread II

Ingredients

2 3/4 cups all-purpose flour
2 1/2 tablespoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3 tablespoons butter
1 cup honey
1 egg
1 orange, zested
3/4 cup orange juice
2 cups pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 5x9 inch loaf pan with aluminum foil. Lightly grease the foil.

In a bowl, sift together the flour, baking powder, baking soda, and salt. In a separate bowl, beat together the butter, honey, egg, and orange zest until creamy. Alternately stir the flour mixture and orange juice into the butter mixture. Fold in the pecans, and transfer to the prepared loaf pan.

Bake 35 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Tomato and Garlic Bread Soup

Ingredients

1 tablespoon olive oil
1/2 cup yellow onion, diced
1/2 teaspoon fresh garlic, minced
1/4 teaspoon dried red pepper flakes
2 cups low-sodium vegetable broth
1 (14.5 ounce) can Italian-style crushed tomatoes, undrained
4 slices Roman Meal Bread, toasted and cut into 1/2-inch pieces
3 tablespoons fresh basil leaves, thinly sliced
2 tablespoons Parmesan cheese, shaved

Directions

Heat oil in large saucepan over medium-high heat; add onions, garlic and red pepper flakes. Cook, stirring occasionally, for 3 to 5 minutes until onions are tender. Add broth, tomatoes and bread cubes. Cook; stirring occasionally until simmering. Stir in basil.

Divide into four serving bowls. Top with cheese and additional basil if desired.

Molasses Banana Bread

Ingredients

1/2 cup butter, softened
1 egg
1 cup molasses
2 cups mashed banana
1 cup whole wheat flour
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream the butter. Beat in egg, molasses and banana. Mix in whole wheat flour, all-purpose flour, baking soda, salt, nutmeg and walnuts; stir until well blended. Pour batter into prepared pan.

Bake in preheated oven for 55 to 65 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Lower Fat Banana Bread I

Ingredients

2/3 cup white sugar
1/4 cup margarine, softened
2 eggs
1 cup mashed bananas
1/4 cup water
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 9x5x3 inch loaf pan with a non-stick cooking spray.

In a medium bowl, beat the white sugar and margarine or butter until smooth and creamy. Beat in the eggs, water and bananas with the sugar mixture until it is well blended.

Mix in the flour, baking soda, salt and baking powder just until the mixture is moistened. Be sure to scrape the sides of the bowl to blend all ingredients.

Bake at 350 degrees F (175 degree C) for about 60 minutes. Bread is done when the top is firm to the touch and a golden brown color. Time will vary according to loaf size and oven type. When bread is removed from oven, allow it to cool on it's side for 10 minutes, then remove from pan and let cool on a rack. This bread is also excellent if you add mini chocolate chips or small fruit pieces to the mix just before baking.

Belgian Molasses Bread

Ingredients

1 1/2 tablespoons butter
3 tablespoons molasses
3/4 cup warm milk
4 1/2 tablespoons warm water
1 1/2 teaspoons active dry yeast
2 1/4 cups all-purpose flour
3/4 cup whole wheat flour
1 1/2 teaspoons salt

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer. Select Basic or White Bread and 1 1/2 pound loaf settings. Press Start.

Bread Pudding II

Ingredients

2 tablespoons butter, softened
2 1/2 cups cubed day old French bread
4 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract
2 cups milk, scalded
1 pinch ground nutmeg
1 tablespoon dark brown sugar
1 cup pecans, chopped (optional)

Directions

Preheat oven to 300 degrees F (150 degrees C). Generously butter an 8x8 inch baking dish. Prepare a water bath for the baking dish by placing a larger dish in the oven, and partially filling it with hot water.

Place bread cubes in the baking dish. In a medium bowl, beat together eggs, sugar, and vanilla. Slowly whisk in the scalded milk. Pour over the bread. Sprinkle with nutmeg, brown sugar, and pecans.

Place the baking dish in the water bath. Bake for 50 to 60 minutes, or until a knife inserted in the middle comes out clean. Serve either hot or chilled.

Brown Bread

Ingredients

1 cup bread flour
1 cup whole wheat flour
1 cup cornmeal
1 cup molasses
2 cups water
1 teaspoon baking soda
1 teaspoon salt

Directions

In large bowl, stir together bread flour, whole wheat flour, cornmeal, baking soda. Stir in molasses and water; mix until combined. Pour batter into two lightly greased coffee cans, fill about 2/3 full.

Place loaves into a steamer, cover and steam over low heat. Steam for 1 hour and 45 minutes, until loaves are set.

Bangin' Banana Bread

Ingredients

1/2 cup butter, at room temperature
1/2 cup white sugar
2 eggs, at room temperature
2 1/2 cups pureed ripe bananas
1 1/4 teaspoons baking soda
1/2 teaspoon baking powder
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup coarsely chopped macadamia nuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a mixing bowl, beat the butter and sugar together with an electric mixer until thoroughly blended. Beat in the eggs, one at a time, and add the bananas, baking soda, baking powder, salt, and vanilla extract. Stir in the flour by hand until barely combined, and gently fold the macadamia nuts into the batter.

Pour the batter into the prepared pan, and bake on the oven's middle shelf until a toothpick or cake tester inserted in the middle of the loaf comes out clean, 60 to 65 minutes.

Remove from oven, and let the loaf rest for 10 minutes before turning out from the pan.

Lemon Easter Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup warm milk (110 to 115 degrees F)
1/4 cup butter, softened
1 (3.4 ounce) package instant lemon pudding mix
3 eggs, lightly beaten
5 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter, pudding mix, eggs and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool.

Yummy Peanut Butter Bread

Ingredients

- 1 cup warm water (110 degrees F/45 degrees C)
- 1 tablespoon white sugar
- 1 tablespoon brown sugar
- 2 tablespoons honey
- 1 teaspoon salt
- 3 tablespoons crunchy peanut butter
- 1 tablespoon vegetable oil
- 1 egg
- 3 cups bread flour
- 1 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select white bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Great Nana's Secret Ingredient Date Nut Bread

Ingredients

3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1/4 teaspoon salt
2 cups white sugar
1/4 cup shortening
2 eggs
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts
1 1/2 cups chopped pitted dates
1 3/4 cups hot brewed coffee
(secret ingredient)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans, or line with parchment paper.

Sift the flour, baking powder, baking soda and salt into a bowl, and set aside. In a large bowl, mix together the sugar and shortening. Beat in the eggs and vanilla. Toss the walnuts and dates with the dry ingredients, and stir into the sugar mixture alternately with the hot coffee. Divide the batter evenly between the two loaf pans.

Bake for 1 hour in the preheated oven, or until a knife inserted in the center comes out clean.

Tomato Bread III

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons Italian seasoning
1 teaspoon dried thyme
3/4 teaspoon white sugar
1/2 cup shredded Cheddar cheese
4 tablespoons grated Parmesan cheese
3 tablespoons milk
2 eggs, beaten
1/4 cup vegetable oil
2 teaspoons minced garlic
1 (14.5 ounce) can stewed tomatoes, drained
1/3 cup sliced black olives

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a large bowl, stir together flour, baking powder, salt, Italian seasoning, thyme, sugar, Cheddar and Parmesan cheeses. In a separate bowl, mix together 1/2 cup reserved tomato juice, milk, eggs, oil and garlic. Combine liquid and dry mixtures. Fold in chopped tomatoes and olives. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes or until toothpick inserted into center of the loaf comes out clean.

Herb Swirl Bread

Ingredients

3 3/4 cups all-purpose flour
1 tablespoon sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1 cup water
2 tablespoons vegetable oil
HERB FILLING:
1/4 cup butter (no substitutes), softened
1/3 cup minced fresh parsley
1 tablespoon minced chives
1 teaspoon garlic powder
1 teaspoon seasoned salt
Cornmeal

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat until well blended. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a small bowl, combine the butter, parsley, chives, garlic powder and seasoned salt. Punch dough down. ; turn onto a lightly floured surface. Roll into a 15-in. x 12-in. rectangle. Spread filling to within 1 in. of edges. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Grease a baking sheet and sprinkle with cornmeal. Place loaf seam side down on prepared pan.

With a sharp knife, make several shallow diagonal slashes across top of loaf. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pan to a wire rack.

Fry Bread I

Ingredients

4 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
1 1/2 cups warm water (110 degrees F/45 degrees C)
4 cups shortening for frying

Directions

Combine flour, salt, and baking powder. Stir in 1 1/2 cups lukewarm water. Knead until soft but not sticky. Shape dough into balls about 3 inches in diameter. Flatten into patties 1/2 inch thick, and make a small hole in the center of each patty.

Fry one at a time in 1 inch of hot shortening, turning to brown on both sides. Drain on paper towels.

Doughnut Bread Pudding

Ingredients

4 stale raised glazed donuts
1/2 cup raisins or other dried fruit
2 eggs (room temperature)
1 (12 fluid ounce) can evaporated milk
2 tablespoons white sugar (optional)
1 teaspoon vanilla extract
1/4 teaspoon almond extract (optional)
1 teaspoon grated orange zest
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a small glass baking dish.

Tear the donuts into bite-size pieces. Combine donut pieces and raisins in the prepared baking dish. In a medium bowl, use an electric mixer to blend together the eggs, evaporated milk, sugar, vanilla extract and almond extract. Mix in the cinnamon and nutmeg. Pour the milk mixture over the donuts in the dish, and press down lightly to help absorption. Let stand for 15 minutes, or cover and refrigerate overnight.

Place the baking dish inside a larger baking dish, and fill the outer dish with enough water to go about halfway up the sides. A dishcloth may also be placed under the bread dish, to prevent drying.

Bake for 35 to 40 minutes in the preheated oven, or until a knife inserted near the center comes out clean. Serve warm.

Bill's Braisin Bread

Ingredients

1 1/2 cups water
1 (.25 ounce) package active dry yeast
1 tablespoon white sugar
3 cups bread flour
1 1/2 cups raisin bran cereal
1 teaspoon salt

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Med Crust cycle; press Start.

Bread Bowls I

Ingredients

2 (.25 ounce) packages active dry yeast
1 tablespoon white sugar
1 3/4 cups warm water (110 degrees F)
2 cups whole wheat flour
2 cups bread flour
2 teaspoons salt
1 egg white
2 tablespoons water

Directions

In a small mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the whole wheat flour, salt and one cup of the bread flour; stir well to combine. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Place into a lightly oiled bowl, and turn to coat the whole surface with oil. Cover, and let rise in a warm place until doubled, about 45 minutes.

Punch down the dough, and let rest 10 minutes. Divide into 4 balls. Place on cookie sheets, and flatten into disks. Cover and let rise until doubled, about 30 minutes. Preheat oven to 375 degrees F (190 degrees C).

Lightly beat the egg white with the water and brush the risen loaves with this mixture. Bake at 375 degree F (190 degree C) for 40 to 50 minutes. When done bread should sound hollow when thumped on bottom. Remove from oven, and let cool.

Cut a circle out of the top of each loaf, and remove that part of the crust. Either remove the soft bread beneath, or compress it to form a bowl.

Quick Onion Bread

Ingredients

1 1/2 cups biscuit/baking mix
2 tablespoons dried minced onion
1/2 cup milk
1/3 cup water
1 egg, lightly beaten
1/2 teaspoon hot pepper sauce
2 tablespoons butter or margarine,
melted

Directions

In a bowl, combine the first six ingredients (mixture will be lumpy). Transfer to a greased 9-in. pie plate. Drizzle butter over top. Bake at 400 degrees F for 18-22 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before cutting. Serve warm.

Herbed Whole Wheat Bread

Ingredients

1 medium onion, chopped
3 tablespoons vegetable oil
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 (12 ounce) can evaporated milk
1/2 cup minced fresh parsley
3 tablespoons sugar
1 teaspoon salt
1/2 teaspoon dill weed
1/4 teaspoon rubbed sage
3/4 cup cornmeal
2 cups whole wheat flour
1 3/4 cups all-purpose flour

Directions

In a skillet, saute onion in oil until tender; cool. In a mixing bowl, dissolve yeast in warm water. Add the milk, parsley, sugar, salt, dill, sage and onion mixture; mix well. Add cornmeal; mix well. Stir in whole wheat flour and enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 3-5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into two loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 30-45 minutes. Bake at 350 degrees F for 30 minutes. Cover with foil. Bake 15-20 minutes longer or until golden brown. Remove from pans to wire racks to cool.

Buttery French Bread

Ingredients

1/2 cup butter or margarine,
softened
1/4 teaspoon paprika
1/4 teaspoon celery seed
1 loaf French bread, sliced

Directions

In a small bowl, combine butter, paprika and celery seed; spread between bread slices and over top. Wrap bread tightly in foil. Bake at 375 degrees F for 15 minutes. Open the foil and bake 5 minutes longer.

Strawberry Bread

Ingredients

2 cups fresh strawberries
3 1/8 cups all-purpose flour
2 cups white sugar
1 tablespoon ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 1/4 cups vegetable oil
4 eggs, beaten
1 1/4 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour two 9 x 5 inch loaf pans.

Slice strawberries, and place in medium-sized bowl. Sprinkle lightly with sugar, and set aside while preparing bread mixture.

Combine flour, sugar, cinnamon, salt and baking soda in large bowl: mix well. Blend oil and eggs into strawberries. Add strawberry mixture to flour mixture, blending until dry ingredients are just moistened. Stir in pecans. Divide batter into pans.

Bake for 45 to 50 minutes, or until tester inserted comes out clean. Let cool in pans on wire rack for 10 minutes. Turn loaves out, and cool completely.

Nutty Peach Quick Bread

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
1/3 cup packed brown sugar
2 eggs
2 tablespoons honey
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup milk
1 1/2 cups diced peeled ripe
peaches
1/2 cup chopped pecans
TOPPING:
1/3 cup quick-cooking oats
1/3 cup packed brown sugar

Directions

In a large mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in honey and vanilla. Combine the flour, baking powder, cinnamon, baking soda and salt; add to creamed mixture alternately with milk. Fold in peaches and pecans.

Spoon into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Combine the oats and brown sugar; sprinkle over batter and gently press in. Bake at 350 degrees F for 45-50 minutes or until a toothpick comes out clean. Cool for 20 minutes before removing from pans to wire racks to cool completely.

Easter Bread Ring

Ingredients

5 eggs
1/4 cup white sugar
1 teaspoon salt
1 (.25 ounce) package active dry yeast
3 cups all-purpose flour
2/3 cup milk
2 tablespoons butter
2 eggs, room temperature
1/2 cup mixed candied fruit
1/3 cup chopped blanched almonds
1/2 teaspoon anise seed
2 tablespoons melted shortening
1 cup confectioners' sugar
1 tablespoon whole milk
1/8 teaspoon vanilla extract
3 tablespoons multicolored sprinkles (jimmies)

Directions

Color the 5 eggs with egg dye. In a large mixing bowl, blend the white sugar, salt, and yeast well with 1 cup of the flour.

In a saucepan, combine 2/3 cup milk and butter, heating slowly until liquid is warm and butter is melted. Pour the milk into the dry ingredients and beat 125 strokes with a wooden spoon. Add eggs and 1/2 cup flour or enough to make a thick batter. Beat vigorously for 2 minutes. Stir in enough flour to make a ball of dough that draws away from the sides of the bowl.

Turn out onto a floured board and knead for about 10 minutes, working in additional flour to overcome stickiness. Place the dough in a greased bowl, turning to grease the top. Cover tightly with plastic wrap and put in a warm, draft-free place until doubled in bulk, about 1 hour.

Meanwhile, combine the fruit, nuts, and anise seed.

Punch down the dough and return it to a lightly floured board. Knead in the fruit mixture, keeping the syrupy pieces dusted with flour until they are worked into the dough. Divide the dough in half.

Carefully roll each piece into a 24-inch rope--the fruit and nuts will make this slightly difficult. Loosely twist the two ropes together and form a ring on a greased baking sheet. Pinch the ends together well. Brush the dough with melted shortening. Push aside the twist to make a place for each egg. Push eggs down carefully as far as possible. Cover the bread with wax paper and let rise in a warm, draft-free place until doubled in bulk, about 1 hour.

Bake the bread in a preheated 350 degree F (175 degrees C) oven for about 35 minutes or until a toothpick inserted in a twist comes out clean. Place on a wire rack to cool.

Once the bread is cool, drizzle the icing on top between the eggs, and decorate with colored sprinkles. To make icing: mix together confectioners' sugar, 1 tablespoon whole milk, and vanilla.

Kalacs (Hungarian Cinnamon Swirl Bread)

Ingredients

4 cups all-purpose flour
1/4 cup white sugar
1 teaspoon salt
1 (.25 ounce) envelope active dry yeast
1 egg
1/4 cup melted butter
1 1/4 cups warm milk (110 degrees F/45 degrees C)
1 teaspoon vanilla extract
melted butter for brushing
1 teaspoon ground cinnamon
1/3 cup brown sugar

Directions

Place flour, white sugar, salt, and yeast into the bowl of a stand mixer. In a bowl, whisk together egg, melted butter, warm milk, and vanilla extract; pour into the flour mixture. Using dough hook attachment, mix on low until the flour is moistened and a dough forms, then increase speed to medium, and continue kneading until smooth and elastic, 4 to 5 minutes.

Place dough into a greased bowl, cover, and allow to rise in a warm place until doubled in bulk, about 1 1/2 hours.

Punch down dough, turn out onto a floured work surface, and divide into 2 equal pieces. Roll each piece into a 1/3 inch thick rectangle. Brush each square with melted butter. Mix together cinnamon and brown sugar in a small bowl, then sprinkle evenly over the two rectangles.

Roll each firmly into a log, pinch the ends closed, and tuck them underneath. Place each into a greased, glass loaf pan. Cover, and allow to rise in a warm place until doubled in bulk, about 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Brush the tops of the loaves with melted butter, then bake in preheated oven until loaves are golden brown, and sound hollow when tapped, about 30 minutes.

Zucchini Chip Bread

Ingredients

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 3 eggs
- 1/2 cup unsweetened applesauce
- 1/2 cup vegetable oil
- 1 tablespoon grated orange peel
- 2 teaspoons vanilla extract
- 2 cups shredded zucchini
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips

Directions

In a large bowl, combine the first seven ingredients.

In another bowl, beat eggs, applesauce, oil, orange peel and vanilla. Stir into the dry ingredients just until moistened. Fold in zucchini, nuts and chocolate chips. Divide batter between two greased 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350 degrees for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Corn Bread Casserole

Ingredients

1 (15.25 ounce) can whole kernel corn, drained
1 (14.75 ounce) can canned cream-style corn
1 (8.5 ounce) package corn bread/muffin mix
1 egg
2 tablespoons butter or margarine, melted
1/4 teaspoon garlic powder
1/4 teaspoon paprika

Directions

In a large bowl, combine all ingredients. Pour into a greased 11-in. x 7-in. x 2-in. baking dish.

Bake, uncovered, at 400 degrees for 25-30 minutes or until the top and edges are golden brown.

Cheese Corn Spoon Bread

Ingredients

2 eggs
1 (12 ounce) package corn bread mix
1 (8 ounce) can cream-style corn
1 (8.75 ounce) can sweet corn, drained
1 cup sour cream
1/2 cup melted butter
1 cup shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch baking dish.

Combine the eggs, corn muffin mix, cream-style corn, whole-kernal corn, sour cream and melted butter or margarine. Mix well and pour into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Remove casserole from oven and sprinkle cheese over the top. Return to oven and bake for an additional 10 to 15 minutes or until a knife comes out clean. Serve warm, spooning servings right from the pan.

Indian Sweet Bread

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
2/3 cup water
1/4 cup white sugar
1 tablespoon vegetable oil

Directions

In a large bowl, stir together flour, salt and water until a soft dough is formed. Turn dough out onto a lightly floured surface and knead briefly. Divide dough into golf ball size pieces and cover with a damp cloth or plastic wrap.

Select a ball of dough and roll out until very thin but not torn. Sprinkle lightly and evenly with sugar. Fold up dough into a small square and roll out again until thin.

Heat a lightly oiled griddle over medium heat. Place the rolled dough onto the pan and cook for 1/2 to 1 minute on each side until golden. Serve immediately. Repeat until all dough balls have been rolled and cooked.

Buttermilk Honey Wheat Bread

Ingredients

2 1/2 teaspoons active dry yeast
1 cup whole wheat flour
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
3 tablespoons honey
1 1/2 tablespoons vegetable oil
1 1/2 cups buttermilk, at room temperature

Directions

Combine the yeast, whole wheat flour, all purpose flour, baking soda, salt, honey, oil, and buttermilk into pan of a bread machine.

If baking in bread machine use medium temperature setting.

If baking in an oven, use manual or dough cycle to knead dough. Remove from bread maker, and place in a greased loaf pan. Let rise until doubled in size. Bake in a preheated 350 degree F (175 degree C) oven for 25 minutes, or until bottom of loaf sounds hollow when tapped.

Chive Garlic Bread

Ingredients

1/4 cup butter or margarine,
softened
1/4 cup grated Parmesan cheese
2 tablespoons snipped chives
1 garlic clove, minced
1 (1 pound) loaf French bread, cut
into 1 inch slices

Directions

In a bowl, combine the butter, Parmesan cheese, chives and garlic. Spread on one side of each slice of bread; wrap in a large piece of heavy-duty foil. Seal the edges. Place on a baking sheet. Bake at 350 degrees F for 25-30 minutes or until heated through.

Seminole Pumpkin Bread

Ingredients

1 (15 ounce) can pumpkin puree
4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon baking soda
1/2 cup white sugar
1 cup water
1 quart vegetable oil for frying
1 tablespoon white sugar

Directions

Cook, peel and mash the sugar pumpkin.

Sift flour, baking powder and baking soda together. Gradually add pumpkin, sugar and water to make a soft dough.

When it just holds together, knead several minutes. Divide dough into 4 - 6 equal parts. Knead each portion again several minutes or until it becomes a soft, smooth ball. Roll out each portion 1/4 inch thick. Another method is to pinch off small pieces of dough and form into individual cakes 2 - 3 inch across.

In a large iron skillet, fry in very hot vegetable oil (about 1 inch in depth) until brown on one side. Flip over and brown other side. The bread will puff up and get crisp and chewy. Sprinkle with granulated sugar.

Whole Wheat Banana Bread

Ingredients

1 cup whole wheat flour
3/4 cup all-purpose flour
1/2 cup toasted wheat germ
1 teaspoon baking soda
1 teaspoon grated orange peel
1/4 teaspoon salt
4 medium navel oranges, peeled
and sectioned
2 medium ripe bananas
1 cup sugar
2 eggs
1/4 cup canola oil
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In a food processor or blender, process the oranges, bananas, sugar, eggs, oil and vanilla until smooth. Stir into dry ingredients just until moistened. Fold in pecans.

Pour into two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Basic Rye Bread

Ingredients

1 1/8 cups warm water
2 tablespoons molasses
1 tablespoon vegetable oil
1 teaspoon salt
2 cups all-purpose flour
1 1/2 cups rye flour
3 tablespoons packed brown sugar
1 tablespoon unsweetened cocoa powder
3/4 teaspoon caraway seed
2 teaspoons bread machine yeast

Directions

Add ingredients according to bread machine's manufacturer's directions.

Use the whole wheat and light crust settings.

Pineapple Bread

Ingredients

2 eggs
1/2 cup melted butter
1 cup white sugar
1 cup crushed pineapple with juice
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Beat eggs slightly. Add butter and sugar. Beat smooth. Stir in pineapple and vanilla.

In separate bowl put flour, baking powder, soda, salt, and walnuts. Stir well and pour into pineapple mixture. Stir to moisten. Pour into greased 9x5x3 inch loaf pan.

Bake in 350 degree F (175 degree C) oven for 1 hour. Test with toothpick. Let stand 10 minutes. Remove from pan. Cool and wrap.

Oatmeal Bread I

Ingredients

1 cup rolled oats
1/2 cup molasses
1/3 cup vegetable oil
1 teaspoon salt
1 1/2 cups boiling water
2 tablespoons active dry yeast
1/2 cup warm water
1 cup whole wheat flour
5 cups bread flour
2 eggs

Directions

Combine oats, molasses, oil, salt and boiling water. Let cool to about 105 degrees F.

Proof the yeast. Add to oat mixture and stir well. Add whole wheat flour, 2 cups white flour and the eggs. Beat well.

Stir in enough of the remaining flour to make a soft dough. Turn dough out to a floured counter and knead for about 10 minutes. Place in a well greased tupperware bowl with a lid on it. Put into the fridge and leave over night.

Punch down and form into loaves and let rise until doubled. Bake at 375 degrees F (190 degrees C). I got 3 large loaves and 4 mini loaves with this recipe.

Cheesy Flat Bread

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
3 tablespoons butter or margarine,
softened
2 tablespoons finely chopped
onion
2 teaspoons paprika
1/2 teaspoon dried oregano or
basil
1/2 teaspoon garlic powder
1 cup shredded Cheddar cheese

Directions

Pat dough onto the bottom and up the sides of a greased 14-in. x pizza pan or 15-in. x 10-in. x 1-in. baking pan, forming a crust. Spread with butter. Sprinkle with onion, paprika, oregano and garlic powder. Prick the crust several times with a fork; sprinkle with cheese. Cover and let rise in a warm place for 30 minutes. Bake at 375 degrees F for 20-25 minutes or until golden brown.

Apple Bread

Ingredients

3 cups all-purpose flour
2 teaspoons cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
2 cups sugar
2 eggs, beaten
1/2 teaspoon vanilla
2 cups apples - peeled, cored,
and coarsely chopped
1 cup broken walnuts

Directions

In bowl, combine flour, cinnamon, baking soda, baking powder and salt; set aside. In large mixing bowl, place oil, sugar, eggs, vanilla and apples. Stir into flour mixture. Add walnuts and mix. Divided mixture between two greased 8-in. x 4-in. bread pans. Bake at 350 degrees F for 40-45 minutes or until bread test done. Cool for 10 minutes on wire rack before removing from pan.

Sugarplum Bread

Ingredients

1 teaspoon white sugar
1 cup warm water (110 degrees F/45 degrees C)
2 (.25 ounce) packages active dry yeast
1/2 cup white sugar
1/2 cup butter, melted
2 teaspoons salt
1 teaspoon lemon zest
6 cups all-purpose flour
4 eggs
1/2 cup candied mixed fruit
1 cup raisins
3/4 cup pine nuts
1 cup confectioners' sugar
1 1/2 tablespoons water
1/2 teaspoon vanilla extract (optional)
1 cup cherries

Directions

Dissolve 1 teaspoon sugar in 1 cup warm water in large mixer bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Add 1/2 cup sugar, melted butter or margarine, salt, lemon rind, and 2 cups flour. Beat for 2 minutes at medium speed with electric mixer. Add 2 cups more flour and eggs; beat 3 minutes. Stir in almost all remaining flour, using enough flour to make a soft dough.

Knead dough on floured board until smooth and elastic, about 8 minutes. Place in lightly greased bowl. Cover with greased waxed paper and a tea towel. Let rise in warm place 75 - 85 degrees F (25 - 30 degrees C) until doubled in volume, about 2 hours.

Punch down dough. Turn out onto a lightly floured board, and knead in raisins, candied fruit, and nuts. Shape into two round loaves. Place each in a well greased, 9 inch, round cake pan. Cover with tea towel. Let rise in warm place until doubled, 1 - 1 1/2 hours.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Remove from pans immediately. Cool on wire racks.

Mix together confectioners sugar, 1 1/2 tablespoons water, and 1/2 teaspoon vanilla. Spoon onto loaves. Decorate with cherries or almonds. Alternatively, dust loaves with confectioners sugar.

Caramel Apple Bread

Ingredients

1 cup fat-free plain yogurt
3/4 cup sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups chopped, peeled tart apples
3/4 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter
1 tablespoon fat-free milk

Directions

In a large mixing bowl, beat the yogurt, sugar, eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to yogurt mixture and beat until just combined. Fold in apples and pecans.

Pour into a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small saucepan, bring the brown sugar, butter and milk to a boil, stirring constantly. Cover and cook for 1 minute. Cool slightly. Spread over cooled bread. Let stand for 15 minutes.

Fresh Rhubarb Bread Pudding

Ingredients

8 slices bread without crusts,
toasted and cubed
1 1/2 cups milk
1/4 cup butter or margarine
5 eggs
1 1/4 cups white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cups diced rhubarb
1/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes, and let stand for 15 minutes. In a medium bowl, whisk together the eggs, sugar, cinnamon and salt. Stir in rhubarb. Pour over the soaked bread, and stir gently until evenly blended. Sprinkle walnuts over the top.

Bake for 50 minutes in the preheated oven, until nicely browned on the top. Let stand for 10 minutes before serving.

Irish Soda Bread in a Skillet

Ingredients

1 cup milk
1 teaspoon vinegar
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a cup or small bowl, stir together the milk and vinegar. Let stand 10 minutes, or until curdled.

In a medium bowl, stir together the flour, salt and baking soda. Stir in the curdled milk mixture until smooth. Scrape the dough out of the bowl onto a floured surface, and shape into a disc. Place the disc into a cast iron skillet.

Bake for 15 minutes in the preheated oven, or until the crust feels firm to the touch.

Pizza Crust for the Bread Machine II

Ingredients

3/4 cup water
1 tablespoon vegetable oil
1 teaspoon lemon juice
1/2 teaspoon salt
1 tablespoon white sugar
1 tablespoon dry milk powder
2 1/4 cups bread flour
1 teaspoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

Remove dough from pan after rise cycle and use for your favorite pizza recipe.

Honey Cranberry Oat Bread

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup quick cooking oats
3/4 cup honey
1/3 cup vegetable oil
2 eggs
1/2 cup milk
2 cups fresh or frozen cranberries
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a medium bowl, stir together flour, baking powder, baking soda, salt, cinnamon, and oats.

In a large bowl, mix together honey, vegetable oil, eggs, and milk. Mix in flour mixture until just moistened. Stir in cranberries and walnuts. Divide batter into prepared pans equally.

Cook for 40 to 45 minutes, or until a tester inserted in the center of the loaves comes out clean.

Beer Bread I

Ingredients

1 (12 fluid ounce) can or bottle
beer
3 cups self-rising flour
3 tablespoons white sugar

Directions

In a large bowl, mix together the sugar and flour. Add beer and continue to mix, first using a wooden spoon, then your hands. Batter will be sticky. Pour into a 9 x 5 inch greased loaf pan.

Bake at 350 degrees F (175 degrees) for 50 for 60 minutes. The top will be crunchy, and the insides will be soft. Serve topped with butter or cheese spread.

Crusty French Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 tablespoons sugar
2 tablespoons vegetable oil
1 1/2 teaspoons salt
3 cups all-purpose flour
Cornmeal
1 egg white
1 teaspoon cold water

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the sugar, oil, salt and 2 cups flour. Beat until blended. Stir in enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; return to bowl. Cover and let rise for 30 minutes.

Punch dough down. Turn onto a lightly floured surface. Shape into a loaf 16 in. long x 2-1/2 in. wide with tapered ends. Sprinkle a greased baking sheet with cornmeal; place loaf on baking sheet. Cover and let rise until doubled, about 25 minutes.

Beat egg white and cold water; brush over dough. With a sharp knife, make diagonal slashes 2 in. apart across top of loaf. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pan to a wire rack to cool.

Cinnamon Bread Rolls

Ingredients

24 slices sandwich bread, crusts removed
2 (8 ounce) packages cream cheese, softened
1 1/2 cups sugar, divided
2 egg yolks
2 teaspoons ground cinnamon
1 cup butter or margarine, melted

Directions

Flatten bread with a rolling pin. In a mixing bowl, beat cream cheese, 1/2 cup sugar and yolks. Spread on bread; roll up, jelly-roll style. Combine cinnamon and remaining sugar. Lightly dip rolls in butter, then in cinnamon-sugar. Place on ungreased baking sheets. Bake at 350 degrees F for 20 minutes.

Plum Quick Bread

Ingredients

3 eggs
2 (6 ounce) jars plum or plum with apples baby food
1 cup vegetable oil
1 cup buttermilk
2 1/2 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

In a mixing bowl, combine the eggs, baby food, oil and buttermilk. Combine dry ingredients; add to the egg mixture and beat just until moistened. Transfer to two greased 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Mexican Spoon Bread

Ingredients

1/2 cup butter, softened
1/3 cup masa harina
1/4 cup water
1 1/2 cups frozen whole-kernel corn, thawed
1/4 cup cornmeal
1/3 cup SLENDA® No Calorie Sweetener, Granulated
2 tablespoons heavy whipping cream
1/4 teaspoon salt
1/2 teaspoon baking powder

Directions

In a medium bowl beat butter until it is creamy. Add the Mexican corn flour and water and beat until well mixed.

Using a food processor, process thawed corn, but leave chunky. Stir into the butter mixture.

In a separate bowl, mix cornmeal, SLENDA® Granulated Sweetener, cream, salt, and baking powder. Add to corn flour mixture and stir to combine. Pour batter into an ungreased 8x8 inch baking pan. Smooth batter and cover with aluminum foil. Place pan into a 9x13 inch baking dish that is filled a third of the way with water.

Bake in a preheated 350 degree oven F (175 degrees C) oven for 50 to 60 minutes. Allow to cool for 10 minutes. Use an ice cream scoop for easy removal from pan.

Microwave Corn Bread Casserole

Ingredients

2 cups frozen mixed vegetables
1 1/2 cups cubed fully cooked ham
1 (6 ounce) package corn bread stuffing mix
3 eggs
2 cups milk
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese

Directions

In a greased 11-in. x 7-in. x 2-in. microwave-safe dish, combine vegetables, ham and stuffing mix; mix well. In a bowl, combine eggs, milk, salt and pepper. Pour over corn bread mixture. cover and refrigerate for at least 5 hours or overnight.

Remove from the refrigerator 30 minutes before cooking. Cover and microwave on high for 18-22 minutes or until a knife inserted in the center comes out clean. Sprinkle with cheese. Cover and let stand for 5 minutes before serving.

Carrot Bread II

Ingredients

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 1 cup white sugar
- 2/3 cup vegetable oil
- 2 eggs
- 1 cup carrot baby food
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a large bowl, sift together flour, baking powder, baking soda, cinnamon, nutmeg, cloves and salt.

In a large bowl, cream together the sugar and oil. Beat in eggs. Blend this mixture into the flour mixture, stirring just to combine. Fold in the nuts. Scoop batter into prepared baking pans.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Cranberry Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
1 cup packed brown sugar
2 teaspoons baking soda
1 teaspoon baking powder
3/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup egg substitute
1 (16 ounce) can whole cranberry sauce
1 (15 ounce) can pumpkin puree
1/3 cup vegetable oil
1 tablespoon orange zest
2 tablespoons chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 8x4 inch loaf pans with non-stick cooking spray.

Combine the flour, brown sugar, baking soda, baking powder, salt, ground cinnamon and ground cloves in a large bowl and mix well. Set aside.

Mix the egg substitute, cranberry sauce, pureed pumpkin, vegetable oil and grated orange zest together. Add this mixture to the flour mixture and stir until just moistened. Pour batter into the prepared pans. Sprinkle the top of each loaf with the chopped nuts.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Let loaves cool for 10 minutes then remove from pans. Can be made even lower in fat by substituting 1/3 cup applesauce for the 1/3 cup vegetable oil.

Maple Corn Bread

Ingredients

1 1/4 cups all-purpose flour
1/4 cup cornmeal
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
3/4 cup milk
1/2 cup maple syrup
3 tablespoons vegetable oil

Directions

In a bowl, combine flour, cornmeal, baking powder and salt.

In another bowl, beat egg; add milk, syrup and oil. Stir into dry ingredients just until moistened. Pour into a greased 9-in. square baking pan.

Bake at 400 degrees for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes; cut into squares. Serve warm.

Buttermilk Rye Bread

Ingredients

1 1/3 cups water
2 tablespoons vegetable oil
2 tablespoons honey
1 1/2 tablespoons vinegar
2 tablespoons powdered buttermilk
2 1/3 cups bread flour
1 cup rye flour
1/3 cup dry potato flakes
1 teaspoon salt
2 teaspoons active dry yeast
1 teaspoon caraway seed

Directions

Place the ingredients into the pan of the bread machine in the order suggested by the manufacturer: Select the Basic or White Bread setting, and Start.

Breaded Hamburgers

Ingredients

1 pound ground beef
1/4 teaspoon salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1/2 teaspoon garlic powder, or to taste
2 teaspoons Worcestershire sauce
2 eggs
1 1/2 cups bread crumbs
1/4 cup vegetable oil for frying
1 small onion, sliced into rings

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Whisk eggs together in a small bowl. Place bread crumbs on a plate. In a medium bowl, mix together the ground beef, salt, pepper, garlic powder, and Worcestershire sauce. Form into 4 patties. Dip burger patties into egg, then press into bread crumbs to coat.

Heat oil in a large skillet over medium-high heat. Brown the breaded hamburgers on each side, about 2 minutes per side.

Place onion rings in the bottom of a baking dish or casserole dish. Pour in just enough water to cover the bottom, but not cover the onion. Carefully place burgers on top of the onions in the baking dish without touching the water.

Bake for 25 to 30 minutes in the preheated oven, until burgers are well done.

Pumpkin Oat Bread

Ingredients

2/3 cup vegetable oil
4 eggs
1 (15 ounce) can 100% pure pumpkin
2/3 cup white sugar
2/3 cup brown sugar
2 teaspoons baking powder
1 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
3 cups all-purpose flour
1 3/4 cups old-fashioned rolled oats, divided

Directions

Preheat an oven to 350 degrees F (175 degrees C), and lightly grease 2 loaf pans, 8 1/2x4 1/2-inch size.

Stir together the oil, eggs, and pumpkin in a large bowl. Stir in the white and brown sugar, baking powder, salt, cinnamon, cloves, and nutmeg, and stir to combine well. Beat in the flour and 1 1/2 cups of oats.

Pour the batter into the prepared loaf pans, and sprinkle the tops with the remaining 1/4 cup of oats. Press the oats lightly into the top of the batter.

Bake in the preheated oven until a toothpick inserted in the middle of a loaf comes out clean, 40 to 45 minutes. Let cool for 15 minutes before slicing.

Sausage Broccoli Bread

Ingredients

2 (1 pound) loaves frozen bread dough
1 pound bulk pork sausage
2 1/2 cups chopped fresh broccoli
1 (14.5 ounce) can Italian diced tomatoes, drained
1 large onion, chopped
2 cups shredded Monterey Jack cheese
1 egg, beaten

Directions

Thaw dough and let rise according to package directions.

Meanwhile, in a skillet over medium heat, cook sausage until no longer pink. Remove sausage with a slotted spoon and set aside. In the drippings, saute the broccoli, tomatoes and onion until crisp-tender; drain and cool. On a lightly floured surface, roll each loaf of dough into a 12-in. x 10-in. rectangle. Spread sausage lengthwise down the center third of each rectangle. Top with broccoli mixture and cheese. Fold the short sides in 1 in.; pinch to seal. Fold long sides over filling; pinch to seal. Place seam side down on a greased baking sheet. Brush egg over top and sides of each loaf. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown.

Zippy French Bread

Ingredients

2 (3 ounce) packages cream cheese, softened
1/4 cup butter or margarine, softened
2 tablespoons minced chives
2 teaspoons prepared horseradish
1 (1 pound) loaf French bread

Directions

In a small mixing bowl, beat the cream cheese, butter, chives and horseradish until combined. Cut the bread into 1-in. slices to within 1/2 in. of bottom. Spread cream cheese mixture between slices. Wrap the loaf in a large piece of heavy-duty foil (about 28 in. x 18 in.). Bake at 400 degrees F for 14-17 minutes or until heated through.

Monkey Bread with a Twist

Ingredients

1 cup white sugar
2 teaspoons ground cinnamon
3 (12 ounce) cans refrigerated biscuits, separated and cut into quarters
3 apples, peeled, cored, and chopped
1/2 cup margarine
1 cup packed brown sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a tube pan.

Combine the sugar and cinnamon together in a large sealable plastic bag; add the biscuit dough in batches of 6 to 8 pieces and shake to coat. Alternate layers of the chopped apple and the coated dough pieces in the prepared pan.

Melt the margarine in a small saucepan over medium heat; stir the brown sugar into the melted margarine. Bring to a boil; cook at a boil for 1 minute, remove from heat, and pour over the apple and biscuit layers.

Bake in the preheated oven until cooked through, about 35 minutes. Allow the bread to cool in the pan for 10 minutes before turning out onto a plate to serve.

Sweet Sesame Bread

Ingredients

1 tablespoon active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1/4 cup butter or margarine, softened
1/4 cup sugar
3 tablespoons instant nonfat dry milk powder
1/2 teaspoon salt
1/2 teaspoon crushed anise seeds
2 eggs
2 1/2 cups all-purpose flour
TOPPING:
1 egg
1 tablespoon milk
2 tablespoons sesame seeds
2 tablespoons chopped almonds
2 tablespoons sugar

Directions

In a mixing bowl, dissolve yeast in warm water. Add the butter, sugar, milk powder, salt, aniseed, eggs and 2 cups flour. Beat on low speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each into a 15-in. rope. Place ropes on a greased baking sheet; braid. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 45 minutes. Beat egg and milk; brush over braid. Sprinkle with sesame seeds, almonds and sugar. Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pan to a wire rack to cool. Serve warm or at room temperature.

Una's Cheddar Beer Bread (bread machine dough)

Ingredients

1 (12 fluid ounce) can or bottle premium lager
2 tablespoons margarine
2 tablespoons milk
4 cups all-purpose flour
2 teaspoons salt
2 tablespoons sugar
4 teaspoons yeast
1 teaspoon ground black pepper
1 teaspoon ground cayenne pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon dried marjoram
1/2 teaspoon dried basil
8 ounces reduced-fat extra-sharp Cheddar cheese
2 tablespoons margarine, melted

Directions

Grease two (9x5 inch) loaf pans.

In a medium saucepan over medium heat, warm beer slightly. Stir in milk and 2 tablespoons margarine to melt. Pour contents into bread machine pan. Pour in flour. Make a well in the center of the flour, and sprinkle salt onto one side of the mound that forms. Into the well, pour the sugar and yeast. Sprinkle with pepper, onion, garlic, and herbs. Begin the dough cycle.

Meanwhile, slice the cheese into pea-size crumbles. Avoid using shredded cheese, as it may clump. Once the dough forms into a sticky ball, gradually add the cheese crumbles.

As the cycle continues and the cheese fully incorporates into the dough, the ball should still be somewhat soft and sticky. If it is too dry, add a bit of milk.

When the cycle has completed, punch down the dough, and divide it in half. Place each half into a greased loaf pan, and allow the dough to rise, about 45 to 60 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

When the dough has risen, bake for 1 hour, or until the loaves are golden brown and make a hollow sound when thumped. Immediately turn out onto a cooling rack, and brush with melted margarine. Cool completely before cutting.

One Hundred Percent Rye Bread

Ingredients

1/2 cup dark molasses
1 1/4 cups warm water
2 tablespoons active dry yeast
5 cups medium rye flour
1/4 cup gluten
1/2 cup instant potato flakes
1 tablespoon salt
3 tablespoons shortening
2 tablespoons caraway seed
2 tablespoons cornmeal

Directions

In a small bowl, mix together the molasses and warm water; stir in the yeast. Let stand for 10 minutes, or until foamy. In a large bowl, stir together the rye flour, gluten, potato flakes, and salt. Add the yeast mixture and shortening to the dry ingredients, and stir until stirring is too difficult.

Turn the dough out onto a floured surface, and knead for 8 to 10 minutes. It's okay to take a few breaks. Place bowl upside down over the dough, and let dough rise until double in size, about 45 minutes.

When the dough has risen, flatten out to remove air bubbles, and roll up into a nice tight loaf. Grease a baking sheet, and sprinkle with cornmeal. Place the loaf on the sheet, and let rise in a warm place until double, about 45 minutes

Preheat the oven to 400 degrees F (200 degrees C). Bake the loaf for 35 to 45 minutes, or until the loaf sounds hollow when tapped on the bottom.

Pseudo Sourdough for the Bread Machine

Ingredients

3/4 cup water
3/4 cup sour cream, room temperature
1 tablespoon vegetable oil
1 1/8 teaspoons salt
2 1/2 cups bread flour
1/2 cup barley flour
2 tablespoons dry potato flakes
2 tablespoons white sugar
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select White Bread setting, and Start.

Makeover Zucchini Apple Bread

Ingredients

4 cups all-purpose flour
3 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
2 eggs
3/4 cup canola oil
1 1/2 cups unsweetened applesauce
1 cup sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
2 cups shredded zucchini
1 cup peeled and grated apple
1/2 cup chopped pecans

Directions

In a large bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. In a large mixing bowl, beat the eggs until frothy. Add the oil, applesauce, sugars and vanilla; beat until blended. Stir into dry ingredients just until moistened. Fold in the zucchini, apples and pecans.

Transfer to three 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Hubby's Pizza Bread

Ingredients

1 1/4 cups milk
1 1/2 tablespoons butter, softened
3/4 cup shredded Cheddar
cheese
16 ounces sliced pepperoni
sausage
1 1/2 tablespoons white sugar
1 teaspoon salt
1 tablespoon grated Parmesan
cheese
1 (.25 ounce) package active dry
yeast
3 1/2 cups bread flour

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the Bread/Light Crust cycle, and press Start.

Cheese and Olive Bread

Ingredients

1/2 cup butter, softened
1/4 cup mayonnaise
1 teaspoon garlic powder
1 teaspoon onion powder
2 cups shredded mozzarella cheese
1/2 cup chopped black olives
1 loaf French bread, halved lengthwise

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir together butter and mayonnaise until smooth and creamy. Mix in garlic powder and onion powder. Then stir in cheese and olives. Spread mixture evenly over French bread, and place on a baking sheet.

Bake in a preheated oven for 10 to 12 minutes. Increase heat to broil, and cook until cheese melts and bread is golden brown, about 2 to 3 minutes.

Extra Gingery Bread

Ingredients

3 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking soda
1 1/2 teaspoons ground cloves
1 teaspoon ground ginger
3/4 teaspoon salt
1 1/2 cups white sugar
1 cup vegetable oil
1 cup dark molasses
1/2 cup apple juice
2 eggs
1 tablespoon grated fresh ginger
1/2 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10 inch springform pan.

Stir together flour, cinnamon, cloves, ground ginger, baking soda, and salt.

In a large bowl, mix sugar with oil, juice, molasses, eggs, and fresh ginger in a large bowl. Mix in crystallized ginger. Stir in flour mixture. Pour into prepared pan.

Bake for 1 hour, or until cake tester comes out clean. Run a knife around the edge to loosen cake, and release pan sides. Serve warm.

Torrejon Oatmeal Bread

Ingredients

3 cups water
3 cups rolled oats
1 tablespoon salt
2/3 cup brown sugar
2 tablespoons shortening
2 (.25 ounce) packages active dry yeast
1 teaspoon white sugar
1/4 cup warm water (110 degrees F/45 degrees C)
6 1/2 cups bread flour

Directions

In a large saucepan, heat the water, oatmeal and salt until it bubbles. Add the brown sugar and shortening; stir until melted. Remove from heat and let cool until lukewarm.

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture, oats mixture and 2 cups flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 30 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for about 40 to 45 minutes or until loaf tops are golden brown and the bottom of a loaf sounds hollow when tapped.

Spiced Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
3 cups sugar
2 teaspoons baking soda
2 teaspoons salt
2 teaspoons ground allspice
1 teaspoon baking powder
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
4 eggs
1 (15 ounce) can solid pack pumpkin
3/4 cup vegetable oil
2/3 cup water

Directions

In a large bowl, combine the dry ingredients. In another bowl, combine the eggs, pumpkin, oil and water; mix well. Stir into dry ingredients just until moistened. Pour into three greased 8--in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Mom's Brown Bread

Ingredients

1 cup water
1 1/4 cups raisins
3 tablespoons butter or margarine
1 1/2 teaspoons baking soda
2 eggs
1 cup sugar
1 3/4 cups all-purpose flour
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

In a saucepan, bring water to a boil. Add raisins, butter and soda; remove from the heat. In a mixing bowl, beat eggs. Add sugar, flour, vanilla and salt; stir into raisin mixture. Greased three 16-oz. vegetable or fruit cans. Divide batter between cans and place on a baking sheet. Bake at 350 degrees F for 35-40 minutes or until breads test done. Let stand 5 minutes before removing from cans. If necessary, remove bottom of cans and push breads through. Cool on a wire rack.

Toasted Garlic Bread

Ingredients

1 (1 pound) loaf Italian bread
5 tablespoons butter, softened
2 teaspoons extra virgin olive oil
3 cloves garlic, crushed
1 teaspoon dried oregano
salt and pepper to taste
1 cup shredded mozzarella
cheese

Directions

Preheat the broiler.

Cut the bread into slices 1 to 2 inches thick.

In a small bowl, mix butter, olive oil, garlic, oregano, salt and pepper. Spread the mixture evenly on the bread slices.

On a medium baking sheet, arrange the slices evenly and broil 5 minutes, or until slightly brown. Check frequently so they do not burn.

Remove from broiler. Top with cheese and return to broiler 2 to 3 minutes, until cheese is slightly brown and melted. Serve at once.

Bread Machine Rolls

Ingredients

3 cups bread flour
3 tablespoons white sugar
1 teaspoon salt
1/4 cup dry milk powder
1 cup warm water (110 degrees F/45 degrees C)
2 tablespoons butter, softened
1 (.25 ounce) package active dry yeast
1 egg white
2 tablespoons water

Directions

Place the bread flour, sugar, salt, milk powder, water, butter, and yeast in the pan of the bread machine in the order recommended by the manufacturer. Set on Dough cycle; press Start.

Remove risen dough from the machine, deflate, and turn out onto a lightly floured surface. Divide the dough into twelve equal pieces, and form into rounds. Place the rounds on lightly greased baking sheets. Cover the rolls with a damp cloth, and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a small bowl, mix together the egg white and 2 tablespoons water; brush lightly onto the rolls. Bake in the preheated oven for 15 minutes, or until the rolls are golden brown.

Chipas (Argentinean Cheese Bread)

Ingredients

1 egg
2/3 cup milk
6 ounces shredded Italian cheese
blend
3 tablespoons butter, melted
1 3/4 cups tapioca starch
1 cup self-rising flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a baking sheet with cooking spray and set aside.

Stir together egg, milk, cheese, and butter in a large bowl. Sprinkle in tapioca starch and flour; stir in to form a dough. Knead dough for two minutes on a lightly floured surface, then roll into golf ball-sized pieces, and place onto prepared baking sheet.

Bake in preheated oven until golden brown, 10 to 15 minutes.

Herb Focaccia Bread

Ingredients

1 (16 ounce) package hot roll mix
1 cup warm water (120 to 130 degrees F)
1 egg, lightly beaten
2 2/3 tablespoons olive oil, divided
1 cup finely chopped onion
1 teaspoon dried rosemary, crushed
1 teaspoon dried thyme

Directions

In a large mixing bowl, combine the hot roll mix and contents of yeast packet; mix well. Stir in the warm water, egg and 2 tablespoons oil; beat for 2 minutes or until dough pulls away from sides of bowl. Turn onto a floured surface; knead until smooth and elastic, about 5 minutes. Place in a bowl coated with nonstick cooking spray, turning once to grease top. Let rest for 5 minutes.

Divide dough in half. Roll each half into a 12-in. circle. Transfer to two 12-in. pizza pans coated with nonstick cooking spray. Using fingertips, make indentations 1 in. apart on dough; cover. In a small skillet, saute the onion, rosemary and thyme in the remaining oil for 3-4 minutes or until tender. Spread evenly on dough. Cover and let rise in a warm place until doubled, about 30 min.

Bake at 375 degrees F for 14-18 minutes or until golden brown. Remove from pans to wire racks.

Caraway Rye Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees to 115 degrees), divided
1/4 cup packed brown sugar
1 tablespoon caraway seed
1 tablespoon vegetable oil
2 teaspoons salt
2 1/2 cups rye flour
2 3/4 cups all-purpose flour, divided

Directions

In a large mixing bowl, dissolve yeast in 1/2 cup warm water. Add brown sugar, caraway, oil, salt and remaining water; mix well. Stir in rye flour and 1 cup all-purpose flour; beat until smooth. Add enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide in half. Shape each half into a ball; place in two greased 8-in. round cake pans. Flatten balls to a 6-in. diameter. Cover and let rise until nearly doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown.

Banana Cranberry Bread

Ingredients

2 1/2 cups white sugar
1 cup shortening
3 eggs
3 mashed bananas
1 cup cranberry sauce
1/2 cup milk
1 teaspoon vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and shortening until light and fluffy. Beat in eggs, and mix in bananas, cranberry sauce, milk, and vanilla. In a separate bowl, mix together flour, baking soda, baking powder, cinnamon, and nutmeg. Gradually blend flour mixture into the banana mixture. Fold in walnuts. Pour into the prepared loaf pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely.

Apple-Raisin Breakfast Bread Pudding

Ingredients

6 eggs
1 cup milk
1/2 cup heavy cream
1 tablespoon vanilla extract
1 teaspoon ground nutmeg
1 (16 ounce) loaf cinnamon bread with raisins, cut into 1-inch cubes
2 Granny Smith apples - peeled, cored, and sliced
1 cup brown sugar
1 teaspoon ground cinnamon
1/4 cup melted butter

1 Granny Smith apple - peeled, cored, and diced

Directions

Beat the eggs in a mixing bowl. Whisk in the milk, cream, vanilla extract, and nutmeg until evenly blended. Fold in the bread cubes and set aside until the bread soaks up the egg mixture, about 5 minutes. Place the sliced apples into a mixing bowl and sprinkle with brown sugar, cinnamon, and melted butter; toss to evenly coat. Grease a 9x13-inch baking dish and arrange the apple slices evenly into the bottom of the prepared baking dish; spoon the bread mixture over top. Cover the dish with aluminum foil and refrigerate overnight.

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle the diced apple over the bread pudding and cover again with the aluminum foil. Bake in the preheated oven until the bread is no longer soggy, about 40 minutes. Remove the foil and set the oven to Broil; broil until golden brown on top, about 5 minutes. Remove and let stand 5 to 10 minutes before serving.

Tasty Breaded Seitan

Ingredients

1 (8 ounce) package seitan
1/3 cup nutritional yeast
1 teaspoon garlic powder
1/2 teaspoon ground coriander
1/2 teaspoon ground cumin
1/8 teaspoon ground black pepper
2 tablespoons tamari
2 tablespoons vegetable oil

Directions

In a small bowl, combine nutritional yeast, garlic powder, coriander, cumin, and black pepper. Dip seitan in tamari, then in the yeast and spice mixture. Set aside.

Heat oil in a skillet over medium heat. Fry seitan in batches until browned on all sides.

Cuban Water Bread

Ingredients

2 1/4 teaspoons active dry yeast
2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon white sugar
1 tablespoon salt
8 cups all-purpose flour
1 tablespoon cornmeal
1 tablespoon sesame seeds (optional)
2 tablespoons cold water

Directions

In a large bowl dissolve the yeast in the warm water or potato water. Add sugar and salt and mix well. Stir in 7 cups of the flour.

On a well-floured surface, knead dough for 7 minutes, incorporating in the last cup of flour. Place dough in a greased bowl. Let rise until doubled.

Using a lightly floured board, form dough into 2 long or round loaves. Sprinkle cornmeal on greased baking sheet; place loaves on top. Slash top with a sharp knife. Cover, and let rise until almost doubled.

Brush top of loaves with cold water. Sprinkle with sesame seeds, if desired. Place in a cold oven.

Turn oven to 400 degrees F (200 degrees C). Bake for 45 minutes, or until nicely browned. Brush twice during baking time with cold water.

Yeast-Free Bread

Ingredients

2 1/2 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Combine the flour, sugar and carbonated beverage. Mix well and place into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Note: If using a sweetened carbonated beverage cut back on the sugar a little.

Vegan Corn Bread

Ingredients

- 1 cup all-purpose flour
- 1 cup cornmeal
- 1/4 cup turbinado sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup sweetened, plain soy milk
- 1/3 cup vegetable oil
- 1/4 cup soft silken tofu

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 7 inch square baking pan. Whisk together the flour, cornmeal, sugar, baking powder, and salt in a mixing bowl; set aside.

Place the soy milk, oil, and tofu into a blender. Cover, and puree until smooth. Make a well in the center of the cornmeal mixture. Pour the pureed tofu into the well, then stir in the cornmeal mixture until just moistened. Pour the batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cut into 9 pieces, and serve warm.

Cinnamon Swirl Bread

Ingredients

1/3 cup white sugar
2 teaspoons ground cinnamon
2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup white sugar
1 egg, beaten
1 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. In a small bowl, mix together 1/3 cup sugar and 2 teaspoons cinnamon; set aside.

In large bowl combine flour, baking powder, salt and remaining 1 cup sugar. Combine egg, milk, and oil; add to flour mixture. Stir until just moistened.

Pour half of the batter into pan. Sprinkle with half the reserved cinnamon/sugar mixture. Repeat with remaining batter and cinnamon/sugar mixture. Draw a knife through batter to marble.

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into center of the loaf comes out clean. Let cool in pan for 10 minutes before removing to a wire rack to cool completely. Wrap in foil and let sit overnight before slicing.

Golden Egg Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
3 tablespoons sugar
3 tablespoons vegetable oil
2 eggs
1 1/2 teaspoons salt
3 1/2 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Semmelknoedel (Bread Dumplings)

Ingredients

1 (1 pound) loaf stale French bread, cut into 1 inch cubes
1 cup milk
2 tablespoons butter
1 onion, finely chopped
1 tablespoon chopped fresh parsley
2 eggs
1/2 teaspoon salt
1 pinch ground black pepper
1/2 cup dry bread crumbs (optional)

Directions

Place the bread cubes into a large bowl. Heat the milk until it starts to bubble at the edges, then pour it over the bread cubes. Stir briefly to coat the bread. Let soak for 15 minutes.

Meanwhile, melt the butter in a skillet over medium heat. Add the onions; cook and stir until tender. Stir in the parsley, and remove from the heat. Mix into the bowl with the bread along with the eggs, salt and pepper. Use your hands, squeezing the dough through your fingers until it is smooth and sticky.

Bring a large pot of lightly salted water to a boil. The water should be at least 3 or 4 inches deep. When the water is boiling, make a test dumpling about the size of a small orange or tangerine, by patting and cupping between wet hands. Gently drop into the boiling water. If it falls apart, the dough is too wet. In this case, stir some bread crumbs into the rest of the dumpling batter.

Form the remaining dough into large dumplings, and carefully drop into the boiling water. Simmer for 20 minutes, then remove to a serving plate with a large slotted spoon. They should come out soft, spongy and delicious!

Sweet Potato Bread I

Ingredients

1 1/2 cups white sugar
1/2 cup vegetable oil
2 eggs
1 3/4 cups sifted all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/3 cup water
1 cup cooked and mashed sweet potatoes
1/2 cup chopped pecans

Directions

Combine sugar and oil; beat well. Add eggs and beat. Combine flour, baking soda, salt, cinnamon and nutmeg. Stir flour mixture into egg mixture alternately with water. Stir in sweet potatoes and chopped nuts.

Pour batter into greased 9x5 inch loaf pan (or 2 small loaf pans). Bake at 350 degrees F (175 degrees C) for about one hour.

High Flavor Bran Bread

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
2 tablespoons dry milk powder
2 tablespoons vegetable oil
2 tablespoons molasses
2 tablespoons honey
1 1/2 teaspoons salt
2 1/4 cups whole wheat flour
1 1/4 cups bread flour
1 cup whole bran cereal
2 teaspoons active dry yeast

Directions

Place ingredients in order indicated by your manufacturer. Select the whole wheat or whole grain setting.

Italian Christmas Bread with Eggnog Glaze

Ingredients

For the Bread:

- 1/2 cup hazelnuts
- 1 cup eggnog, plus
- 1 tablespoon eggnog
- 2 tablespoons white sugar
- 1/2 teaspoon salt
- 3 tablespoons butter, softened
- 1 egg
- 1 egg yolk
- 3 cups bread flour
- 1 1/2 teaspoons instant yeast
- 2 tablespoons anise seed
- 1 teaspoon ground cinnamon

For the Glaze:

- 1/2 cup confectioners' sugar
- 1 tablespoon eggnog

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread hazelnuts evenly on a baking sheet. Bake until lightly toasted, about 5 to 7 minutes. Remove the pan from the oven, transfer the nuts to a bowl, and let them cool.

Place the eggnog, sugar, salt, butter, egg, egg yolk, bread flour, yeast, anise seed, and cinnamon into the bread machine. Program the machine for a basic cycle with the crust as "medium." Press start. Do not use the delay timer.

Place the cooled toasted hazelnuts into the machine between Knead Cycle 1 and Knead Cycle 2. When the baking cycle ends, immediately remove the bread from the pan and allow it to cool on a rack.

Prepare the glaze by combining the confectioners' sugar and eggnog in a bowl; mix well. It should be a drizzling consistency. Drizzle the glaze on the cooled bread before slicing.

Tomato Bread I

Ingredients

1 cup tomato juice
1 cup water
1 (.25 ounce) package instant yeast
1/4 cup vegetable oil
1/3 cup honey
1/4 cup chopped fresh parsley
1/4 cup chopped green onions
2 cloves garlic
1 carrot, shredded
1 teaspoon salt
6 cups bread flour

Directions

In a sauce pan, heat the tomato juice and water over a low heat until warm to the touch. Pour into a large warmed bowl, and add yeast and honey; stir to dissolve yeast. Allow to rest until yeast is creamy.

Mix in oil, parsley, onion, garlic, carrot, and salt. Add 1 cup of the flour, and stir until smooth. Add more flour, until a firm dough is formed. Knead five minutes on a lightly floured surface. Place dough in a greased bowl, and turn to coat the surface completely. Allow to rise in a warm place until doubled in size.

Punch down, and divide into halves. Form two loaves, and put into greased 9 x 5 inch loaf pans. Allow to rise for another 45 minutes, or until loaves have doubled in size.

Bake at 400 degrees F (220 degrees C) for about 30 minutes, until golden brown. Remove from pans to wire rack to cool.

Bread Bowl Fondue

Ingredients

1 (1 pound) loaf round bread
8 ounces process cheese (eg. Velveeta), cubed
2 cups sour cream
1 (8 ounce) package cream cheese, softened
1 cup diced fully cooked ham
1/2 cup chopped green onions
1 (4 ounce) can chopped green chilies
1 teaspoon Worcestershire sauce
2 tablespoons vegetable oil
1 tablespoon butter, melted
Assorted fresh vegetables

Directions

Cut the top fourth off the loaf of bread; set top aside. Carefully hollow out bottom, leaving a 1/2-in. shell. Cube removed bread; set aside.

In a bowl, combine the process cheese, sour cream and cream cheese. Stir in the ham, green onions, chilies and Worcestershire sauce. Spoon into bread shell; replace top. Wrap tightly in heavy-duty foil and place on a baking sheet. Bake at 350 degrees F for 60-70 minutes or until the filling is heated through.

Meanwhile, toss reserved bread cubes with oil and butter. Place in a 15-in. x 10-in. x 1-in. baking pan. Bake for 10-15 minutes or until golden brown, stirring occasionally. Unwrap loaf and remove bread top; stir filling. Serve with vegetables and toasted bread cubes.

Easy Cardamom Bread

Ingredients

1 cup warm whole milk (110 degrees F (43 degrees C))
1/3 cup warm water (110 degrees F (43 degrees C))
1/2 cup white sugar
2 tablespoons melted butter
1 (.25 ounce) package active dry yeast
3 1/2 cups all-purpose flour, or as needed

1/2 cup white sugar
1 1/2 tablespoons ground cardamom
3 tablespoons ground cinnamon
1/2 cup melted butter
1/2 cup raisins (optional)
1/2 cup chopped walnuts (optional)

1 egg
1 tablespoon water
1/2 cup sliced almonds
1/4 cup pearl sugar

Directions

Whisk together the warm milk, warm water, sugar, and 2 tablespoons melted butter in a mixing bowl until the sugar has dissolved. Sprinkle yeast over top, and set aside for 5 minutes.

Once the yeast is foamy, stir in the flour, adding more if needed to make a stiff dough. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Place into an oiled bowl, cover with a cloth, and let stand in a warm place until doubled in bulk, about 1 hour.

Combine 1/2 cup sugar with the cardamom and cinnamon in a small bowl; set aside. Deflate the dough and turn it out onto a lightly floured surface. Roll the dough into a 9x13-inch rectangle, and brush with 1/2 cup of melted butter. Sprinkle with the cardamom sugar, raisins, and walnuts. Roll into a log, pinch the edges closed, and place onto a parchment paper-lined baking sheet. Cover with a cloth, and let stand in a warm place until doubled in bulk, about 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

With a sharp knife score the top layer of the roll with V-shapes that don't quite meet in the middle the whole length of the roll, this will make the bread look braided, and is very pretty, but could be skipped. Beat the egg with 1 tablespoon of water in a small bowl. Brush the egg wash over the top of the bread. Sprinkle with almonds and pearl sugar.

Bake in the preheated oven until the bread is golden-brown and sounds hollow when tapped on the bottom, 30 to 35 minutes. Cool completely on a wire rack before slicing.

Country Cinnamon Swirl Bread

Ingredients

1/4 cup butter, softened
1 1/3 cups sugar, divided
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 tablespoon ground cinnamon

Directions

In a large mixing bowl, beat the butter, 1 cup sugar and egg until blended. Combine the flour, baking powder, baking soda and salt; add to egg mixture alternately with buttermilk. In a small bowl, combine the cinnamon and remaining sugar.

Pour a third of the batter into a greased 8-in. x 4-in. x 2-in. loaf pan; sprinkle with a third of the cinnamon-sugar. Repeat layers twice. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Hazelnut-Raisin Corn Bread

Ingredients

3/4 cup raisins
1/2 cup boiling water
1/2 cup butter, softened
1 cup sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt
1 (14.75 ounce) can cream-style corn
1/2 cup finely crushed hazelnuts

Directions

Place the raisins in a bowl; add boiling water. Cover and let stand for 10 minutes; drain. In a large mixing bowl, cream butter and sugar; add eggs. Combine the flour, baking soda and salt; add to creamed mixture. Stir in the corn, nuts and raisins.

Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Fig and Date Bread

Ingredients

- 1 cup chopped pitted dates
- 1 cup chopped dried figs
- 1/4 cup unsalted butter, softened
- 1 1/2 teaspoons baking soda
- 1 cup boiling water
- 1/2 cup white sugar
- 1/2 cup chopped walnuts
- 2 eggs
- 3/4 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch baking pan.

In a medium bowl, combine the dates, figs, butter and baking soda. Pour in the boiling water, stir well and let stand for 15 minutes.

Beat the sugar, walnuts and eggs into the date mixture. Combine the all-purpose flour, whole wheat flour, baking powder and salt; stir into the date mixture just until blended. Pour batter into prepared pan.

Bake in preheated oven for 55 to 65 minutes, or until a toothpick inserted into center of the loaf comes out clean. Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.

Breaded Pork Tenderloin

Ingredients

1 1/2 pounds pork tenderloin
2 eggs
1/4 cup milk
1/2 cup Italian-style dried bread crumbs
1 pinch garlic salt
2 teaspoons dried oregano
salt and pepper to taste
1 tablespoon vegetable oil

Directions

Slice tenderloin into 1/4 inch rounds. Place rounds between sheets of plastic wrap and pound until thin.

Preheat oven to 325 degrees F (165 degrees C).

Beat eggs and milk together and pour into a shallow dish or bowl. Set aside. In a separate dish or bowl combine breadcrumbs with garlic salt, oregano, salt and pepper. Mix all together. In a large skillet heat oil over medium high heat. Meanwhile, dip tenderloins in egg mixture, then coat with bread crumb mixture. When oil is hot, add coated tenderloin to skillet and fry until golden brown on both sides (not cooked through)!

Place browned tenderloin in a 9x13 inch baking dish lined with aluminum foil. Fry any leftover eggs and bread crumbs together for 'breadings'. Add 'breadings' to baking dish. Cover tightly and bake in the preheated oven for about 45 minutes or until meat has reached an internal temperature of 160 degrees F (70 degrees C).

Lemon Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
2 tablespoons lemon juice
1 tablespoon grated lemon peel
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup milk
GLAZE:
2 tablespoons lemon juice
1/2 cup confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, lemon juice and peel. Combine flour, baking powder and salt; stir into creamed mixture alternately with milk. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 45 minutes or until bread tests done. Combine glaze ingredients. Remove bread from pan; immediately drizzle with glaze. Cool on a wire rack.

Whole Wheat Banana Nut Bread

Ingredients

1/3 cup vegetable oil
1/2 cup honey
1 teaspoon vanilla extract
2 eggs
1 cup mashed bananas
1 3/4 cups whole wheat flour
1/2 teaspoon salt
1 teaspoon baking soda
1/4 cup hot water
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, beat oil and honey together. Add eggs, and mix well. Stir in bananas and vanilla. Stir in flour and salt. Add baking soda to hot water, stir to mix, and then add to batter. Blend in chopped nuts. Spread batter into a greased 9x5 inch loaf pan.

Bake for 55 to 60 minutes. Cool on wire rack for 1/2 hour before slicing.

A-Plus Italian Olive Oil Balsamic Bread Dip

Ingredients

3 large cloves garlic, minced
2 tablespoons balsamic vinegar
5 tablespoons extra-virgin olive oil
1/2 teaspoon crushed red pepper flakes
1 teaspoon fresh rosemary, chopped
1 pinch salt and black pepper

Directions

Place the garlic, balsamic vinegar, olive oil, red pepper flakes, rosemary, and salt and pepper into a shallow bowl in that order. To serve, spoon small amount onto bread.

Cobble Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup warm milk (110 to 115 degrees F)
1/2 cup butter, softened, divided
1 2/3 cups sugar, divided
1 teaspoon salt
4 1/2 cups all-purpose flour
1/2 cup chopped walnuts
2 teaspoons ground cinnamon
GLAZE:
1 cup confectioners' sugar
3 tablespoons milk

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, 1/4 cup butter, 1 cup sugar, salt and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until almost doubled, about 1-1/2 hours.

Melt remaining butter; pour into a greased 10-in. fluted tube pan. Sprinkle walnuts over bottom of pan. Combine cinnamon and remaining sugar; sprinkle 1/4 cup over nuts.

Punch dough down. Divide into six portions; divide each portion into eight pieces. Roll each piece into a ball; dip in remaining cinnamon-sugar. Place in prepared pan. Sprinkle remaining cinnamon-sugar over top. Cover and let rise until almost doubled, about 45 minutes.

Bake at 350 degrees F for 40-45 minutes or until golden brown. Cool for 5 minutes before inverting onto a serving plate. Combine glaze ingredients; drizzle over bread.

Pineapple Carrot Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs
2 cups sugar
3/4 cup vegetable oil
1 cup finely shredded carrots
1 (8 ounce) can crushed
pineapple, undrained
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

In a bowl, combine the dry ingredients. In a mixing bowl, beat the eggs, sugar and oil; add carrot, pineapple and vanilla. Stir into dry ingredients just until moistened. Fold in walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Pumpkin Chip Bread

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 cup margarine
1 cup white sugar
2 eggs
3/4 cup solid pack pumpkin puree
3/4 cup semi-sweet chocolate chips
3/4 cup chopped walnuts
1/2 cup confectioners' sugar
1 tablespoon milk
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon

Directions

In a large bowl mix together the flour, baking soda, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, ground ginger, and ground cloves.

In a separate bowl cream together the sugar and butter or margarine. Add eggs and beat until smooth.

Alternately add the creamed ingredients and pumpkin to the dry ingredients. Fold in chocolate chips and chopped nuts. Spoon into two greased 9x5 inch loaf pans.

Bake in a preheated 350 degree F(175 degrees C) oven for 45 to 50 minutes.

To make the glaze: In a small bowl, combine confectioners sugar, 1/8 teaspoon cinnamon, and 1/8 teaspoon nutmeg. Add milk, and mix until smooth. Drizzle over warm cake.

Garlic Bread Mama Rita's Way!

Ingredients

1/4 cup butter, softened
1 tablespoon mayonnaise
1 1/2 teaspoons garlic paste
2 teaspoons finely chopped fresh basil
2 tablespoons grated Parmesan cheese
1/4 teaspoon freshly ground black pepper
6 hoagie rolls, split lengthwise
1/4 cup grated Parmesan cheese for topping

Directions

Preheat the oven broiler. Line a cookie sheet with aluminum foil.

In a small bowl, make a paste with the butter, mayonnaise, garlic paste, basil, 2 tablespoons Parmesan, and pepper.

Spread equal amounts of the paste on each roll half. Arrange roll halves on the cookie sheet, topping side up, and sprinkle with remaining Parmesan cheese.

Broil on the top rack in the preheated oven 1 to 2 minutes, or until lightly toasted. Watch them very carefully! They can burn very quickly. Basically do these at the last minute before serving and check them closely as they broil.

Simply Delicious Banana Crumb Bread

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 cup shortening
2 eggs
1 cup milk
1 teaspoon almond extract
1 teaspoon ground cinnamon
1 very ripe banana, mashed

3/4 cup all-purpose flour
1/2 cup brown sugar, packed
1 cup quick-cooking rolled oats
1/2 teaspoon ground cinnamon
1/2 cup cold butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour 8x4 inch loaf pan.

Whisk together flour, sugar, and baking powder in a mixing bowl. With a pastry blender, cut in the shortening until the mixture resembles coarse crumbs. Whisk together the eggs, milk, vanilla extract, and cinnamon in a large bowl. Add the banana, and mix well. Fold the flour mixture into the banana mixture until combined. Pour batter into prepared pan.

Prepare the crumb topping by combining the flour, brown sugar, oats, and cinnamon in a mixing bowl. Cut in the butter until the mixture resembles coarse crumbs. Spoon the crumb mixture over the batter.

Bake in preheated oven for 20 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until a toothpick inserted in center of the loaf comes out clean, 10 to 15 minutes longer. Cool in pan 10 minutes before turning out onto a wire rack.

Sourdough Bread II

Ingredients

2 1/4 teaspoons active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
2 cups bread flour
2 cups warm water
1 tablespoon white sugar
1 teaspoon salt
2 1/4 teaspoons active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups sourdough starter
2 teaspoons white sugar
1 1/2 teaspoons salt
1 1/2 teaspoons baking soda
5 1/2 cups bread flour
1 tablespoon butter, melted

Directions

In a medium bowl, dissolve 2 1/4 teaspoons yeast in 1/2 cup warm water. Stir in 2 cups flour, 2 cups lukewarm water, 1 tablespoon sugar, and 1 teaspoon salt. Beat smooth with rotary beater. Let stand 3 to 5 days uncovered at room temperature stirring 2 or 3 times a day. Cover at night to prevent drying.

In a large bowl, dissolve 2 1/4 teaspoons yeast in 1/2 cup warm water. Blend in starter batter, 2 teaspoons sugar, and 1 1/2 teaspoons salt. Add 3 1/2 cups flour, and beat with a rotary beater for 3 to 4 minutes. Cover, and let rise till double in bulk.

Mix soda with remaining flour; gradually mix into risen dough, adding enough to make the dough stiff. Turn out onto a floured board, and knead 8 to 10 minutes. Shape into one large or 2 medium loaves, and place on a lightly greased baking sheet. With a sharp knife, make diagonal cuts across top of dough. Let rise till double.

Bake at 400 degrees F (205 degrees C). Remove medium loaves after 35 to 40 minutes, large loaf after 40 to 45 minutes. Brush with melted butter and let cool before serving.

Cinnamon Bread Pudding

Ingredients

12 slices cinnamon bread, crusts removed
3 (1 ounce) squares semisweet chocolate, melted
2 cups half-and-half cream
1 cup milk
4 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Cut bread in half diagonally. Arrange half of the slices in a single layer, overlapping if necessary, in an ungreased shallow 2-qt. microwave-safe dish. Drizzle with half of the chocolate; top with the remaining bread.

In a 1-qt. microwave-safe bowl, combine the cream and milk; microwave, uncovered, on high for 4-6 minutes or until hot but not boiling.

In a small bowl, beat eggs; add sugar. Add a small amount of cream mixture; mix well. Return all to the larger bowl; stir in vanilla.

Pour over bread; drizzle with the remaining chocolate. Cover and microwave at 50 percent power for 14-15 minutes or until a knife inserted near the center comes out clean, rotating a half-turn once (mixture will puff up during cooking). Uncover and let stand for 5 minutes. Serve warm or cold. Refrigerate leftovers.

Shortcut Bread Mix

Ingredients

BREAD MIX:

5 pounds all-purpose flour
2 cups nonfat dry milk powder
1 cup sugar
7 1/2 teaspoons salt

ADDITIONAL INGREDIENTS FOR BASIC LOAF:

1 (1.4 ounce) package quick rise
yeast
1 cup warm water (120 to 130
degrees F)
1 egg
2 tablespoons butter or margarine,
melted

Directions

In a large bowl, combine bread mix ingredients with a wire whisk.
Store in an airtight container in a cool dry place for up to 6 months.

Chicken Bread Bowl

Ingredients

1 teaspoon active dry yeast
2/3 cup warm water
1 tablespoon brown sugar
1 teaspoon salt
2 teaspoons butter, softened
2 cups all-purpose flour

3 skinless, boneless chicken thighs, cut into 1/2-inch dice
2 slices kiwi, mashed
1 teaspoon dried oregano
1/2 teaspoon ground cumin
2 teaspoons taco seasoning
1 teaspoon salt
1 teaspoon all-purpose flour
1 tablespoon olive oil
1 clove garlic, minced
1 small onion, diced
3/4 cup chicken broth
1 tomato, chopped
1/4 cup Cheddar cheese, shredded, divided

1/3 cup Parmesan cheese
1 teaspoon ground black pepper
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
2 teaspoons butter, softened

Directions

Sprinkle the yeast over 2/3 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Mix brown sugar, 1 teaspoon of salt, and butter together in a small bowl. Combine the yeast mixture with the brown sugar mixture in a large mixing bowl; stir well to combine. Stir in 1 cup of flour until no dry spots remain. Stir in the remaining 1 cup of flour, a 1/2 cup at a time, mixing well after each addition.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Meanwhile, combine chicken thighs, kiwi, oregano, cumin, taco seasoning, 1 teaspoon of salt, and 1 teaspoon of flour; set aside. Heat 1 tablespoon of olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chicken thighs; cook and stir for 5 minutes. Pour in the chicken broth and simmer over medium-low heat until the chicken thighs are no longer pink in the center, about 10 minutes. Stir in the tomato; cook for about 2 minutes. Remove from heat and mix in half of the Cheddar cheese; set aside.

Preheat an oven to 400 degrees F (200 degrees C).

Deflate the dough and turn it out onto a lightly floured surface. Use a knife to divide the dough into three equal pieces-don't tear it. Coat three equally sized oven safe glass or ceramic bowls with oil and place a piece of dough into each bowl. Take three smaller oven safe glass or ceramic bowls and coat the outside of each bowl with oil. Press the smaller bowl into the larger bowl, leaving about 1/2 an inch between the bowls. Allow bread to rise, while continuously pushing the smaller bowl into the larger bowl, about 10 minutes.

Combine Parmesan cheese, black pepper, Italian seasoning, and garlic powder in a small bowl. Brush the edges of the dough with butter, then sprinkle with the Parmesan cheese mixture. Place bowls on a baking sheet.

Capidotada (Mexican Bread Pudding)

Ingredients

2 cups water
3 (3 inch) cinnamon sticks
2 cups white sugar
2 cups vegetable oil for frying
1 (1 pound) loaf French bread, cut into 1/2 inch thick slices
1 cup raisins
1 cup chopped pecans
1 small onion, finely chopped
6 ounces sliced mild Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Combine the water, cinnamon sticks, and sugar in a large saucepan and bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until the cinnamon turns the water dark brown, about 15 minutes. Remove cinnamon sticks and reserve the water.

Heat the vegetable oil in a large skillet to 350 degrees F (175 degrees C). Fry the slices of French bread in oil until light brown, turning if necessary, about 1 minute per side. Remove toasted bread from the oil and place on paper towels to drain.

Arrange half of the toasted bread in a single layer in the greased casserole dish. Sprinkle bread with half of the raisins, pecans, and onion. Arrange a layer of Cheddar cheese on top. Repeat with another layer of bread, raisins, pecans, onions, and cheese.

Slowly pour the reserved cinnamon water over the casserole, allowing the bread to absorb as much of the liquid as possible. Do not allow the dish to overflow.

Cover dish with aluminum foil and place in the center of the preheated oven. Bake until lightly browned and puffed, about 30 minutes. Remove from oven and allow to rest for 15 minutes before serving.

Moist Date Nut Bread

Ingredients

- 2 1/2 cups chopped dates
- 1/4 cup butter
- 1 cup boiling water
- 1/2 cup packed brown sugar
- 1 egg
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees F). Grease and flour a 9x5 inch loaf pan.

In a medium bowl, combine the dates and butter. Pour boiling water over them, and let stand until cool.

When the dates have cooled, stir the mixture to break up any clumps. Mix in the brown sugar and egg until well blended. Combine the flour, baking soda, baking powder, and salt; stir into the date mixture until just blended. Pour into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a wooden pick inserted into the center comes out clean.

Gumdrop Bread

Ingredients

3 cups biscuit/baking mix
2/3 cup sugar
1 egg
1 1/4 cups milk
1 1/2 cups chopped nuts
1 cup chopped gumdrops

Directions

In a bowl, combine biscuit mix and sugar.

In another bowl, beat the egg and milk; add to dry ingredients and stir well. Add nuts and gumdrops; stir just until mixed. Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans.

Bake at 350 degrees for 35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

Applesauce Bread

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
1 egg
1 1/4 cups applesauce
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add the egg and applesauce; mix well. Combine flour, baking soda, cinnamon, baking powder, salt, nutmeg and cloves; gradually add to the creamed mixture just until combined. Fold in raisins and nuts. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Cinnamon-Swirl Raisin Bread

Ingredients

1 1/2 cups warm milk (110 to 115 degrees F)

1 cup mashed potatoes (without added milk and butter)

1/2 cup butter or margarine, melted

1/4 cup sugar

2 teaspoons salt

2 (.25 ounce) packages active dry yeast

1/2 cup warm water (110 degrees F to 115 degrees F)

6 1/2 cups all-purpose flour

1 1/2 cups raisins

FILLING:

1/2 cup sugar

2 teaspoons ground cinnamon

2 tablespoons butter or margarine, melted

Directions

In a large bowl, combine the milk, potatoes, butter, sugar and salt. In a mixing bowl, dissolve yeast in warm water. Add potato mixture and 2 cups flour; beat until smooth. Fold in raisins. stir in enough remaining flour to form a soft dough. turn onto a lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into a 16-in. x 8-in. rectangle. Combine sugar and cinnamon; sprinkle over rectangles to within 1/2 in. of edges. Roll up jelly-roll style, starting with a short side; pinch seam to seal and tuck ends under.

Place seam side down in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise for 30 minutes or until doubled. Brush with butter. Bake at 350 degrees F for 40-45 minutes or until golden brown. Remove from pans to wire racks to cool.

Breaded Pork Chops

Ingredients

4 boneless pork loin chops, 3/4-inch thick

2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon paprika
1/8 teaspoon pepper
1 egg, slightly beaten
1 teaspoon Worcestershire sauce
1/2 cup dry bread crumbs
1 tablespoon vegetable oil

Directions

In small bowl, combine flour, salt, paprika and pepper. In another small bowl, combine egg and Worcestershire sauce. Coat chops with seasoned flour; dip in egg mixture, and coat with crumbs. In large skillet, heat oil over medium-high heat. Brown chops on one side until golden brown (about 4 minutes); turn and continue cooking for another 4 minutes. Serve hot.

Pepper Bread

Ingredients

3 cups all-purpose flour
2 tablespoons white sugar
2 teaspoons coarse ground black pepper
2 (.25 ounce) packages fast-rising yeast
1 teaspoon salt
1 1/4 cups water
3 tablespoons soft margarine
1 egg
1 1/2 cups all-purpose flour
1 egg yolk
1 tablespoon water

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a tube pan.

Stir together 3 cups of flour, the sugar, pepper, yeast, and salt together in a large bowl.

Heat water and margarine to 130 degrees F (54 degrees C) in a saucepan over low heat. Pour the hot water-margarine mixture into the flour; quickly stir a few strokes to combine. Stir in 1 egg, beat the mixture to form a loose batter, and stir in 1 1/2 cups of flour. Knead the dough on a floured work surface until smooth and elastic, about 4 minutes.

Divide the dough into 12 equal-sized pieces, form them into rolls, and place them into the bottom of the prepared pan. Set the pan into a sink of hot water (about 115 degrees F/46 degrees C) until the rolls have doubled in size, about 15 minutes. Beat egg yolk with 1 tablespoon of water until thoroughly combined; brush the dough with the beaten egg yolk mixture.

Bake in the preheated oven until golden brown, about 25 minutes.

Sweet Potato Corn Bread

Ingredients

2 cups all-purpose flour
2 cups cornmeal
1/2 cup sugar
7 teaspoons baking powder
2 teaspoons salt
4 egg, beaten
3/4 cup milk
1/3 cup vegetable oil
2 2/3 cups mashed cooked sweet potatoes

Directions

In a large bowl, combine the first five ingredients. In a small bowl, combine the eggs, milk, oil and sweet potatoes. Stir into dry ingredients just until moistened. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares. Serve warm.

Avocado Cheese Bread

Ingredients

2 avocados - peeled, pitted, and mashed
2 eggs, beaten
1 (8 ounce) container lemon-flavor yogurt
1 cup shredded Monterey Jack cheese
1 cup self-rising corn meal mix
1 tablespoon fajita seasoning

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the avocados, eggs, yogurt, cheese, cornmeal, and fajita seasoning until well blended. Spread the mixture evenly into the greased pan.

Bake for 17 minutes in the preheated oven, or until the top turns golden brown and a toothpick inserted into the center comes out clean.

Chocolate Zucchini Bread II

Ingredients

3 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon ground cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 cups white sugar
3 eggs
1 cup vegetable oil
2 teaspoons vanilla extract
2 cups shredded zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In large bowl, combine flour, cocoa, cinnamon, baking soda, baking powder and salt, mix well. In separate bowl, combine sugar and eggs, beat until well blended. Add oil and vanilla; beat until combined. Stir in zucchini. Add flour mixture; stir just until moistened. Stir in nuts and chocolate chips. Spoon evenly into loaf pans.

Bake in preheated oven for 55 to 60 minutes, or until toothpick inserted in center comes out clean. Cool in pans for 10 minutes. Remove bread from pans; cool completely on wire rack.

Tasty Whole Wheat Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 quart warm buttermilk* (110 to 115 degrees F)
1/2 cup butter or margarine, softened
2 1/2 cups whole wheat flour
1/2 cup packed brown sugar
1/3 cup toasted wheat germ
2 1/2 teaspoons salt
8 cups all-purpose flour

Directions

In a mixing bowl, dissolve the yeast in warm water. Add buttermilk and butter, stirring until butter begins to melt. Add the whole wheat flour, brown sugar, wheat germ, salt and 4 cups all-purpose flour. Beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into four pieces. Shape into loaves. Place in four greased 8-in. x 4-in. x 2-in. loaf pans or on greased baking sheets. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 30-40 minutes or until golden brown. Remove from pans to wire racks to cool.

Cinnamon Flat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2 tablespoons butter or margarine
2 tablespoons nonfat dry milk powder
1 tablespoon sugar
1 1/2 teaspoons salt
1 tablespoon wheat germ
2 teaspoons molasses
3 cups all-purpose flour
2 1/4 teaspoons active dry yeast
TOPPING:
3 tablespoons butter or margarine, softened
1/2 cup packed brown sugar
1 teaspoon ground cinnamon

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed). When the cycle is completed, turn dough onto a lightly floured surface. Roll into a 14-in. circle; transfer to a lightly greased 14-in. pizza pan. Make indentations in top of dough with fingers. Spread with butter; sprinkle with brown sugar and cinnamon. Cover and let rise in a warm place until doubled, about 25 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Cool for 5 minutes; cut into wedges and serve warm.

No Knead Bran Bread

Ingredients

3 cups whole wheat flour
1/2 cup dry milk powder
1/2 teaspoon salt
2 tablespoons active dry yeast
1/4 cup honey
1 1/4 cups warm water (110 degrees F/45 degrees C)
2 cups whole bran cereal
1 egg
3 tablespoons vegetable oil

Directions

Stir together flour, milk powder, salt. In a separate large bowl, dissolve yeast and honey in warm water. Let stand until creamy, about 10 minutes. Stir in the bran cereal, egg, oil and about half of the flour. Stir in the remaining flour until a sticky dough is formed. Cover bowl with a damp cloth and let rise in a warm place until doubled in bulk, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 9x5 inch loaf pans.

Stir down batter and pour into prepared pans. Bake in preheated oven for 40 to 45 minutes, until bottom of loaf sounds hollow when tapped. Let loaves cool in pans for 5 minutes before removing and placing on a wire rack to cool completely.

Bubba's Beer Bread

Ingredients

3 cups self-rising flour
3 tablespoons white sugar
1 teaspoon onion powder
1 teaspoon dried dill, or to taste
1 teaspoon salt
1 (12 fluid ounce) can beer, room temperature
4 ounces cubed Cheddar cheese, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9 or 10 inch cast iron skillet.

In a large bowl, stir together the self-rising flour, sugar, onion powder, dill weed and salt. Pour in the beer, and stir until all of the dry is incorporated. Stir as lightly as possible so as not to deflate the beer. Fold in cheese cubes.

Bake for 45 to 60 minutes, or until the top springs back when lightly touched. The bread should rise way above the edge of the pan.

Cream Cheese Bread

Ingredients

1/3 cup milk
1 cup cream cheese, diced
1/4 cup margarine
1 egg
3 tablespoons white sugar
1 teaspoon salt
3 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the White Bread and Light crust settings.

Maple Zucchini Bread

Ingredients

- 3 eggs
- 1 cup vegetable oil
- 1 cup packed brown sugar
- 1 cup white sugar
- 3 teaspoons maple flavored extract
- 2 1/2 cups all-purpose flour
- 1/2 cup wheat germ
- 2 teaspoons baking soda
- 2 teaspoons salt
- 1/2 teaspoon baking powder
- 2 cups grated zucchini
- 1 cup chopped walnuts

Directions

In a mixing bowl, beat the 3 eggs; add oil, sugars and flavoring, mixing until foamy. Blend in the flour, wheat germ, baking powder, soda, and salt. Stir in zucchini and nuts. Pour batter into 2 greased bread pans

Bake at 325 degrees F (165 degrees C) for 1 hour. Cool.

Banana Bread - Quick Bread for Machines

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3/4 cup white sugar
3 tablespoons vegetable oil
2 eggs
2 bananas, peeled and halved
lengthwise

Directions

Place ingredients in the pan of the bread machine.

Select the Dough setting, and press Start. Mix the bread for 3 to 5 minutes until the bananas are mashed and all ingredients are thoroughly combined. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. When 3 to 5 minutes have passed on the clock display, press Stop. Do not continue mixing. Smooth out the top of the loaf with the rubber spatula.

Select the Bake setting, and press Start. The Bake cycle time may vary with machines, but should be about 50 minutes. To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine on Bake and continue to bake an additional 10 to 15 minutes. Test again with the toothpick to assure the bread is completely baked. Remove the pan from the machine, but allow the bread to remain in the pan for 10 minutes. Remove the bread to cool completely on a wire rack.

Extra Gingery Bread

Ingredients

3 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking soda
1 1/2 teaspoons ground cloves
1 teaspoon ground ginger
3/4 teaspoon salt
1 1/2 cups white sugar
1 cup vegetable oil
1 cup dark molasses
1/2 cup apple juice
2 eggs
1 tablespoon grated fresh ginger
1/2 cup chopped crystallized ginger

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10 inch springform pan.

Stir together flour, cinnamon, cloves, ground ginger, baking soda, and salt.

In a large bowl, mix sugar with oil, juice, molasses, eggs, and fresh ginger in a large bowl. Mix in crystallized ginger. Stir in flour mixture. Pour into prepared pan.

Bake for 1 hour, or until cake tester comes out clean. Run a knife around the edge to loosen cake, and release pan sides. Serve warm.

Fry Bread II

Ingredients

4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
4 tablespoons shortening
1 1/3 cups cold water, or as needed
2 quarts oil for deep frying

Directions

Whisk baking powder, salt and flour together. Cut in shortening. Add cold water gradually until a soft dough is made (it will still be a little sticky). Flour hands and knead about 5 minutes until smooth and no longer sticky. Divide into 8 pieces. Cover dough with plastic. Working one piece at a time, flatten each piece until about 1/2 inch thick and the size of a lunch plate.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Fry dough in oil; turn with tongs to brown each side. Drain on paper towels. Keep warm in paper towels in a 200 degree oven while cooking the rest.

Cheesy Corn Bread

Ingredients

4 cups all-purpose flour
2 cups yellow cornmeal
2/3 cup sugar
3 tablespoons baking powder
1 tablespoon salt
1 cup shortening
3 cups milk
4 eggs, beaten
1/2 cup finely shredded Cheddar cheese

Directions

In a large bowl, combine the first five ingredients; cut in shortening until the mixture resembles coarse crumbs. In a small bowl, combine milk and eggs; stir into dry ingredients just until blended. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with cheese. Bake at 400 degrees F for 25 minutes or until golden brown. Cut into squares.

Onion Bread II

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons white sugar
1 1/2 cups warm water (110 degrees F/45 degrees C)
2 teaspoons salt
2 tablespoons shortening
1 tablespoon minced onions
1/2 teaspoon dried oregano
3 1/2 cups bread flour
1/2 onion
2 tablespoons butter, melted

Directions

In a large mixing bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Stir salt, shortening, minced onions, oregano and 2 cups bread flour into yeast mixture. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Stir dough to deflate and place it into a lightly greased 9x5 inch loaf pan. Cover with a damp cloth and let rise until the top of the dough is within 1/2 inch of the top of the pan, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

After loaf has risen, arrange onion slices on top of the loaf. Pour melted butter over the slices and bake in preheated oven for 35 to 40 minutes, or until golden brown. Remove from pan to cool on a wire rack.

Whole Wheat Zucchini Bread

Ingredients

- 6 eggs, beaten
- 1 cup honey
- 1 cup packed brown sugar
- 1/2 cup canola oil
- 1 teaspoon vanilla extract
- 2 cups whole wheat flour
- 4 cups all-purpose flour
- 2 tablespoons ground cinnamon
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons salt
- 4 cups grated zucchini
- 1 cup chopped walnuts (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease three 8x4 inch loaf pans and set aside.

In a large bowl, whisk together the eggs, honey, brown sugar, oil and vanilla. Combine the whole wheat flour, all-purpose flour, cinnamon, baking powder, baking soda and salt; stir into the wet ingredients until moistened. Gently stir in the zucchini and walnuts until evenly distributed. Divide batter evenly between the prepared pans.

Bake for 50 to 60 minutes in the preheated oven, or until a knife inserted into the crown comes out clean. Cool in the pan until cool enough to touch, then turn out onto a wire rack to cool completely. Wrap in plastic wrap or store in a plastic bag when cool.

Tasty White Bread

Ingredients

1 (.25 ounce) package active dry yeast
3 teaspoons sugar, divided
2 1/4 cups warm water (110 degrees to 115 degrees F), divided
2 teaspoons salt
6 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast and 1 teaspoon sugar in 1/4 cup water; let stand for 10 minutes. Combine salt, remaining sugar and water; add to yeast mixture. Add 3 cups of flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; shape into two loaves. Place in two 8-in. x 4-in. x 2-in. loaf pans that have coated with nonstick cooking spray. Cover and let rise until doubled, about 1 hour. Bake at 350 degrees F for 35-40 minutes. Remove from pans and cool on wire racks.

Mom's Corn Bread

Ingredients

2 egg, beaten
1 1/4 cups milk
1/4 cup shortening or bacon fat,
melted
1 1/2 cups yellow cornmeal
3/4 cup all-purpose flour
2 tablespoons sugar
2 1/4 teaspoons baking powder
1 teaspoon salt

Directions

Combine eggs, milk and shortening. Sift together all remaining ingredients and add to egg mixture; stir only until blended. Pour into a greased 8-in. x 8-in. baking pan. Bake at 400 degrees F for 20-25 minutes, or until bread shrinks slightly from sides of the pan and begins to brown on the edges.

Wonder Bread Chinese Chicken Salad Appetizer

Ingredients

12 slices Wonder® Classic White Bread
1 (9.75 ounce) can white chunk chicken breast, drained
1/2 teaspoon ground ginger
1/4 teaspoon garlic powder
3 drops hot pepper sauce
1/2 cup finely chopped green bell pepper
1/3 cup shredded carrot
1/4 cup finely chopped red onion
2 tablespoons light mayonnaise
Salt and pepper, to taste
1/4 cup sliced toasted almonds

Directions

Preheat oven to 400 degrees F.

Wonder Bread Croustades: Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown.

Cool slightly, then remove the Croustades from the pan and allow them to cool completely on a wire rack.

Chinese Chicken Salad: Place remaining ingredients, except almonds, in a mixing bowl and blend together.

Fill Croustades and top with toasted almonds.

When serving, plan on 2 filled Croustades per serving.

Olive and Tomato Bread

Ingredients

6 cups bread flour
2 tablespoons sugar
2 (.25 ounce) packages active dry yeast
4 teaspoons salt
3 cups warm water (120 degrees to 130 degrees)
1/3 cup olive oil
8 ounces pitted Greek olives, drained and sliced
1/2 cup oil-packed sun-dried tomatoes, chopped

Directions

In a large mixing bowl, combine 2 cups flour, sugar, yeast and salt. Add water and oil; beat just until moistened. Stir in the olives and tomatoes. Stir in enough of the remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each portion into a loaf. Place in three greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool.

Way Easy Pizza Sauce/Bread Stick Dip

Ingredients

1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1/4 teaspoon dried oregano
1/4 teaspoon white sugar
1 teaspoon minced garlic
1/2 teaspoon garlic salt
1/4 teaspoon minced fresh parsley

Directions

In a medium bowl, mix the tomato paste, tomato sauce, oregano, sugar, garlic, salt and parsley.

Spelt Bread I

Ingredients

2 (.25 ounce) packages active dry yeast
1 tablespoon white sugar
7 cups spelt flour
2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon salt

Directions

Stir yeast and sugar, gradually adding warm water. Add about half the flour and the salt and beat well. Add the remainder of the flour gradually to acquire a stiff dough. It may require more or less than 7 cups.

Knead 5 to 10 minutes until smooth and elastic.

Put dough into a buttered bowl and turn once to butter surface. Cover with a towel and let rise until doubled, keeping it between 80 and 90 degrees F during the entire time of rising, about 2 hours.

Punch down dough with your fist and divide into two parts. Knead and shape into 2 loaves and place into loaf pans. Cover again and allow dough to rise to top of pans.

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 50 minutes.

Carolyn's Holiday Fruit Bread

Ingredients

1 cup all-purpose flour
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1 cup quick cooking oats
1/2 cup butter, melted
1/2 cup white sugar
1 teaspoon vanilla extract
2 eggs
2 cups applesauce
1/2 cup chopped walnuts
1/2 cup black raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 8x4 inch loaf pan.

Sift the flour, baking soda, baking powder, salt, cinnamon, and cloves together in a large bowl. Stir in the oats. Beat the butter, sugar, and vanilla together in a mixing bowl until light and fluffy. Stir in the eggs until well blended. Mix in the applesauce, walnuts, and raisins. Stir in the flour mixture just until moistened. Pour batter into prepared loaf pan.

Bake in preheated oven until a knife inserted in middle comes out clean, about 55 minutes. Take care not to overbake. Cool 5 minutes in pan before turning out on a rack to cool completely.

Fruited Sherry Bread

Ingredients

3/4 cup dried figs
3/4 cup raisins
3/4 cup dried apricots
3 tablespoons chopped
crystallized ginger
2/3 cup dry sherry
1 teaspoon orange zest
1 cup chopped walnuts
2 tablespoons unsalted butter,
softened
3/4 cup white sugar
1 egg, beaten
1 cup milk
2 1/4 cups unbleached flour
1 1/2 teaspoons baking powder
1/2 teaspoon ground allspice
1 teaspoon salt

Directions

Place the dried fruit into a small saucepan with the crystallized ginger, sherry, and orange rind. Bring mixture to a boil, remove pan from heat, cover and let cool for 30 minutes. Place walnuts on a baking sheet and toast until golden, about 10 minutes; set aside to cool. Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, cream the butter and sugar. Beat in the egg and then the milk. Combine the flour, baking powder, allspice and salt, stir slowly into the egg mixture. Do not over mix. Fold in the walnuts and cooled fruit mixture. Pour the batter into the prepared loaf pan.

Bake in preheated oven for 60 to 70 minutes, until a toothpick inserted into center of the loaf comes out clean. Let the loaf cool in the pan 15 minutes before removing it to a wire rack to cool. When the bread has cooled completely, wrap it in plastic. It tastes better if left to sit for a day, and it's especially good with butter or cream cheese.

Bread of Life

Ingredients

6 cups whole wheat flour
2 (.25 ounce) packages active dry yeast
1/2 cup white sugar
2 teaspoons baking soda
1 tablespoon baking powder
2 1/2 cups water
1/2 cup anise seed
2 egg whites

Directions

Combine whole wheat flour and yeast in a large bowl. Stir in sugar, baking soda, baking powder, and water. Stir in anise seeds. Let dough stand in warm area for 1 hour, letting bread rise.

Knead bread and put in 2 regular loaf pans. Brush tops with beaten egg whites.

Bake at 400 degrees F (205 degrees C) for 50 minutes. Enjoy!

Rich Cheese Bread

Ingredients

2 cups water
1/2 cup cornmeal
1/2 teaspoon salt
1/2 cup molasses
2 tablespoons butter or margarine,
softened
5 cups bread flour
1 (.25 ounce) package active dry
yeast
all-purpose flour
8 ounces process American
cheese, cubed
additional cornmeal

Directions

In a saucepan, bring water, cornmeal and salt to a boil. Cook and stir until thickened. Remove from the heat. Add molasses and butter; cool to 120 degrees F-130 degrees F. In a mixing bowl, combine 2 cups bread flour and yeast. Add cornmeal mixture; beat until smooth. Stir in enough remaining bread flour to form a soft dough. Turn onto a surface dusted with all-purpose flour; knead until smooth and elastic, about 6-8 minutes. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Work half of the cheese cubes into each portion of dough. Shape into round loaves. Place in two greased 8-in. or 9-in. round baking pans. Sprinkle with additional cornmeal. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 45-50 minutes or until golden brown. Remove from pan to wire racks to cool. Store in the refrigerator.

Conchas (Mexican Sweet Bread)

Ingredients

2 1/2 teaspoons yeast
1/2 cup warm water
1/2 cup evaporated milk
3/8 cup white sugar
1 teaspoon salt
1/3 cup butter or margarine,
melted
1 egg
4 cups all-purpose flour
1/2 teaspoon ground cinnamon

2/3 cup white sugar
1/2 cup butter or margarine
1 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon vanilla extract

Directions

In a large bowl, stir together the yeast and warm water. Mix in the milk, 3/8 cup sugar, 1/3 cup melted butter, salt, egg and half of the flour. Gradually mix in the remaining flour, and 1/2 teaspoon cinnamon. Turn the dough out onto a floured counter to knead as soon as it pulls together enough.

Knead for 6 to 8 minutes, until smooth and elastic. Place in a large greased bowl, and turn the dough to coat. Cover, and let rise in a warm place until doubled, about 1 hour.

Make the topping while the dough rises. In a medium bowl, beat 2/3 cup sugar and 1/2 cup butter until light and fluffy. Stir in the flour until the mixture is the consistency of thick paste. Divide into two parts, and place one part in a separate bowl. Mix cinnamon into one half, and vanilla into the other half.

When the dough is done rising, cut into 12 even-sized pieces. Shape into balls, and place on a greased cookie sheet, spacing about 3 inches apart. Divide each bowl of topping into 6 balls, and pat flat. Place circles of topping on top of the dough balls patting down lightly. Use a knife to cut grooves in the topping like a clam shell. Cover and let rise until doubled, about 45 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Bake for 20 minutes, or until lightly golden brown.

Christmas Strawberry Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
1 3/4 cups frozen sweetened strawberries, thawed
2 tablespoons strawberry extract
3 eggs, beaten
2 cups sugar
1 1/2 cups canola oil

1/4 cup frozen sweetened strawberries, thawed, with syrup
1/2 cup sugar
1/4 cup water
1 tablespoon strawberry extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 5x9 inch loaf pans.

In a bowl, mix the flour, baking soda, salt, and cinnamon. In a separate bowl, beat together the 1 3/4 cups strawberries, 2 tablespoons strawberry extract, eggs, sugar, and oil. Gradually beat the flour mixture into the strawberry mixture. Transfer to the prepared loaf pans.

Bake 45 minutes in the preheated oven, or until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.

In a saucepan, mix the 1/4 cup strawberries with syrup, sugar, water, and 1 tablespoon strawberry extract. Bring to a boil, and stir constantly until sugar is dissolved, about 5 minutes. Pour over the bread while still warm.

Bread Machine Focaccia

Ingredients

1 cup lukewarm water
2 tablespoons olive oil
1/2 teaspoon salt
2 teaspoons chopped garlic
1 tablespoon chopped fresh rosemary
3 cups bread flour
1 1/2 teaspoons active dry yeast

2 tablespoons olive oil
1 1/2 teaspoons chopped fresh rosemary

Directions

Place water, 2 tablespoons olive oil, salt, garlic, 1 tablespoon rosemary, bread flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

Remove dough from bread machine when cycle is complete. Pat dough into either a 9x13 inch baking pan or 12 inch pizza pan. Use your fingers to dimple the dough every inch or so. Brush with remaining olive oil and sprinkle with remaining rosemary.

Preheat oven to 400 degrees F (200 degrees C). Cover foccacia with plastic wrap while oven preheats.

Bake in preheated oven for 20 to 25 minutes, or until golden brown. let cool for 5 minutes before serving.

Bishop's Bread I

Ingredients

1 egg
1/2 cup white sugar
1/4 cup vegetable oil
1 teaspoon vanilla extract
1 cup buttermilk
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 cup candied cherries
1/2 cup currants
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch loaf pan.

Beat egg in mixing bowl until frothy. Add sugar, oil, and vanilla. Beat to blend. Mix in buttermilk.

In another bowl measure the flour, soda, and salt. Stir to mix well. Add walnuts, cherries, raisins, and chips. Mix together. Add all at once to liquid batter. Stir only until just combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until bread tests done. Let bread stand for 10 minutes then remove from pan and let cool on a rack.

Cranberry Orange Bread

Ingredients

2 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups white sugar
1/2 cup butter, melted
1 cup mandarin orange segments,
drained
2 cups cranberries
2 eggs
3/4 cup milk
3/4 cup sour cream
1 teaspoon vanilla extract
1 teaspoon orange extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a large bowl, stir together the flour, baking powder, baking soda, salt, and white sugar. Mix in the melted butter until the mixture looks crumbly. Stir in the cranberries and oranges. In a separate bowl or large measuring cup, whisk together the eggs, milk, sour cream, vanilla and orange extract. Pour the liquid ingredients into the bowl with the dry ingredients and stir just until blended. Divide the batter evenly between the prepared pans.

Bake in the preheated oven until a toothpick inserted into the crown comes out clean, about 40 minutes. Cool in the pans for a while, then remove from the pans and place on wire racks to cool completely.

Banana Nut Oatmeal Bread

Ingredients

1/3 cup steel cut oats
1/3 cup boiling water
1/4 cup warm water (110 degrees F/45 degrees C)
1 egg
2 tablespoons vegetable oil
1 cup mashed bananas
3 tablespoons brown sugar
1 1/2 teaspoons salt
1/4 cup powdered buttermilk
1 cup quick cooking oats
2 1/2 cups all-purpose flour
2 teaspoons active dry yeast
1/2 cup chopped walnuts

Directions

Soak the steel cut oats in the boiling water. Let cool to room temperature.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Sarah's Savoury Bread and Cheese Pudding

Ingredients

4 slices white bread
2 slices Cheddar cheese
2 eggs, beaten
1/8 cup milk
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Make 2 cheese sandwiches by placing cheese slice between 2 bread slices and pressing together. Cut each sandwich into 4 triangles and arrange in a lightly greased 9x13 inch baking dish.

Mix together beaten eggs, milk, salt and pepper; pour mixture over sandwiches and sprinkle with grated cheese. (Note: Vary amounts if needed; sandwiches do not need to be totally covered in egg mixture, but egg should soak in and leave a little in the bottom of the dish.)

Bake for 20 minutes or until golden brown, checking frequently.

Easy Focaccia Bread

Ingredients

- 1 (6 ounce) can tomato paste
- 1 tablespoon honey
- 1 teaspoon dried basil
- 1 tablespoon Italian seasoning
- 1 (1 pound) loaf frozen bread dough, thawed
- 2 tablespoons olive oil
- 1 tablespoon Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking sheet.

In a bowl, blend the tomato paste, honey, and basil.

Knead the Italian seasoning into the frozen bread dough, and roll into a 12-inch circle on the prepared baking sheet. With a fork, poke holes in the surface of the dough. Drizzle with olive oil. Brush with the tomato paste mixture. Sprinkle with Parmesan cheese.

Bake 30 minutes in the preheated oven, until the bread is lightly browned.

Monkey Bread Muffins

Ingredients

1 teaspoon apple pie spice
1/4 cup white sugar
1 (12 ounce) can refrigerated
biscuit dough, separated and cut
into six pieces
1/2 cup brown sugar
3 tablespoons butter
1 teaspoon water

Directions

Preheat an oven to 375 degrees F (190 degrees C). Butter 6 muffin cups or line with paper muffin liners.

Combine the apple pie spice and white sugar in a small bowl; roll the biscuit pieces in the mixture to coat. Divide the coated pieces between the prepared muffin cups.

Combine the brown sugar, butter, and water in a small saucepan over medium heat; bring to a boil, stirring continuously. Allow the mixture to boil until the sugar is completely dissolved, 2 to 3 minutes. Spoon the mixture over the biscuit pieces.

Bake in the preheated oven until golden, and the tops spring back when lightly pressed, 8 to 12 minutes.

Savory Bubble Bread

Ingredients

- 1 egg, beaten
- 2 tablespoons butter, softened
- 1/2 cup water
- 1/2 cup milk
- 1 teaspoon salt
- 1 tablespoon white sugar
- 2 1/2 cups bread flour
- 1 (.25 ounce) package active dry yeast
- 1/4 cup butter, melted
- 1 teaspoon paprika
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon garlic powder
- 1 teaspoon dried minced onion
- 1/2 teaspoon rubbed sage
- 1/2 teaspoon dried tarragon

Directions

Measure the egg, 2 tablespoons butter or margarine, water, milk, salt, sugar, bread flour and yeast into dough pan according to manufacturer's directions. Select Dough setting, then Start. When unit signals and display reads 0:00, press Stop and remove dough.

Place melted butter or margarine in a small bowl. In a separate small bowl mix together the paprika, cheese, garlic powder, onion flakes, sage and tarragon. Cut prepared dough into 20 to 25 pieces and roll in butter or margarine then in savory rolling mixture. Stack coated dough pieces in a lightly greased Bundt pan or 9x3 inch tube pan. Cover with a damp cloth and let rise 30 minutes or until doubled.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until golden. Serve warm.

Mummy's Tea Bread

Ingredients

- 1 1/2 cups chopped pitted dates
- 1 1/2 cups white sugar
- 1 teaspoon salt
- 2 tablespoons butter
- 1 1/2 cups boiling water
- 1 egg, lightly beaten
- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 1/2 teaspoons vanilla extract
- 1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour 9x5 inch loaf pan.

Place the dates, sugar, salt, and butter into a bowl, and pour in the boiling water. Stir together and set aside to cool. Once cool, mix in the egg.

Stir the flour, baking soda, and cream of tartar together in a bowl. Pour the raisin mixture over the flour mixture, and stir together until thoroughly combined. Mix in the vanilla extract and, if desired, walnuts. Pour batter into prepared loaf pan.

Bake in preheated oven until knife inserted in center comes out clean, about 1 hour 15 minutes. Cool in pan 10 minutes before turning out onto a rack to cool completely. Wrap in aluminum foil and store in the refrigerator.

Nanna's Banana Bread

Ingredients

1/2 cup buttermilk
2 eggs
1/2 cup vegetable oil
1 cup white sugar
2 small very ripe bananas, sliced
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a blender, combine milk, eggs, oil, sugar and banana pieces. Process until smooth. In a large bowl, sift together all the flour, cinnamon, baking powder, baking soda, and salt. Add banana mixture to dry ingredients. Mix well. Stir in nuts. Pour batter into prepared pan.

Bake in preheated oven for 55 to 60 minutes until golden brown, and a toothpick inserted into center of the loaf comes out clean.

Apricot Walnut Bread

Ingredients

4 egg whites
2/3 cup water
1/2 cup orange juice
1/4 cup vegetable oil
1 teaspoon vanilla extract
3/4 cup oat bran hot cereal,
uncooked
1/2 cup chopped dried apricots
1 1/4 cups all-purpose flour
1/2 cup packed brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 cup chopped walnuts

Directions

In a bowl, combine the first five ingredients. Stir in oat bran and apricots. Combine flour, brown sugar, baking powder and soda; stir into apricot mixture just until moistened. Fold in nuts. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 50-55 minutes or until bread tests done. Cool in pan 10 minutes; remove to wire rack.

Peppy Cheese Bread

Ingredients

1 (1 pound) loaf unsliced French bread
1/4 cup butter or margarine
1/4 cup finely chopped onion
1 1/2 teaspoons chili powder
2 cups shredded Pepper Jack cheese
1 cup shredded mozzarella cheese

Directions

Cut bread in half lengthwise. In a microwave-safe bowl, combine the butter, onion and chili powder. Cover and microwave on high for 2-3 minutes or until the onion is tender, stirring once. Spread over cut side of bottom of bread. Sprinkle with cheeses. Replace bread top; wrap in heavy-duty foil. Bake at 350 degrees F for 35 minutes or until the cheese is melted. Slice and serve warm.

Gramma's Apple Bread Pudding

Ingredients

PUDDING

4 cups soft bread cubes
1/4 cup raisins
2 cups peeled and sliced apples
1 cup brown sugar
1 3/4 cups milk
1/4 cup margarine
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 eggs, beaten

VANILLA SAUCE

1/4 cup white sugar
1/4 cup brown sugar
1/2 cup milk
1/2 cup margarine
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish.

In a large bowl, combine bread, raisins, and apples. In a small saucepan over medium heat, combine 1 cup brown sugar, 1 3/4 cups milk, and 1/4 cup margarine. Cook and stir until margarine is melted. Pour over bread mixture in bowl.

In a small bowl, whisk together cinnamon, 1/2 teaspoon vanilla, and eggs. Pour bread mixture into prepared dish, and pour egg mixture over bread.

Bake in preheated oven 40 to 50 minutes, or until center is set and apples are tender.

While pudding is baking, mix together sugar, 1/4 cup brown sugar, 1/2 cup milk, and 1/2 cup margarine in a saucepan. Bring to a boil, then remove from heat, and stir in 1 teaspoon vanilla. Serve over bread pudding.

Chunky Apple Bread

Ingredients

4 eggs
2 cups sugar
1/2 cup buttermilk
1/2 cup mayonnaise*
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
2 medium tart apples, peeled and chopped
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, combine the eggs, sugar, buttermilk, mayonnaise and vanilla. Combine the flour, baking powder, cinnamon, baking soda and salt; add to egg mixture and beat just until combined. Fold in apples, raisins and walnuts. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 375 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Nonfat Sour Cream Cake Bread

Ingredients

3/4 cup fat free sour cream
1/2 teaspoon salt
3 tablespoons light brown sugar
2 egg whites
1/2 cup skim milk
1 tablespoon vanilla extract
3 1/4 cups unbleached all-purpose flour
2 1/4 teaspoons active dry yeast

Directions

Combine sour cream, sugar, egg whites, milk, vanilla, salt, and yeast in medium bowl. Mix until smooth.

Pile the flour in a large flat pan and make a well in the center. Pour the sour cream mixture into the center and draw in the flour until a soft dough is formed. Gradually work in a little flour until the dough is pliant and soft but not sticky. Knead until smooth but add a minimum of flour to keep the dough from sticking.

Place in a pan and leave to rise until doubled in bulk. Beat down, knead briefly, then place in a lightly sprayed 9 inch bundt cake pan. Leave to rise until doubled in bulk.

Bake bread in a preheated 425 degrees F (220 degrees C) oven for 25 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and bake until golden brown on top. If necessary, cover with foil to keep from darkening. Immediately remove from cake pan and place on rack to cool.

Fresh Pear Bread

Ingredients

- 3 eggs
- 1 1/2 cups sugar
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 cups peeled, cored and finely chopped pears
- 1 teaspoon lemon juice
- 1 cup chopped walnuts

Directions

In a mixing bowl, combine the eggs, sugar, oil and vanilla; mix well. Combine flour, baking powder, cinnamon, baking soda and salt; stir into the egg mixture just until moistened. Toss pears with lemon juice. Stir pears and walnuts into batter (batter will be thick). Spoon into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Coconut Bread I

Ingredients

1/2 cup butter, softened
1 cup vanilla sugar
2 eggs
2 teaspoons coconut extract
2 cups self-rising flour
1 cup sour cream
1 cup flaked coconut
1 cup confectioners' sugar
5 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8x4 inch loaf pan.

Cream the butter or margarine, vanilla flavored sugar and eggs together. Add the coconut flavoring and mix well.

Mix in the self-rising flour alternately with the sour cream to the creamed mixture. Stir in the flaked coconut. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Pour glaze over hot loaf and serve.

To Make Glaze: Mix the confectioner's sugar and milk together until smooth.

Zucchini Bread

Ingredients

3 cups all-purpose flour
3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups grated zucchini
1 cup semisweet chocolate chips
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 x 5 inch loaf pans.

Beat together eggs, sugar, and oil. Blend in the grated zucchini, and then the sour cream. Mix in the flour, baking powder, soda, and cinnamon. Stir in chocolate. Pour batter into prepared pans.

Bake for 80 minutes. Cool on wire rack.

Favorite Nut Bread

Ingredients

8 ounces cream cheese, softened
2/3 cup white sugar
3 eggs
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon lemon zest
2 1/4 cups all-purpose flour
1/3 cup white sugar
1/3 cup packed brown sugar
1 teaspoon baking soda
1 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Beat cheese, 1/3 cup sugar, and 1 egg together well. Set aside.

Beat remaining 2 eggs in mixing bowl until frothy. Mix in oil, milk, and lemon rind.

In another bowl measure in flour, 1/3 cup sugar, brown sugar, soda, salt, walnuts. Stir to mix well. Pour all at once into mixing bowl. Stir with milk batter until moistened. Spoon 1/2 batter into greased 9x5x3 inch loaf pan. Spoon on cheese mixture. Cover with remaining batter by dropping small spoonfuls here and there.

Bake at 350 degrees F (175 degrees C) for 1 hour until it tests done. Cool 15 minutes in pan before turning out very carefully to rack.

Pear Bread I

Ingredients

3 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
3/4 cup vegetable oil
3 eggs
2 cups white sugar
2 cups peeled shredded pears
1 cup chopped pecans
2 teaspoons vanilla extract

Directions

In a large mixing bowl combine flour, baking powder, baking soda, salt, and cinnamon. Make a well in the center of the bowl.

In a separate bowl combine the oil, eggs, sugar, grated pears, pecans, and vanilla. Blend well. Add to well of dry ingredients. Stir until just moistened. Spoon batter into 2 greased and floured 8x5x3 inch loaf pans.

Bake in a preheated 325 degree F (165 degrees C) oven for one hour and 15 minutes. Cool on wire rack before removing from the loaf pans.

Blueberry Mojito Tea Bread

Ingredients

2 cups all-purpose flour
1 cup whole wheat pastry flour
1 teaspoon salt
4 1/2 teaspoons baking powder
2 eggs
3/4 cup white sugar
3/4 cup sucanat
1/2 cup grapeseed oil
1 cup half-and-half cream
1 1/2 teaspoons rum flavored extract
1 teaspoon vanilla extract
1 lime, zested
1 tablespoon minced fresh spearmint
2 cups fresh blueberries
1 tablespoon turbinado sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 2 3x7-inch loaf pans. Whisk together the all-purpose flour, whole wheat flour, salt, and baking powder in a mixing bowl; set aside.

Beat the eggs, sugar, sucanat, grapeseed oil, half-and-half cream, rum extract, vanilla extract, lime zest, and spearmint with an electric mixer in a large bowl until smooth. Stir in the flour mixture until just moistened, then stir in the blueberries, and pour into the prepared loaf pans. Sprinkle the tops evenly with the turbinado sugar.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Green Chile Cheese Beer Bread

Ingredients

1 cup chopped green chile pepper
1 cup shredded Cheddar cheese
3 cups self-rising flour
3 tablespoons white sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Blend green chiles and cheese together in a blender until smooth.

In a large bowl, stir together chile mixture, flour, sugar and beer together in a large mixing bowl until you get a sticky dough. Scoop dough into prepared pan.

Bake in preheated oven for 60 minutes, or until the top is golden brown and the loaf sounds hollow when tapped.

Quick Garlic Breadsticks

Ingredients

2 tablespoons grated Parmesan cheese
1 teaspoon garlic powder
1 teaspoon dried basil, crushed
4 hot dog buns, split
2 tablespoons margarine, softened

Directions

Preheat an oven to 400 degrees F (200 degrees C). Stir together the Parmesan cheese, garlic powder, and basil in a small bowl; set aside.

Stir together the Parmesan cheese, garlic powder, and basil in a small bowl; set aside. Spread the cut sides of the hot dog buns with margarine. Sprinkle with the Parmesan cheese mixture and place, margarine-side-up, onto a baking sheet.

Bake in the preheated oven until golden brown, about 10 minutes.

Persimmon Bread III

Ingredients

2 cups white sugar
1 1/2 cups wheat flour
1 1/2 cups all-purpose flour
1/2 cup oatmeal
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon ground cloves
2 teaspoons baking soda
2 cups ripe Hachiya persimmon pulp
1/2 cup applesauce
1/2 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, stir together the sugar, wheat flour, all-purpose flour, oatmeal, salt cinnamon, nutmeg, allspice, cloves, and baking soda, until well mixed. Set aside. In a separate bowl, stir persimmon pulp with applesauce, vegetable oil, and eggs until well blended. Combine the wet and dry ingredients, stirring until free of lumps. Divide batter between two greased 9x5 inch loaf pans.

Bake in the preheated oven for one hour, or until a toothpick inserted into the center of the loaves comes out clean.

Olive Cheese Bread

Ingredients

1/2 cup butter or margarine,
melted
1/2 cup mayonnaise
1 (2.25 ounce) can sliced ripe
olives, drained
2 green onions, chopped
1 1/2 cups shredded Monterey
Jack cheese
1 (1 pound) loaf unsliced French
bread

Directions

In a bowl, combine the first five ingredients.

Slice bread in half widthwise and lengthwise; place on a baking sheet. Spread cheese mixture over cut sides of bread.

Bake at 350 degrees for 15-20 minutes or until the cheese is melted.

Lavender Tea Bread

Ingredients

3/4 cup milk
3 tablespoons finely chopped
fresh lavender
6 tablespoons butter, softened
1 cup white sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9x5 inch loaf pan.

Combine the milk and lavender in a small saucepan over medium heat. Heat to a simmer, then remove from heat, and allow to cool slightly.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg until the mixture is light and fluffy. Combine the flour, baking powder, and salt; stir into the creamed mixture alternately with the milk and lavender until just blended. Pour into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a wooden pick inserted into the crown of the loaf comes out clean. Cool in the pan on a wire rack.

Alligator Animal Italian Bread

Ingredients

For the dough:

1 cup warm water (110 degrees F/45 degrees C)

3 cups all-purpose flour

1 tablespoon vital wheat gluten (optional)

1 1/2 teaspoons salt

2 1/2 teaspoons instant yeast

For decorating:

2 raisins

1 egg

1 tablespoon water

Directions

Combine the water, flour, gluten (if using), salt, and yeast in your bread machine and mix using the machine's dough cycle. The dough should pull away from the sides nicely; add more flour or water if necessary during the mixing cycle so the dough doesn't end up too sticky or dry. When the first rising cycle ends, punch the dough down and transfer the dough to a lightly floured surface.

Grease a baking sheet or line it with parchment paper. Roll out the dough into a square about 3/4-inch thick and divide it into four pieces. Roll up three of the pieces jelly-roll style, and line them up seam-side down on the baking sheet to form the head, body, and tail. The ends of the connected pieces should just slightly touch. (Remember that everything will get bigger as the dough rises, so try to keep proportions in mind.)

Lightly grease your hands and shape the dough like you're working with clay: elongate the tail to a slender curved tip, and then slightly elongate the nose end. Slice into the nose horizontally at the tip to form the alligator's mouth; hold the mouth open with a wedge of greased aluminum foil.

From the remaining quarter of dough, trim off a tiny piece to use for the eyes. Slice the remainder into four "logs" for legs, flattening one end of each leg and inserting it under the alligator's body. Shape the legs into slight bends when positioning them on the baking sheet. Cut short slices into the other end of the leg to make claws. Use scissors to snip shallow cuts over the surface of the dough (this will form the alligator's spiky skin). Roll the reserved dough into little balls for the eyes, stuffing each with a raisin.

Preheat an oven to 400 degrees F (200 degrees C). Beat the egg with 1 tablespoon of warm water in a small bowl.

Let the alligator rise in a warm place until fully proofed, about thirty minutes (poke your index and middle fingers into the sides of the dough; the indentation should remain. If the dough springs back, it needs to rise longer). Gently brush the dough with the egg wash and bake it in the preheated oven until golden brown, about 20 minutes. Remove the alligator from the baking sheet with a spatula and transfer it to a wire rack. Remove the aluminum foil when cool.

Mike's Mushroom Bread

Ingredients

1 loaf Italian bread
1/2 cup softened butter
1 pound sliced fresh mushrooms
2 cups shredded mozzarella cheese
6 green onions, chopped
3 cloves garlic, minced

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Slice bread in half horizontally. Using your fingers pull out most of the soft bread to form a hollow shell. Save pulled-out bread for another use.

Mix together butter, mushrooms, cheese, green onions, and garlic. Spread the mixture on both cut sides of bread. Place the bread, cut sides up, on baking sheet.

Bake in preheated oven until the cheese has melted, about 10 to 15 minutes. Cut in wedges to serve.

Cracked Wheat Oat Bread

Ingredients

1 1/3 cups warm water
1 cup cracked wheat
3 tablespoons vegetable oil
2 tablespoons honey
1/2 teaspoon salt
1 cup rolled oats
2 cups bread flour
2 teaspoons active dry yeast

Directions

Place water and cracked wheat in the pan of the bread machine; let soak for 1 hour.

Place remaining ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Amazingly Easy Irish Soda Bread

Ingredients

4 cups all-purpose flour
4 tablespoons white sugar
1 teaspoon baking soda
1 tablespoon baking powder
1/2 teaspoon salt
1/2 cup margarine, softened
1 cup buttermilk
1 egg
1/4 cup butter, melted
1/4 cup buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large baking sheet.

In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.

Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean, about 30 to 50 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

Barbecued Olive Bread

Ingredients

1 (4.5 ounce) can chopped ripe olives, drained
1/2 cup chopped stuffed olives
3/4 cup shredded Colby-Monterey Jack cheese
3/4 cup grated Parmesan cheese, divided
1/4 cup butter or margarine, melted
1 tablespoon olive or vegetable oil
2 garlic cloves, minced
3 drops hot pepper sauce
2 cups biscuit/baking mix
2/3 cup milk
2 tablespoons minced fresh parsley
Paprika

Directions

In a bowl, combine the olives, Colby/Monterey Jack cheese, 1/2 cup Parmesan cheese, butter, oil, garlic and hot pepper sauce; set aside. In another bowl, combine biscuit mix, milk, 2 tablespoons Parmesan cheese and parsley just until moistened. press into two greased 9-in. disposable aluminum pie pans. Top with olive mixture; sprinkle with paprika and remaining Parmesan.

Grill bread, covered, over indirect heat for 8-10 minutes or until bottom crust is golden brown when edge of bread is lifted with a spatula.

Passover Choco-Nut Mandel Bread

Ingredients

2 cups white sugar
1 cup unsalted butter, softened
6 eggs
2 3/4 cups matzo cake meal
1/2 teaspoon salt
3/4 cup potato starch
1 cup chopped walnuts
1 cup semisweet chocolate chips
1 tablespoon cinnamon sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease baking sheets or line with parchment paper.

In a large bowl, beat sugar and butter until light and fluffy. Mix in the eggs one at a time. Sift together the matzo cake meal, salt and potato starch. Stir into the batter just until blended. Gently mix in the walnuts and chocolate chips. Chill the dough briefly so it will be easy to handle.

Divide the dough into halves and form each half into a 5 inch wide loaf that is about 1 inch thick. Sprinkle cinnamon sugar over the top.

Bake for 45 minutes in the preheated oven. Cool, then slice into 1 inch slices to serve.

Potato Yeast Bread

Ingredients

1 medium potato, peeled and cubed
1 1/2 cups water
1 tablespoon milk
5 tablespoons butter or margarine, softened, divided
5 cups all-purpose flour
3/4 cup sugar
1 (.25 ounce) package active dry yeast
1 1/2 teaspoons salt
1 teaspoon grated lemon peel
1/2 teaspoon ground nutmeg
3 eggs, lightly beaten

Directions

In a saucepan, cook potato in water until tender. Drain, reserving 3/4 cup water; cool to 120 degrees F-130 degrees F. Mash potato; measure 1/2 cup (discard any remaining potato). Add milk and 1 tablespoon butter to mashed potato (mixture will be soft).

In a mixing bowl, combine 3 cups flour, sugar, yeast, salt, lemon peel and nutmeg. Melt remaining butter; cool to 120 degrees F-130 degrees F. Add the cooled potato water and melted butter to flour mixture; beat until moistened. Add eggs and mashed potato mixture; beat until smooth. Stir in enough remaining flour to form a firm dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; turn onto a lightly floured surface. Shape into two loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 325 degrees F for 45-50 minutes or until golden brown. Remove from pans to wire racks to cool.

Amish Friendship Chocolate Bread

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 (5.9 ounce) package instant chocolate pudding mix
1 cup Amish Friendship Bread Starter
1 cup vegetable oil
1/2 cup milk
3 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large mixing bowl, stir together all-purpose flour, sugar, baking powder, baking soda, salt, chocolate pudding. Make a well in the center of this mixture. Add Amish friendship bread starter, vegetable oil, milk, eggs and vanilla extract; mix well. Pour batter into prepared loaf pans.

Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean, about 60 minutes. Cool on a wire rack for 10 minutes before removing from pan.

Irish Soda Bread IV

Ingredients

4 cups all-purpose flour
2/3 cup white sugar
1/2 cup margarine
5 teaspoons baking powder
2 eggs
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons caraway seed
2 1/2 cups raisins
2 cups buttermilk
3 tablespoons milk (optional)
3 tablespoons sour cream
(optional)

Directions

Combine flour, sugar, baking powder, baking soda, and salt in a large bowl. Use fingers or a pastry cutter to press in butter or margarine, like a pie crust. When mixture looks fine and crumbly, add raisins and caraway seeds. Mix together and then add eggs, buttermilk, and sour cream. If mixture is not moist, add milk. Pour into two greased and lightly floured loaf pans or a frying pan.

Bake at 375 degrees F (190 degrees C) for 45 to 60 minutes, or until a toothpick inserted in the bread comes out clean.

Breaded Toasted Ravioli

Ingredients

1 egg white
1 teaspoon water
1 cup bread crumbs
1 teaspoon dried oregano
1 teaspoon dried basil
2 tablespoons freshly grated
Parmesan cheese
1 (25 ounce) package cheese
ravioli, thawed if frozen
cooking spray

Directions

Preheat an oven to 400 degrees F (200 degrees C). Place a wire rack on a baking sheet.

Beat together the egg white and water in a small bowl. Mix bread crumbs, oregano, basil, and Parmesan cheese in a large bowl.

Dip each ravioli in the beaten egg, and then roll in the bread crumb mixture. Spray both sides of breaded ravioli with cooking spray; place on the wire rack.

Bake breaded ravioli in preheated oven until golden brown and crispy, 15 to 25 minutes.

Basic Fruit Bread Recipe

Ingredients

3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
1/2 cup vegetable oil
2 eggs
1 cup shredded apple
3/4 cup chopped walnuts
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 4 1/2 x 8 1/2 inch loaf pan.

Mix flour, baking powder, soda, salt, sugar, oil, eggs, apple, walnuts, and vanilla only until dry ingredients are moistened.

Bake in greased 4 1/2 x 8 1/2 inch loaf pan at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Olive Bread

Ingredients

2 1/2 cups warm water (110 degrees F/45 degrees C)
2 tablespoons active dry yeast
1 teaspoon molasses
2 tablespoons olive oil
1 tablespoon salt
7 1/2 cups bread flour
1 cup kalamata olives, pitted and chopped
2 tablespoons chopped fresh rosemary
1 tablespoon sesame seeds (optional)

Directions

Place water, yeast, and molasses in a mixing bowl; stir to mix. Let stand for a few minutes until mixture is creamy and foamy.

Add olive oil and salt; mix. Add flour, about a cup at a time, until dough is too stiff to stir. Add olives and fresh herbs.

Turn dough out onto a lightly floured board. Knead, adding flour as needed to keep from being sticky, until smooth and elastic. Place in well oiled bowl, and turn to coat the dough surface with oil. Allow to rise until doubled in bulk, about an hour or so.

Punch the dough down, split into two pieces, and form into two round loaves. Place on greased baking sheet. Spray with cold water and sprinkle with sesame seeds if desired. Let loaves rise for 25 to 30 minutes.

Bake at 400 degrees F (205 degrees C) for about 45 minutes, or until they are brown and sound hollow when tapped on the bottom.

Cranberry Nut Bread II

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg
3/4 cup orange juice
1 tablespoon grated orange zest
1 1/2 cups fresh or frozen
cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a medium bowl, mix together the flour, sugar, baking powder, salt and baking soda. Cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, beat the egg, orange juice and orange zest. Blend into the dry mixture. Stir in the cranberries and walnuts. Transfer to the loaf pan.

Bake in the preheated oven 65 to 70 minutes, or until a wooden toothpick inserted at center comes out clean. Cool in pan 10 minutes, remove to wire rack and cool completely before serving.

Romano Cheese Easter Bread

Ingredients

1 cup warm milk (110 degrees F/45 degrees C)
2 (.25 ounce) packages active dry yeast
2 1/2 cups all-purpose flour
6 eggs
1 1/2 cups grated Romano cheese
1 tablespoon butter, softened

Directions

In a small bowl, dissolve yeast in warm milk. Let stand until creamy, about 10 minutes. Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine the yeast mixture with the flour, eggs, cheese and butter; beat well. Scoop dough into prepared loaf pans. Cover and let rise for 30 minutes, or until nearly doubled. Meanwhile, preheat oven to 350 degrees F(175 degrees C).

Bake in preheated oven for 60 minutes, or until loaves are golden brown and sound hollow when their bottoms are tapped. Remove from pans and place on a wire rack to cool.

Banana-Nut Chip Bread

Ingredients

1 1/2 cups mashed ripe banana
1 1/4 cups sugar
3 eggs
1/3 cup vegetable oil
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
3/4 cup quick-cooking oats
2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup semisweet chocolate chips
3/4 cup chopped walnuts

Directions

In a mixing bowl, beat bananas, sugar, eggs, oil and vanilla. Combine the dry ingredients; stir into banana mixture. Fold in chocolate chips and nuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Corn Bread Veggie Bake

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk, divided
1 1/2 cups frozen mixed vegetables, thawed
1 (8.5 ounce) package corn bread/muffin mix
1 egg, beaten
2/3 cup French-fried onions

Directions

In a bowl, combine soup, 2/3 cup milk and vegetables. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. In a bowl, combine corn bread mix, egg and remaining milk just until blended. Carefully spread over vegetable mixture.

Sprinkle with onions (pan will be full). Bake at 350 degrees F for 25 -30 minutes or until lightly browned and a toothpick inserted near the center comes out clean.

Health Dynamics Rye Bread

Ingredients

2 eggs
3/4 cup warm water
2 tablespoons vegetable oil
2 tablespoons molasses
2 1/2 cups rye flour
1/4 cup cornstarch
2 teaspoons lecithin
1 1/4 teaspoons sea salt
3 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Regular cycle and medium crust setting; press Start. While dough is mixing, check the consistency, it should be slightly sticky.

Golden Cake Batter Bread

Ingredients

4 1/4 cups all-purpose flour
1/2 cup white sugar
1 teaspoon salt
2 1/4 teaspoons active dry yeast
1 cup milk
1/2 cup margarine
2 eggs
2 teaspoons vanilla extract

Directions

In a large bowl combine 2 cups flour, sugar, salt, and yeast.

Heat the milk with the butter or margarine until it reaches 115 degrees F (43 degrees C). Beat together with the eggs and vanilla. Then add the liquid mixture to the flour mixture. Beat at low speed with an electric mixer until flour is moistened. Increase speed to medium, and beat for 2 minutes. By hand stir in the remaining flour to make a medium stiff batter. Cover, and let rise for 1 hour.

Punch dough down, and place it in a greased 10 inch tube pan, cover and let rise for 45 minutes.

Bake in a preheated 350 degrees F (175 degrees C) for 40 to 45 minutes. Let cool in pan for 5 minutes, then remove.

Creamy Cheese Bread

Ingredients

1/2 cup sour cream
1/2 cup mayonnaise
1 cup shredded Swiss cheese
1 (.7 ounce) package dry Italian-style salad dressing mix
1 (1 pound) loaf French bread, sliced

Directions

Preheat the broiler.

In a medium bowl, mix sour cream, mayonnaise, Swiss cheese and dry Italian-style salad dressing mix.

Spread the mixture generously on the French bread slices. Arrange slices in a single layer on a large baking sheet.

Broil in the preheated oven 3 to 5 minutes, or until cheese is melted and bread is lightly browned.

Breaded, Fried, Softly Spiced Tofu

Ingredients

1 (16 ounce) package extra-firm tofu, drained and pressed
2 cups vegetable broth
3 tablespoons vegetable oil
1/2 cup all-purpose flour
3 tablespoons nutritional yeast
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 teaspoon sage
1/2 teaspoon cayenne pepper

Directions

Cut pressed tofu into 1/2-inch thick slices; then cut again into 1/2-inch wide sticks. Place tofu in a bowl, and pour broth over the top. Set aside to soak.

In a separate bowl, stir together flour, yeast, salt, pepper, sage, and cayenne.

Warm oil in a large skillet over medium-high heat.

Remove tofu sticks from broth, and squeeze most (but not all) of the liquid from them. Roll sticks in breading. (You may have to roll sticks twice to end up with a fairly dry outer layer of breading.) Place tofu in hot oil; fry until crisp and browned on all sides. Add more oil if necessary.

Coconut Pumpkin Nut Bread

Ingredients

3 1/2 cups all-purpose flour
2 cups packed dark brown sugar
2/3 cup white sugar
1 (15 ounce) can pumpkin puree
1 cup vegetable oil
2/3 cup coconut milk
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
2/3 cup unsweetened flaked coconut
1 cup chopped walnuts, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 x 4 inch loaf pans.

Combine flour, sugars, pumpkin, oil, coconut milk, baking soda, salt, and spices. Mix until well blended. Fold in coconut and nuts. Pour into prepared pans.

Bake for about 1 hour and 15 minutes, or until an inserted toothpick comes out clean. Remove from oven. Cover with foil tightly, and allow to steam 10 minutes. Remove foil, and turn out onto cooling rack. Tent lightly with the foil, and allow to cool completely.

Golden Sultana Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons vegetable oil
1 1/2 tablespoons golden syrup
3 cups bread flour
1 tablespoon bread flour
2 tablespoons instant powdered milk
1 teaspoon ground cinnamon
1 1/2 teaspoons salt
1/2 cup golden raisins
1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the setting suitable for standard, soft, white bread. Start.

Banana Maple Nut Bread

Ingredients

2 cups whole wheat flour
1/4 teaspoon salt
1/2 cup vegetable oil
1/2 cup pure maple syrup
4 eggs, separated
2 tablespoons milk
3 bananas, mashed
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large mixing bowl, combine flour and salt. Add oil, syrup and egg yolks; stir well. Add milk and mashed bananas; stir well. Add chopped nuts and stir.

Beat egg whites until stiff; fold into batter. Pour batter into prepared loaf pan. Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Raisin Bread I

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon ground cinnamon
1 cup raisins
1 egg
1/4 cup melted butter
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

In large bowl measure flour, sugar, baking powder, soda, salt, cinnamon, and raisins. Stir thoroughly. Make a well in center.

In small bowl beat egg until frothy. Mix in melted butter and milk. Pour into well. Stir just enough to moisten. Scrape into greased 9x5x3 inch loaf pan.

Bake in 350 degree F (175 degree C) oven for 1 hour. Serve plain or toasted with butter.

Delicious Pumpkin Bread

Ingredients

3 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground nutmeg
2 cups solid pack pumpkin puree
1 cup vegetable oil
1/2 cup chopped walnuts
(optional)
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
3 cups white sugar
2/3 cup water
4 eggs

Directions

Grease and flour three 7 x 3 inch pans. Preheat oven to 350 degrees F (175 degrees C).

Measure flour, sugar, baking soda, salt, and spices into a large bowl. Stir to blend. Add pumpkin, water, salad oil, eggs, and nuts. Beat until well combined. Pour batter into prepared pans.

Bake for approximately 1 hour.

Quick and Easy Cheese Bread

Ingredients

1 3/4 cups all-purpose flour
1/4 cup white sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1 cup shredded Cheddar cheese
1 egg, beaten
3/4 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, mix together flour, sugar, baking powder, salt and cheese. In another large bowl, beat together egg, milk and oil. Stir the flour/cheese mixture into the egg mixture, stirring until just moistened. Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

Holiday Cranberry Yeast Bread

Ingredients

1 1/2 cups fresh or frozen
cranberries, halved
1/3 cup packed brown sugar
1/3 cup molasses
1 1/4 cups warm water (110
degrees to 115 degrees), divided
1 tablespoon active dry yeast
1 tablespoon honey
2 tablespoons butter or stick
margarine, melted
1 teaspoon salt
1/4 teaspoon ground allspice
2 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour

Directions

In a bowl, combine the cranberries, brown sugar and molasses; set stand for 1 hour. Stir in 1 cup warm water. In a mixing bowl, dissolve yeast in remaining warm water. Add honey; set stand for 5 minutes. Add the butter, salt, allspice, whole wheat flour, 1 cup all-purpose flour and cranberry mixture. Beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise until doubled, about 1 hour.

Punch dough down and turn onto a floured surface; shape into a loaf. Place in a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 50-60 minutes or until golden brown. Remove from pan to wire rack to cool.

Tangy Buttermilk Cheese Bread

Ingredients

1 1/8 cups buttermilk
3 cups bread flour
1 1/2 teaspoons salt
1 1/2 teaspoons white sugar
3/4 cup shredded sharp Cheddar cheese
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select White Bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes.

Delicious Bread

Ingredients

1/2 cup butter, melted and cooled
1 egg
1 teaspoon garlic salt
1 tablespoon dried parsley
1 (1 pound) loaf frozen bread
dough, thawed

Directions

In a bowl, combine cooled butter, egg, garlic salt and dried parsley. Pull off walnut size pieces of dough. Dip the bread pieces in the butter mixture and place in a lightly greased Bundt cake pan. When all of the bread dough has been placed in the pan, pour the remaining butter mixture over the top of the dough.

Cover pan and put in a warm place until bread pieces have doubled in size. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 30 to 45 minutes, until browned. Serve warm.

Double Chocolate and Spice Bread Pudding

Ingredients

6 cups cubed French bread,
crusts removed
1/4 cup butter, melted
1 cup white sugar
1/2 cup HERSHEY®'S Cocoa
Powder
1/2 cup HERSHEY®'S Cinnamon
Chips
1 3/4 cups whole milk
1 cup cream
50 HERSHEY®'S KISSES® Milk
Chocolates
2 eggs, beaten
1 cup HERSHEY®'S Cinnamon
Chips
1/2 cup cream
1 cup confectioners' sugar

Directions

Place the bread cubes in a large bowl, and drizzle with melted butter. Toss to coat. Mix together the sugar and HERSHEY'S Cocoa Powder, sprinkle evenly over the bread cubes, and toss again. Mix in 1/2 cup HERSHEY'S Cinnamon Chips. Butter an 8 inch square glass baking dish, and spread bread cubes evenly into the baking dish.

In a medium saucepan, heat the milk and 1 cup cream just to the boiling point; do not boil. Remove from heat, add HERSHEY'S KISSES, and whisk until smooth.

In a medium bowl, beat eggs until frothy. Slowly whisk in chocolate mixture. Pour over bread cubes in baking dish. Cover, and refrigerate for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Bake pudding until just set , but center moves slightly when dish is shaken, about 35 minutes.

Meanwhile, prepare glaze. Place HERSHEY'S Cinnamon Chips and 1/2 cup cream in a microwave-safe measuring cup. Microwave, stirring frequently, until the chips are melted. Whisk in the confectioners' sugar until the mixture is smooth. Drizzle over warm pudding, and serve.

Super Easy Rosemary Bread Machine Bread

Ingredients

1 cup warm water (110 degrees F (43 degrees C))
2 1/2 teaspoons active dry yeast
3 tablespoons white sugar
1 1/2 teaspoons salt
3 tablespoons olive oil
1/2 teaspoon ground thyme
1/2 teaspoon garlic powder
2 teaspoons crushed dried rosemary
3 cups all-purpose flour

Directions

Pour the water into the pan of a bread machine, then sprinkle in the yeast and sugar. Let the mixture sit in the bread machine until a creamy foam forms on top of the water, about 10 minutes. Sprinkle in the salt, then add olive oil, thyme, garlic powder, rosemary, and flour. Set the machine for light crust setting, and start the machine.

Soft Breadsticks

Ingredients

1 1/4 cups all-purpose flour
2 teaspoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
2/3 cup milk
3 tablespoons butter or margarine,
melted
2 teaspoons sesame seeds

Directions

In a small bowl, combine flour, sugar, baking powder and salt. Gradually add milk and stir to form a soft dough. Turn onto a floured surface, knead gently 3-4 times. Roll into a 10-in. x 5-in. x 1/2-in. rectangle; cut into 12 breadsticks. Place butter in a 13-in. x 9-in. x 2-in. baking pan. Place breadsticks in the butter and turn to coat. Sprinkle with sesame seeds. Bake at 450 degrees F for 14-18 minutes or until golden brown. Serve warm.

Seeduction Bread

Ingredients

- 1 1/4 cups warm water (105 degrees to 115 degrees)
- 2 tablespoons molasses
- 2 tablespoons honey
- 1 (.25 ounce) envelope active dry yeast
- 2 tablespoons canola oil
- 2 cups unbleached all-purpose flour
- 1 cup whole wheat flour
- 1 1/2 teaspoons sea salt
- 3 tablespoons raw pumpkin seeds
- 2 tablespoons raw sunflower seeds
- 1 tablespoon poppy seeds
- 2 tablespoons millet seed
- 3 tablespoons malted barley flour
- 1 tablespoon wheat gluten
- 1 egg white, beaten
- 1 teaspoon millet seed

Directions

Gently stir together the warm water, molasses, honey, and yeast in a large bowl and let stand until foamy, about 5 minutes. Pour oil into the yeast mixture.

In a separate bowl mix together all-purpose flour, whole wheat flour, salt, pumpkin seeds, sunflower seeds, poppy seeds, 2 tablespoons of millet, barley flour, and vital wheat gluten. Stir the flour and seed mixture to the yeast mixture until it pulls together. Turn the dough out of the bowl onto a lightly floured surface. Knead for 7 to 8 minutes, adding additional flour as needed. Place the dough in a large oiled bowl, cover and let stand in a warm place until doubled in size, about 1 hour. Grease a 9x13 baking sheet.

Punch down the risen dough and turn out of the bowl onto a lightly floured surface. Form into a round or oval loaf shape and place onto the prepared baking sheet. Cover the dough and allow to rise until doubled in size again, about 40 minutes.

Preheat oven to 375 degrees F (190 degrees C) toward the end of this second rise. Slash the top of the loaf diagonally with a sharp razor blade or serrated knife, carefully brush with the beaten egg white, and sprinkle remaining millet seeds over the top.

Bake in preheated oven until the bread sounds hollow when thumped on the side, 40 to 45 minutes.

Maple Banana Bread

Ingredients

1/2 cup butter, melted
1/2 cup maple syrup
1 egg
2 ripe bananas
1/2 teaspoon maple extract
3 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 cup chopped walnuts
3 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 5x9 inch loaf pan.

In a large bowl, mix the melted butter and maple syrup. Beat in the egg and bananas, leaving a few small chunks. Stir in the maple extract and milk. In a separate bowl, mix the flour, baking soda, and baking powder, and stir into the banana mixture just until moistened. Transfer to the prepared loaf pan. Mix the nuts and sugar, and sprinkle evenly over the batter.

Bake 50 minutes in the preheated oven, or until a knife inserted in the center of the loaf comes out clean.

Eggnog Fruit Bread

Ingredients

1/4 cup butter, melted
3/4 cup white sugar
2 eggs, beaten
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup eggnog
1/2 cup chopped pecans
1/2 cup raisins
1/2 cup chopped red and green
candied cherries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

Beat the butter, sugar, and eggs together in a mixing bowl. Stir in the flour, baking powder, and salt, alternating with the eggnog, just until the dry ingredients are moistened. Fold in the pecans, raisins, and cherries until evenly blended. Spoon the batter into the prepared pan.

Bake in preheated oven until top is golden and springs back when lightly touched, about 70 minutes. Cool in pan 10 minutes, then turn out onto a wire rack to cool completely.

Janet's Famous Banana Nut Bread

Ingredients

3 cups white sugar
3/4 cup butter, softened
3 eggs
2 cups mashed ripe banana
1/2 cup sour cream
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1 1/2 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour two 8x4 inch pans.

In a large bowl, cream together the sugar and butter until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the banana and sour cream.

In a separate bowl, combine the flour, baking soda, baking powder, cinnamon and pecans; stir into banana mixture, just until combined. Pour batter into prepared pans.

Bake in preheated oven for 55 to 65 minutes, until a toothpick inserted into center of a loaf comes out clean. Remove from pan and place on a wire rack to cool. Serve warm or cold.

Sourdough Cheese Bread

Ingredients

1 (1 1/2) pound round loaf
sourdough bread
1 cup butter
1 tablespoon Dijon mustard
1 teaspoon lemon juice
1 tablespoon poppy seeds
1 tablespoon seasoned salt (such
as Spice Islands® Beau Monde
Seasoning)
1 tablespoon minced onion
1 pound Swiss cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Cut a checkerboard pattern into the sourdough bread round by cutting 5 or more slices about 1 inch apart into the sourdough bread round with a serrated knife, taking care not to cut all the way through the loaf. Rotate the bread a quarter turn, and cut 5 or more slices going the other way, to finish the checkerboard pattern. The slices will still be attached at the bottom.

Melt the butter over low heat in a saucepan, and stir in the mustard, lemon juice, poppy seeds, seasoned salt, and onion until the mixture is well combined. Place the bread loaf onto the prepared baking sheet, and carefully pour the butter mixture all over the bread, including in the cracks between squares, letting the butter mixture soak into the bread. Stuff slices of Swiss cheese into the spaces between the bread squares.

Bake in the preheated oven until the cheese is melted and bubbling, and the loaf is browned, about 30 minutes. To serve, let guests pull the bread apart into individual squares.

Spelt Bread II

Ingredients

1 1/4 cups rice milk
2 tablespoons white sugar
2 tablespoons canola oil
1 teaspoon salt
4 cups spelt flour
2 1/2 teaspoons bread machine
yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Breaded Chicken Wings

Ingredients

2/3 cup dry bread crumbs
1 teaspoon onion powder
1 teaspoon dried basil
1/2 teaspoon garlic salt
1/2 teaspoon paprika
1 egg
1 tablespoon water
10 chicken wings

Directions

In a large resealable plastic bag, combine the bread crumbs, onion powder, basil, garlic salt and paprika. In a small bowl, whisk egg and water. Cut chicken wings into three sections; discard wing tips. Dip wings in egg, then place in bag and shake to coat. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 425 degrees F for 30-35 minutes or until juices run clear, turning once.

Potato Chapati Bread

Ingredients

1 cup mashed potatoes
salt to taste
1/2 teaspoon cayenne pepper
1/2 teaspoon ground turmeric
1 tablespoon fresh cilantro, finely chopped
3 tablespoons vegetable oil
2 cups whole wheat flour

3/4 cup vegetable oil for frying
1 tablespoon butter, melted

Directions

Combine the mashed potatoes, salt, cayenne, turmeric, cilantro, and 3 tablespoons vegetable oil in a bowl and mix well. Add the whole wheat flour a little at a time, kneading the mixture until it forms a stiff but pliable dough. (If the dough becomes too stiff, add a few drops of water.) Transfer the dough to an oiled bowl, turning to coat; cover with plastic and set aside for 10 minutes.

Preheat a nonstick griddle to medium heat.

Divide the dough into lemon-sized portions and roll them out on a lightly floured surface to 1/4-inch thickness. Fry the chapatis using up to 1 teaspoon of oil for each side. Cook until brown spots have started to form on the bread and the dough is cooked through. Brush with melted butter and serve hot.

Honey Oatmeal Bread I

Ingredients

1 cup bread flour
1 1/4 cups whole wheat flour
1/4 cup rolled oats
1/8 cup wheat germ
2 tablespoons honey
7/8 cup milk
1/2 cup water
1 teaspoon salt
1 tablespoon butter
1/4 (.25 ounce) package active dry yeast

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer. Select the multigrain setting, and press start.

Hawaiian Bread II

Ingredients

2 (.25 ounce) envelopes active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
3 eggs
1 cup pineapple juice
1/2 cup water
3/4 cup white sugar
1/2 teaspoon ground ginger
1 teaspoon vanilla extract
1/2 cup butter, melted
6 cups all-purpose flour

Directions

In a small bowl, dissolve yeast in 1/2 cup warm water. Let stand until creamy, about 10 minutes.

In a large bowl, beat together the yeast mixture, eggs, pineapple juice, 1/2 cup water, sugar, ginger, vanilla, and melted butter. Gradually stir in flour until a stiff batter is formed. Cover with a damp cloth and let rise in a warm place for 1 hour.

Deflate the dough and turn it out onto a well floured surface. Divide the dough into three equal pieces and form into round loaves. Place the loaves into three lightly greased round cake pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 25 to 30 minutes, or until bottom of a loaf sounds hollow when tapped.

Cranapana Bread

Ingredients

2 1/2 cups self-rising flour
1 cup white sugar
2 tablespoons vegetable oil
3/4 cup milk
2 eggs, beaten
1 cup chopped cranberries
1 apple - peeled, cored, and
chopped
1 banana, peeled and mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a medium bowl, stir together the flour and sugar. Add the oil, milk and eggs, mix until well blended. Stir in the cranberries, banana and apple, mix until fruit is evenly distributed. Pour into the prepared pan.

Bake for 1 hour in the preheated oven, until a toothpick or knife inserted, comes out clean.

French Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 teaspoons sugar
1 teaspoon salt
3 1/2 cups bread flour
1 1/2 teaspoons active dry yeast
1 tablespoon cornmeal

GLAZE:

1 egg
1 tablespoon water
2 teaspoons sesame seeds, toasted

Directions

In bread machine pan, place the first five ingredients in the order suggested by the manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Divide in half. Roll each portion into a 10-in. x 8-in. rectangle. Roll up jelly-roll style, starting with a long side; pinch seams to seal.

Sprinkle a greased baking sheet with cornmeal; place loaves seam side down on prepared pan. Cover and let rise in a warm place until doubled, about 20 minutes.

Whisk egg and water; brush over loaves. With a sharp knife, make four shallow slashes across the top of each loaf. Sprinkle with sesame seeds if desired. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire racks.

Potato Bread IV

Ingredients

1 1/8 cups water
3 cups bread flour
1/2 cup dry potato flakes
1 1/2 tablespoons instant
powdered milk
1 1/2 tablespoons white sugar
1 1/2 teaspoons salt
1 1/2 tablespoons margarine
2 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the Basic or White Bread setting. Start.

Country Banana Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 1/3 cups vegetable oil
4 bananas, mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a mixing bowl, combine cake mix, eggs, oil, and bananas. Pour mixture into the prepared pan.

Bake in preheated 350 degrees F (175 degrees C) for 35 to 40 minutes.

Parmesan Herb Bread

Ingredients

1 1/2 cups biscuit/baking mix
1 egg, beaten
1/4 cup apple juice
1/4 cup milk
1 tablespoon dried minced onion
1 tablespoon sugar
1/2 teaspoon dried oregano
1/4 cup grated Parmesan cheese

HERB BUTTER:

1/2 cup butter, softened
1 garlic clove, minced
2 tablespoons minced fresh
parsley
1 teaspoon dried basil

TOMATO BUTTER:

1/2 cup butter, softened
4 teaspoons tomato paste
1 dash cayenne pepper

Directions

In a mixing bowl, combine the first seven ingredients just until blended. Spoon into a greased 9-in. round cake pan. Sprinkle with Parmesan cheese.

Bake at 400 degrees for 18-20 minutes or until golden brown.

In separate small mixing bowls, combine herb butter and tomato butter ingredients; beat until smooth. Serve with warm bread.

Butterscotch Bread Pudding

Ingredients

1 (10.75 ounce) loaf day-old bread, torn into small pieces
4 cups milk
2 cups brown sugar
1/2 cup butter, melted
3 eggs, beaten
2 teaspoons vanilla extract
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

In a large bowl, combine bread, milk, sugar, butter, eggs, vanilla and butterscotch chips; mixture should be the consistency of oatmeal. Pour into prepared pan.

Bake in preheated oven 1 hour, until nearly set. (It should have a "thigh wiggle" or wiggle as much as a well endowed thigh.) Serve warm or cold.

Italian Sweet Bread

Ingredients

1 cup milk
1 cup sugar
1 cup butter or margarine, cubed
1 cup raisins
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
4 eggs
6 teaspoons anise extract
2 teaspoons vanilla extract
1 cup chopped walnuts
1/2 cup chopped red and green candied cherries
8 cups all-purpose flour
ICING:
1 cup confectioners' sugar
4 teaspoons milk

Directions

In a saucepan, combine the first four ingredients. Cook and stir over medium heat until butter is melted. Remove from the heat; cool to 110 degrees F to 115 degrees F.

In a mixing bowl, dissolve yeast in warm water. Add the cooled butter mixture, eggs, extracts, nuts and cherries; mix well. Add enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide into thirds. Shape each portion into an oval loaf; place in three greased and floured 8-in. x 4-in. x 2-in. baking pans. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 60-65 minutes or until golden brown. Cover loosely with foil if top browns too quickly. Remove from pan to wire racks to cool.

Combine icing ingredients; drizzle over cooled loaves.

Orange Poppy Seed Bread

Ingredients

1 (18.25 ounce) package white cake mix
3 (3 ounce) packages orange flavored gelatin
1 (3.5 ounce) package instant coconut cream pudding mix
4 eggs, beaten
1/2 cup vegetable oil
1 cup hot water
1/4 cup poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, combine cake mix, gelatin and pudding mix. Blend in eggs, oil and hot water; stir until mixture is smooth. Fold in poppy seeds. Pour into prepared loaf pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean. Remove bread from pan and let cool on a wire rack.

Chili in a Bread Bowl

Ingredients

1 pound ground beef
1 cup chopped onion
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced
tomatoes, undrained
1 tablespoon chili powder
1/2 teaspoon garlic powder
BREAD BOWL:
1 tablespoon cornmeal
2/3 cup water
1/4 cup butter or margarine
1 cup all-purpose flour
1/4 cup grated Parmesan cheese
2 teaspoons baking powder
4 eggs

Directions

In a saucepan, brown beef with onion; drain. Add next five ingredients; simmer, uncovered, for 20 minutes. Grease a 9-in. heart-shaped or round baking pan; sprinkle with cornmeal and set aside. In a saucepan over medium heat, bring water and butter to a boil. Add flour, Parmesan and baking powder; stir until a smooth ball forms. Remove from heat; beat in eggs, one at a time. Continue beating until the mixture is smooth and shiny. Spread into prepared pan, building up edges slightly. Bake at 425 degrees F for 25-30 minutes or until the center is firm and puffed and edges are golden brown. Make a shallow slit in the center to allow steam to escape. Cool for 5 minutes before removing to a serving plate. Fill with chili; serve immediately.

Pumpkin Pie Bread

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
3 teaspoons pumpkin pie spice
1 teaspoon salt
3 cups white sugar
1 cup vegetable oil
4 eggs
1 (15 ounce) can pumpkin puree
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans. Sift together the flour, baking soda, baking powder, salt, and pumpkin pie spice. Set aside.

In a large bowl, beat together sugar, oil, eggs, and pumpkin. Stir in flour mixture alternately with water. Divide batter evenly between the prepared pans.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean. For best flavor, store wrapped in plastic wrap at room temperature for a full day before serving.

Raisin Pumpkin Bread

Ingredients

6 tablespoons butter or margarine,
softened
3/4 cup packed brown sugar
2 eggs
1 cup canned pumpkin
1/3 cup maple syrup
1/3 cup orange juice
1/2 teaspoon grated orange peel
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon baking soda
1/4 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and brown sugar. Beat in the eggs, pumpkin, syrup, orange juice and peel; mix well. Combine the flour, baking powder, salt, cinnamon, nutmeg, baking soda and cloves; add to creamed mixture just until blended. Fold in raisins and pecans.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean and top is golden brown. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Hunza Bread I

Ingredients

1 (.25 ounce) package active dry yeast
2 cups bread flour
1 cup whole wheat flour
1/4 cup wheat germ
1/4 cup packed brown sugar
1 teaspoon salt
2 tablespoons butter
3/4 cup golden raisins
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 1/2 cups warm water (110 degrees F/45 degrees C)

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the Dough/Manual setting and Start.

After the first rise, remove the bread from the bread machine. Shape into two loaves, and place into lightly greased 7x3 inch loaf pans. Allow the dough to rise until doubled in volume, but not more than an inch above the top of the pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Macomb's Irish Soda Bread

Ingredients

3 1/2 cups all-purpose flour
1/2 cup white sugar
2 tablespoons caraway seeds
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
2 eggs
1 (16 ounce) container sour cream
3/4 cup raisins

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan.

In a large bowl, mix together the flour, sugar, caraway seeds, baking powder, salt, and baking soda until the mixture is well combined. In another bowl, whisk the eggs with the sour cream. Gently stir the sour cream mixture into the flour mixture until the dough just comes together; mix in raisins. Spoon the dough into the prepared springform pan.

Bake until the bread has risen and the top is golden brown, 40 to 45 minutes. A toothpick inserted into the center of the bread should come out clean. Cool the bread in the pan for 10 minutes before attempting to loosen the sides of the pan for removal. Cut into wedges and serve warm.

Swedish Rye Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 3/4 cups warm water (110 degrees to 115 degrees F)
1/4 cup packed brown sugar
1/4 cup molasses
2 tablespoons shortening
2 teaspoons salt
2 1/2 cups rye flour
3 3/4 cups all-purpose flour
2 tablespoons butter, melted

Directions

In a mixing bowl, dissolve yeast in 1/4 cup water. Add sugar, molasses, shortening, salt and remaining water; stir well. Add rye flour; beat until smooth. Add enough all-purpose flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down.

Shape into four round loaves. Place on greased baking sheets. Cover and let rise until doubled, about 45-60 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Brush with butter.

Aunt Mary's Banana-Chocolate Chip Bread

Ingredients

1 cup sugar
1/2 cup shortening
2 eggs
2 teaspoons vanilla extract
2 bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream sugar and shortening. Beat in eggs, vanilla and bananas until thoroughly blended. Combine flour, baking soda and salt; add to creamed mixture and stir just until combined. Fold in chocolate chips. Spoon into a greased 9-in.x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until the bread tests done with a wooden pick. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

Country Seed Bread

Ingredients

3/4 cup water
4 teaspoons honey
4 teaspoons canola oil
1/2 teaspoon salt
1 1/3 cups bread flour
2/3 cup whole wheat flour
3 tablespoons flax seed
4 teaspoons sesame seeds
2 teaspoons poppy seeds
1 1/4 teaspoons active dry yeast

Directions

Toast seeds on a baking sheet in a 350 degree F (175 degree C) oven for 4 minutes; let cool completely. This step is optional. The seeds can be added untoasted.

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Basic bread cycle, and Start.

Dad's Breakfast Bread

Ingredients

2 cups milk, scalded and cooled
1 cup white sugar
2 tablespoons margarine, melted
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/2 cup warm water
2 eggs, beaten
7 cups all-purpose flour
3 cups oil for frying

Directions

In a large bowl, stir together the scalded milk, sugar, margarine and salt. In a small bowl, stir together the yeast and warm water. Let stand 10 minutes, or until foamy.

Stir the yeast mixture into the milk mixture. Blend in the eggs. Mix in the flour one cup at a time to make a soft dough. Cover bowl and let rise in a warm place until double.

Heat one inch of oil in a deep heavy skillet to 370 degrees F (180 degrees C). Form large handfuls of dough into flat pancake shapes and fry them in the hot oil, turning once, until golden brown on both sides. Remove from oil to drain on paper towels.

Oatmeal Soda Bread

Ingredients

3 1/2 cups all-purpose flour
1/2 cup quick cooking oats
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 (8 ounce) container low-fat sour cream
3/4 cup skim milk
2 tablespoons honey
1 tablespoon white sugar
1/4 cup butter, melted
2 tablespoons butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, mix together flour, 1/2 cup oats, salt, baking powder, and baking soda.

In another bowl, mix together sour cream, milk, honey, and sugar. Add to the flour mixture, and mix just until well blended. Stir in melted butter or margarine.

Turn dough onto a lightly sprayed baking sheet. Shape into a round, lightly mounded circle, about 8 inches diameter. Brush the top of the loaf with melted butter or margarine, and sprinkle with remaining 1 tablespoon oats. With a knife, score the top of the loaf into quarters.

Bake for about 40 minutes, or until browned. Cool completely before slicing.

Cherry Nut Bread

Ingredients

2 cups butter, softened
3 cups sugar
5 eggs, separated
1 teaspoon vanilla extract
5 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup buttermilk
2 (10 ounce) jars maraschino cherries, drained and chopped
1 cup chopped pecans

Directions

In a large mixing bowl, cream butter and sugar. Add egg yolks and vanilla; mix well. Combine the flour, baking soda, baking powder and salt; add to the creamed mixture alternately with buttermilk just until blended (batter will be thick). In a small mixing bowl, beat egg whites until stiff peaks form. Fold into batter. Fold in cherries and pecans.

Transfer to four greased and floured 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean and loaves are golden brown. Cool for 10 minutes before removing from pans to wire racks.

Peanut Butter Pumpkin Bread

Ingredients

3 cups sugar
1 (15 ounce) can solid pack
pumpkin
4 eggs
1 cup vegetable oil
3/4 cup water
2/3 cup peanut butter
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg

Directions

In a mixing bowl, combine the sugar, pumpkin, eggs, oil, water and peanut butter; beat well. Combine the flour, baking soda, salt, cinnamon and nutmeg. Gradually add to pumpkin mixture; mix well. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Cowboy Jack's Beer Bread

Ingredients

2/3 cup brown sugar
1 (12 fluid ounce) can beer
1/2 teaspoon baking powder
3 cups flour
1/2 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch loaf pan.

Beat the beer and brown sugar together in a mixing bowl to make a smooth mixture. Add the baking powder, and gradually stir in the flour to make a smooth dough. Pour the batter into the prepared pan.

Bake in preheated oven for 40 minutes.

Remove the bread from the oven, and pour melted butter over the top. Return to the oven, and continue baking until a knife inserted in the center comes out clean, about 10 minutes more. Cool in pan 5 minutes before turning out onto a rack. Cool bread 10 minutes more before slicing.

Birdhouse Bread

Ingredients

2 tablespoons butter or margarine
1 teaspoon beef bouillon granules
1/4 teaspoon garlic powder
1 (11 ounce) can refrigerated breadsticks
1 tablespoon dried rosemary, crushed
1/2 teaspoon dried thyme

Directions

In a small saucepan over low heat, melt butter. Stir in bouillon and garlic powder. Remove from the heat; let stand until bouillon is dissolved.

Meanwhile, unroll breadsticks and separate into 12 sticks. Place eight sticks lengthwise side by side on a greased baking sheet. Place another breadstick along the bottom of the house, stretching dough as needed. To create the entrance, move two center sticks so they extend 2 in. above the other sticks. To form the roof, place two of the remaining sticks on top of the house so they extend about 1 in. beyond the sides. Cut remaining breadsticks as needed to fill spaces beneath the roof. Gently pinch edges of breadsticks together to seal seams. Brush with the butter mixture; sprinkle with rosemary and thyme. Bake at 375 degrees F for 11-13 minutes or until lightly browned. Cool for 2 minutes before carefully transferring to a serving platter.

Rye Beer Bread

Ingredients

2 cups rye flour
1 1/2 cups room temperature beer
2 (.25 ounce) packages active dry yeast
2 tablespoons white sugar
1 tablespoon salt
2 tablespoons shortening
1 egg
3 cups bread flour
1 tablespoon caraway seed (optional)
1 tablespoon cornmeal

Directions

Combine rye flour, beer, and yeast in a large bowl. Cover bowl with plastic wrap. Set out overnight. Do not refrigerate.

The next day, add sugar, salt, shortening, and egg; beat with mixer until smooth. Stir in caraway seeds, if wanted. Add enough white bread flour to make a soft dough.

Knead on a lightly floured surface until smooth, approximately 10 minutes. Place in a greased bowl, and turn to oil the surface of the dough. Let rise in warm place about 1 hour, or until doubled.

Punch down dough, and divide in half. Shape into round or oblong loaves, and place on greased baking sheets sprinkled with corn meal. Let rise for 30 minutes.

Bake at 400 degrees F (205 degrees C) for 30 minutes. Cool on racks.

Bread Pretzels

Ingredients

1 1/2 teaspoons active dry yeast
3/4 cup warm water (110 degrees F/45 degrees C)
1/2 teaspoon white sugar
1/4 teaspoon salt
2 cups bread flour

1 egg, beaten
2 tablespoons kosher salt

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine yeast mixture, sugar, salt and 1 cup flour; beat well. Beat in the remaining flour, 1/2 cup at a time, until a stiff dough is formed. Place dough in a lightly oiled bowl, cover, and let rise until doubled in volume.

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a cookie sheet.

Turn dough out onto a lightly floured surface and divide into 12 pieces. Roll pieces out into long sticks and form into pretzel shape. Place pretzels on prepared baking sheet. Brush with beaten egg and sprinkle with kosher salt.

Bake in preheated oven for 12 to 15 minutes, until golden brown.

Poppy Seed Cranberry Bread

Ingredients

2 1/2 cups all-purpose flour
3/4 cup sugar
2 tablespoons poppy seeds
3 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup milk
1/3 cup butter, melted
2 teaspoons vanilla extract
2 teaspoons grated lemon peel
1 cup fresh or frozen cranberries,
thawed and chopped
ICING:
1/2 cup confectioners' sugar
2 teaspoons milk

Directions

In a large bowl, combine the flour, sugar, poppy seeds, baking powder and salt. In a small bowl, beat the egg, milk, butter, vanilla and lemon peel. Stir into dry ingredients just until moistened. Fold in cranberries.

Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine icing ingredients; drizzle over cooled loaf.

French Country Bread

Ingredients

1/2 teaspoon active dry yeast
1 cup warm water
1 1/2 cups bread flour
2 teaspoons active dry yeast
2 cups warm water
1 cup whole wheat flour
3 cups bread flour
2 teaspoons salt

Directions

The night before baking the bread prepare this starter: In a medium sized non-metal mixing bowl dissolve 1/2 teaspoon active dry yeast in 1 cup warm water. Add 1 1/2 cup bread flour and mix well. Cover and let sit overnight at room temperature.

The next day: In a large mixing bowl, dissolve the 2 teaspoons yeast in the 2 cups warm water. Add the starter mixture, the whole wheat flour, 3 cups bread flour and the salt; stir until well combined. Add the remaining bread flour, 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Grease two 9x5 inch loaf pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the prepared pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 45 minutes. Preheat the oven to 425 degrees F (220 degrees C).

Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Bagel Bread

Ingredients

1/2 cup milk
1/3 cup water
1 egg
2 1/4 cups bread flour
1 tablespoon white sugar
1 teaspoon salt
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic White Bread cycle; press Start.

After the baking cycle ends, remove bread from pan, place on metal rack and allow to cool one hour before slicing.

Monkey Bread

Ingredients

1 (3.5 ounce) package cook and serve butterscotch pudding mix
3/4 cup sugar
1 tablespoon ground cinnamon
1/2 cup finely chopped pecans
1/2 cup butter or margarine, melted
3 (10 ounce) cans refrigerated biscuits

Directions

In a plastic bowl with tight-fitting lid, combine pudding mix, sugar, cinnamon and pecans if desired. Pour the butter into a shallow bowl. Cut the biscuits into quarters. Dip several pieces into the butter, then place in bowl; cover and shake. Remove to a greased 10-in. fluted tube pan. Continue until all the biscuit pieces are coated. Bake at 350 degrees F for 30-35 minutes. Cool in pan for 30 minutes before inverting onto a serving plate.

Cranberry Walnut Bread

Ingredients

3/4 cup butter
3 cups white sugar
3 eggs, beaten
6 cups all-purpose flour
1 tablespoon salt
1 1/2 tablespoons baking powder
1 1/2 teaspoons baking soda
2 1/4 cups orange juice
3 tablespoons orange zest
3 cups chopped cranberries
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease three 8x4 inch loaf pans.

Blend together butter, sugar and eggs.

Sift together the flour, salt, baking powder and baking soda. Add to wet ingredients, alternating with orange juice.

Mix in the orange rind, cranberries and walnuts. Stir until just combined and pour into prepared pans.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

Zucchini Walnut Bread

Ingredients

- 1 cup chopped walnuts
- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 3/4 teaspoon baking powder
- 2 cups grated zucchini
- 1 cup raisins
- 1 teaspoon vanilla extract

Directions

Whisk together flour, baking soda, salt, cinnamon, and baking powder.

In a large bowl, beat the eggs. Gradually beat in sugar, then oil. Add flour mixture alternately with zucchini into the egg mixture. Stir in the raisins, walnuts, and vanilla. Pour batter into two 9 x 5 inch greased and lightly floured loaf pans.

Bake on lowest rack of the oven at 350 degrees F (175 degrees C) for 55 minutes. Let cool for 10 minutes in the pan, then turn out onto racks to cool completely. To freeze, wrap loaves in plastic wrap, and then wrap in heavy freezer paper. Will keep indefinitely.

Clare's Whole Wheat Potato Bread

Ingredients

2 cups all-purpose flour
1 1/2 cups instant mashed potato flakes
2 1/2 teaspoons salt
2 (.25 ounce) packages active dry yeast
1 1/2 cups warm water
1 1/4 cups warm milk
1/4 cup margarine
1/4 cup honey
2 eggs, beaten
2 1/2 cups whole wheat flour

Directions

In a large bowl, mix the all-purpose flour, potato flakes, salt, and yeast. In a separate bowl, mix the water, milk, margarine, honey, and eggs. Beat the liquid mixture into the dry ingredients. Gradually mix in whole wheat flour until evenly moist. Knead 5 minutes. Place in a greased bowl, cover with a clean kitchen towel, and allow to rise until doubled in size, about 1 hour.

Grease two 5x9 inch loaf pans. Punch down dough, shape into loaves, and place in the pans. Allow to rise in pans 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Bake loaves 35 minutes, until lightly browned and hollow sounding when tapped.

Real Traditional Irish Soda Bread

Ingredients

2 cups all-purpose flour
1 pinch salt
1 teaspoon baking soda
1 cup buttermilk

Directions

Heat a heavy skillet, griddle, or cast-iron frying pan over medium-low heat.

Stir the flour and salt together in a bowl, and sift in the baking soda. Make a well in the center of the flour mixture, and pour in the buttermilk. Stir the mixture quickly together into a dough, and turn out onto a floured work surface. Knead the dough a few times, just until it comes together. Gently form the dough into a flattened, round cake about 1/2 inch thick, and cut the round into quarters with a floured knife.

Sprinkle a little bit of flour into the bottom of the hot skillet, and cook the wedges 6 to 8 minutes per side, until golden brown.

Jo's Rosemary Bread

Ingredients

1 cup water
3 tablespoons olive oil
1 1/2 teaspoons white sugar
1 1/2 teaspoons salt
1/4 teaspoon Italian seasoning
1/4 teaspoon ground black pepper
1 tablespoon dried rosemary
2 1/2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select white bread cycle; press Start.

Pocket Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees F/45 degrees C)
6 cups bread flour
1 tablespoon salt

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the 3 cups flour and the salt. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 10 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 2 hours. Meanwhile, preheat oven to 500 degrees F (260 degrees C).

Divide the dough into sixteen equal pieces and form into rounds. Roll rounds into square loaves 1/4 inch thick. Place the on ungreased baking sheets. Bake in preheated oven for 4 to 5 minutes, until loaves puff in the middle. Let cool on a wire rack.

Walnut Wheat Bread

Ingredients

1 1/4 cups all-purpose flour
1 1/2 cups whole wheat flour
3/4 cup chopped walnuts
2 tablespoons brown sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
3/4 cup water
1/3 cup reduced-fat plain yogurt
2 tablespoons margarine

Directions

In a large mixing bowl, combine 3/4 cup all-purpose flour, whole wheat flour, walnuts, brown sugar, yeast and salt. In a saucepan, heat water, yogurt and margarine to 120 degrees F-130 degrees F; stir into flour mixture. Add enough of the remaining all-purpose to form a soft dough. Turn onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each portion into a 15-in. rope. Place the ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 23-28 minutes or until golden brown. Remove from pan to cool on a wire rack.

Italian Sausage Bread

Ingredients

1 (16 ounce) package hot roll mix
6 eggs
1 pound bulk Italian sausage,
cooked and drained
8 ounces thinly sliced pepperoni
2 cups shredded mozzarella
cheese
8 ounces provolone cheese,
shredded
garlic powder to taste
1 egg yolk
1 tablespoon water

Directions

Prepare roll mix and knead dough according to package directions. Cover and let rise for 30 minutes. Meanwhile, scramble eggs in a skillet over medium heat until completely set. In a large bowl, combine the eggs, sausage, pepperoni and cheeses; mix well. Punch dough down. Turn onto a floured surface; roll into a 14-in. x 12-in. rectangle. Sprinkle with garlic powder. Spread filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a short side; pinch seams to seal. Place, seam side down, on a greased baking sheet. Beat egg yolk and water; brush over bread. Bake at 350 degrees F for 25-30 minutes or until golden brown. Serve warm. Refrigerate leftovers.

Chocolate Apple Bread

Ingredients

2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1/4 cup finely chopped walnuts
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup margarine, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 tablespoons buttermilk
1 cup chopped apples
1/2 cup walnuts
1/4 cup semi-sweet chocolate chips

Directions

To make the topping, in a small bowl mix the sugar, cinnamon and finely chopped walnuts. Set aside.

In a medium bowl combine flour, salt, baking powder, baking soda, cinnamon, and nutmeg. Set aside.

In a separate large bowl cream butter and sugar. Add eggs and vanilla extract, and mix well. Gradually beat in flour mixture alternately with buttermilk. Stir in apples, walnuts, and semi-sweet chocolate chips. Pour into a greased 9x5x3 inch loaf pan. Sprinkle with topping.

Bake in a preheated 350 degree F (175 degree C) oven for 50 to 60 minutes. Cool for 15 minutes. Remove from pan. Cool on a wire rack.

Pumpkin Bread VI

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
1/2 teaspoon salt
1/2 teaspoon baking soda
2 1/2 teaspoons baking powder
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1/3 cup vegetable oil
3/4 cup brown sugar
2 eggs
1/3 cup orange juice
1 cup pumpkin puree

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix together flour, salt, baking soda, baking powder, allspice and nutmeg. In a large bowl, beat together vegetable oil, brown sugar, eggs, orange juice and pumpkin. Stir flour mixture into pumpkin mixture until just combined. Pour batter into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Aloha Quick Bread

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup mashed ripe bananas
1/4 cup milk
1 tablespoon grated orange peel
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup flaked coconut
1/2 cup chopped walnuts
1/2 cup crushed pineapple

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in banana, milk, orange peel and extracts.

Combine flour, baking soda and salt; add to the creamed mixture just until moistened. Fold in the coconut, nuts and pineapple. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees for 1 hour and 20 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Corn Bread Strips

Ingredients

2 cups biscuit/baking mix
1 (8 ounce) can cream-style corn
3 tablespoons butter or margarine,
melted

Directions

In a bowl, combine biscuit mix and corn until mixture forms a ball. Turn onto a lightly floured surface and knead 10-12 times. Pat into a 10-in. x 6-in. rectangle. Cut into 3-in. x 1-in. strips; roll in butter. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 450 degrees F for 12-14 minutes or until golden brown. Serve warm.

Pineapple Bread

Ingredients

1 cup warm pineapple juice (70 to 80 degrees F)
2 tablespoons water (70 to 80 degrees F)
1 egg
1 tablespoon butter or margarine, softened
3 tablespoons sugar
1 teaspoon salt
3 1/4 cups bread flour
2 1/4 teaspoons active dry yeast
1/8 cup finely chopped candied pineapple

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (your machine may audibly signal this), add the pineapple if desired.

Swedish Rye Bread I

Ingredients

1 1/2 (0.6 ounce) cakes
compressed fresh yeast
1 1/2 cups warm water
1 1/2 cups warm milk
1 tablespoon salt
6 cups bread flour
1/4 cup molasses
1 cup packed brown sugar
1/3 cup melted shortening
3 cups rye flour

Directions

Dissolve yeast in warm water.

Scald milk. Transfer milk to a large bowl, and add salt, molasses, brown sugar, and melted shortening. Cool to lukewarm, and add dissolved yeast. Add rye flour, beating with mixer. Gradually beat in white flour. Place dough in a greased bowl, and turn to coat the surface. Cover with a damp towel, and allow to rise till double in bulk in a warm place.

Punch down the dough, and place on a lightly floured board. Knead until dough becomes elastic, and does not stick to the board. Allow to rest for 5 minutes. Divide into 3 equal portions, and shape into loaves. Place in greased 9 x 5 inch bread pans. Let rise until double in bulk.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes.

Trishie's Chocolate and Orange Bread Pudding

Ingredients

2 tablespoons white sugar
1/4 cup packed brown sugar
1/4 cup unsalted butter, softened
2 tablespoons grated orange zest
1/4 teaspoon orange juice
1 teaspoon ground cinnamon
8 slices white bread
2 ounces dark chocolate, grated
1 cup milk
1 cup heavy cream
3 eggs

Directions

Mix together the white and brown sugars in a small bowl.

Pour half the sugar mixture into a separate mixing bowl and blend with butter, orange zest, and orange juice. Spread the butter mixture on one side of each slice of bread. Cut each slice of bread in half diagonally. Arrange the bread triangles in an overlapping fashion in an 8x8 inch baking dish with the buttered side down.

Place the remaining sugar, grated chocolate, milk, cream, and eggs into a blender, and blend until thoroughly mixed. Pour the chocolate mixture over the bread, making sure to evenly cover the bread. Cover and refrigerate the prepared dish for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

Bake the bread pudding until golden brown and set, 30 to 40 minutes.

Easter Bird's Nest Bread

Ingredients

2 tablespoons active dry yeast
1 cup lukewarm water
2 tablespoons white sugar
1 1/2 cups all-purpose flour

3/4 cup shortening
1 cup white sugar
1 1/2 teaspoons salt
3 eggs
1 egg white
4 teaspoons grated lemon zest
2 tablespoons lemon juice
3 1/4 cups all-purpose flour

6 eggs, in the shell, dyed if desired
1 tablespoon heavy cream
2 tablespoons multicolored candy sprinkles
1 beaten egg yolks

Directions

Sprinkle yeast onto warm water in a mixing bowl; let stand 5 minutes. Stir in 2 tablespoons sugar and 1 1/2 cups flour until smooth, then cover and set aside in a warm place until doubled in bulk, about 1 hour.

Cream together the shortening, 1 cup of sugar, and salt in a bowl. Add the 2 eggs and egg white, one at a time, mixing until smooth between each addition. Stir in the yeast mixture along with the lemon zest, lemon juice, and remaining 3 1/4 cups flour until a smooth dough is formed. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into four equal size rounds; cover and let rest for 2 minutes. Roll each round into a long rope about 18 inches long.

Grease two large baking sheets. Using the two long pieces of dough, form a loosely braided ring on one of the baking sheets, leaving spaces for three colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough. Repeat to form second loaf. Cover, and let rise until doubled in bulk, or until your finger leaves a dent when the bread is gently pressed, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Beat egg yolk together with 1 tablespoon heavy cream; set aside.

Bake in preheated oven for 10 minutes, then brush on egg yolk mixture and decorate with candy sprinkles. Continue to bake until the loaves are dark brown and sound hollow when tapped on the bottom, 30 to 40 minutes.

Granola Peach Bread

Ingredients

1 (16 ounce) can sliced peaches
2 cups all-purpose flour
2/3 cup sugar
2 teaspoons baking powder
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 tablespoons cold butter or stick margarine
2 eggs, beaten
1 cup granola without raisins

Directions

Drain peaches, reserving 1/2 cup syrup (discard remaining syrup or save for another use). Chop peaches; set aside. In a bowl, combine the flour, sugar, baking powder, cloves and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in eggs and reserved syrup. Fold in granola and peaches.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Orange Peel Bread

Ingredients

1 cup grated orange zest
1/2 cup white sugar
1/4 cup water

2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup white sugar
3 tablespoons melted butter
1 1/4 cups milk

Directions

Place the orange zest into a saucepan and add water to cover; bring to a boil and cook 5 minutes. Strain the zest through a mesh strainer and return to the saucepan along with 1/2 cup white sugar and 1/4 cup of water. Return to a boil, then reduce heat to medium-low; cook, stirring constantly, until the water has evaporated. Allow to cool until lukewarm.

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

Whisk the flour, baking powder, and salt together in a bowl; set aside. Whisk the egg and 1 cup of sugar in a bowl. Stir in the butter, milk, and cooled orange zest until blended; stir in the flour mixture until just moistened then pour into the prepared loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 55 to 65 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Zucchini Apple Bread

Ingredients

- 4 cups all-purpose flour
- 3 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 5 eggs
- 1 1/2 cups vegetable oil
- 2 cups sugar
- 1 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 cups shredded zucchini
- 1 1/2 cups chopped pecans
- 1 cup peeled and grated apple

Directions

In a large bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. In a large mixing bowl, beat the eggs until frothy. Add the oil, sugars and vanilla; beat until blended. Stir into dry ingredients just until moistened. Fold in the zucchini, pecans and apples.

Transfer to three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Not Your Mother's Pumpkin Bread

Ingredients

2 cups white sugar
1 1/4 cups light brown sugar
1 cup walnut oil
1 (29 ounce) can pumpkin puree
4 eggs
4 2/3 cups all-purpose flour
1 tablespoon baking soda
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground cloves
1 1/2 teaspoons ground coriander
1 1/2 teaspoons salt
1/2 cup cream sherry
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease three 8x4 inch loaf pans.

In a large bowl, beat together white sugar, brown sugar and oil. Stir in the pumpkin. Mix in the eggs one at a time, beating well with each addition.

In a separate bowl, sift together flour, baking soda, cinnamon, cloves, coriander and salt. Stir dry ingredients into pumpkin mixture until smooth. Stir in cream sherry. Beat till thoroughly blended, 1 to 2 minutes. Fold in nuts. Spoon batter into 3 greased 8x4 inch loaf pans, filling no more than three quarters full.

Bake in preheated oven until a tester inserted into center of a loaf comes out clean, about 65 minutes. Let stand 5 minutes in pans before turn out onto wire racks to cool completely. Can be kept at room temp. for 4 days or frozen.

Strawberry Pineapple Bread

Ingredients

1 (10 ounce) package frozen strawberries
1/2 (20 ounce) can crushed pineapple, drained
4 eggs, beaten
1 1/4 cups vegetable oil
2 cups sugar
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
3/4 cup chopped walnuts
3/4 cup chopped macadamia nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 5x9 inch loaf pans.

In a bowl, mix the strawberries, pineapple, eggs, oil, and sugar. In a separate bowl, sift together the flour, baking soda, salt, and cinnamon. Mix the flour mixture into the bowl with the fruit until evenly moist. Fold in walnuts and macadamia nuts. Divide the batter between the prepared loaf pans.

Bake 1 hour in the preheated oven, until a toothpick inserted in the center of a loaf comes out clean. Cool on wire racks.

Pumpernickel Rye Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
1 tablespoon vegetable oil
1 1/2 tablespoons molasses
1 1/2 cups unbleached all-purpose flour
1 cup rye flour
1/2 cup whole wheat flour
1/4 cup bread flour
1 teaspoon salt
3 tablespoons dry milk powder
2 teaspoons instant coffee powder
2 tablespoons unsweetened cocoa powder
1 tablespoon caraway seed
1 1/2 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select Whole Wheat cycle, and Start.

After the first rise, remove dough from the machine. Shape, and place into a lightly oiled 9x5 inch loaf pan. Cover, and let rise for 1 hour.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Remove from oven, and let cool before slicing.

Cranberry Apple Bread

Ingredients

2 cups peeled, cored and
chopped apple
3/4 cup white sugar
2 tablespoons vegetable oil
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch baking pan.

Stir together apples, sugar and oil. Add egg; mix well. In a separate bowl, sift together flour, baking powder, baking soda and cinnamon. Stir flour mixture into wet ingredients, mixing just until dry ingredients are moist. Stir in cranberries and walnuts. Spread batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, until toothpick inserted into center of loaf comes out clean.

Pumpkin Bread II

Ingredients

1 (15 ounce) can pumpkin puree
1 cup vegetable oil
4 eggs
3 1/2 cups all-purpose flour
3 cups white sugar
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 teaspoons ground allspice
1 1/2 teaspoons ground nutmeg
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
1 teaspoon baking powder

Directions

Combine pumpkin, oil and eggs. Sift together dry ingredients. Combine the two mixtures, blending thoroughly.

Pour into 2 greased 9 x 5 x 3 inch loaf pans and bake at 300 degrees F (150 degrees C) for 1 hour.

Caribbean Zucchini Bread

Ingredients

2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon salt
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 tablespoon ground cinnamon
1/2 teaspoon nutmeg
2 ripe bananas, mashed
3 eggs
1/2 cup vegetable oil
1/2 cup unsweetened applesauce
1 cup packed brown sugar
1 cup white sugar
2 teaspoons vanilla extract
2 1/2 cups grated zucchini
1 cup chopped walnuts
1/2 cup shredded coconut

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease and flour 2 9x5-inch loaf pans.

Whisk the all-purpose flour, whole wheat flour, salt, baking soda, baking powder, cinnamon, and nutmeg together in a bowl. Beat the bananas, eggs, vegetable oil, applesauce, brown sugar, white sugar, and vanilla together in a separate large bowl. Stir the flour mixture into the wet mixture. Fold the zucchini, walnuts, and coconut into the batter until evenly combined. Pour into the prepared pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 40 to 50 minutes. Cool in the pans for 25 minutes before removing to cool completely on a wire rack.

Peanut Butter Bread II

Ingredients

2 1/4 cups whole wheat flour
1/3 cup white sugar
2 teaspoons baking powder
1 teaspoon salt
1 cup peanut butter
1 tablespoon vegetable oil
1 egg, beaten
1 cup skim milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, sift together flour, sugar, baking powder and salt. Use a fork to blend in peanut butter and oil. Add egg and milk; mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Chicken Bread Salad

Ingredients

24 (3/4 inch thick) slices French bread
3 cups cooked, cubed chicken breast
4 medium tomatoes, cut into chunks
1 (15.5 ounce) can great northern beans, rinsed and drained
1 large cucumber, seeded and chopped
1/4 cup chopped fresh basil
1/4 teaspoon salt
1/4 teaspoon pepper
3/4 cup balsamic vinaigrette
1/2 cup shredded Parmesan cheese

Directions

Place bread on a baking sheet. Broil 3-4 in. from the heat for 2-3 minutes or until golden brown, turning once. Cool on a wire rack. Cut bread into 1-in. pieces.

In a large bowl, combine the bread, chicken, tomatoes, beans, cucumber, basil, salt and pepper. Drizzle with vinaigrette and toss to coat. Refrigerate for 30 minutes. Sprinkle with Parmesan cheese and toss.

Cheesy Pesto Bread

Ingredients

1 (14 ounce) package pre-baked
Italian bread shell crust
3 tablespoons prepared pesto
1/8 teaspoon garlic salt
1 cup shredded mozzarella
cheese
1/2 cup shredded Parmesan
cheese

Directions

Place crust on a pizza pan or baking sheet. Spread with pesto; sprinkle with garlic salt and cheeses. Bake at 300 degrees F for 15 minutes or until cheese is melted. Cut into wedges.

Navajo Fry Bread I

Ingredients

3 1/4 cups all-purpose flour
1 cup nonfat dry milk powder
1 tablespoon baking powder
1/2 teaspoon salt
5 tablespoons lard, chilled and cut into small pieces
1 cup ice water
1 tablespoon sea salt (optional)
1 cup lard for frying

Directions

In a large bowl mix together flour, non-fat dry milk powder, baking powder, and salt. Cut in 5 tablespoons of the lard into the dry mixture until it resembles fine crumbs. Add the ice water and mix until the dough pulls cleanly away from the sides of the bowl.

Cover with a towel and set aside for 2 hours.

Divide the dough into two large pieces. Shape each piece into a circle. Roll each piece out on a lightly floured board to 1/4 inch thick. Make 2 parallel cuts through the dough without cutting all the way through. Let the dough rest briefly.

Heat the remaining lard in a large cast iron skillet over medium-high heat. Once it is hot, add the first shaped dough. Fry for 4-5 minutes on the first side, until golden, turn over and finish cooking on the second side for 3-4 minutes. Remove the bread from the skillet and drain onto paper towels. Sprinkle with sea salt, if desired. Keep warm while second section cooks.

Cut bread into wedges. Serve warm.

Quick Lemon Poppy Seed Bread

Ingredients

1 (18.25 ounce) package lemon cake mix
4 eggs
1/2 cup vegetable oil
1 (3 ounce) package instant lemon pudding mix
1 cup water
1/4 cup poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8x4 inch loaf pans.

In a large bowl, mix together the cake mix, eggs, oil, pudding mix, water, and poppy seeds. Spread batter into two greased 8x4 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until a toothpick inserted into the cake comes out clean.

Parmesan Focaccia Bread

Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
1 teaspoon salt
4 1/4 cups bread flour
1 teaspoon lecithin
3 teaspoons bread machine yeast
4 teaspoons olive oil
4 teaspoons dried oregano
1/3 cup olive oil
1/3 cup grated Parmesan cheese

Directions

Place ingredients in the bread machine in the order suggested by the manufacturer. Select Dough setting, and Start.

When the dough has risen once in the breadmaker, transfer it into an oiled, 8 inch, round baking tin. Allow to rise until doubled in bulk.

Poke it all over with your finger, right to the bottom of the tin. Allow to rest for another five or ten minutes.

Pour olive oil over the top of the loaf, and sprinkle with parmesan cheese.

Bake at 400 degrees F (205 degrees C) in center of oven for approximately 20 minutes, until golden.

Applesauce Bread III

Ingredients

1 (.25 ounce) package active dry yeast
2 1/4 cups bread flour
3/4 cup whole wheat flour
1/2 teaspoon salt
4 tablespoons white sugar
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
2/3 cup warm applesauce
1 tablespoon butter, softened
1/2 cup apple juice
1/2 cup shredded fresh apple, room temperature

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle; press Start.

Argentine Chimichurri Bread

Ingredients

1 cup water
1 1/2 tablespoons white wine vinegar
3 tablespoons olive oil
1/8 teaspoon cayenne pepper
3/4 teaspoon dried oregano
2 cloves garlic, minced
3 tablespoons chopped onion
3 tablespoons fresh parsley
1 1/2 teaspoons salt
1 tablespoon white sugar
3 tablespoons wheat bran
3 cups bread flour
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic or White Cycle; press Start.

Cinnamon Spiral Bread

Ingredients

5 1/4 cups all-purpose flour
2 cups quick-cooking oats
2/3 cup nonfat dry milk powder
1/4 cup packed brown sugar
1 tablespoon salt
1 (.25 ounce) package active dry yeast
2 1/2 cups water
2 tablespoons butter
1 egg
1 cup raisins
1/2 cup sugar
2 teaspoons ground cinnamon

Directions

In a large mixing bowl, combine 2 cups flour, oats, milk powder, brown sugar, salt and yeast. In a saucepan, heat water and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add egg; beat until smooth. Stir in enough remaining flour to form a firm dough. Stir in raisins.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each portion into an 18-in. x 9-in. rectangle. Combine sugar and cinnamon. Set aside 2 tablespoons for topping. Sprinkle remaining cinnamon-sugar over rectangles to within 1/2 in. of edges. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Place seam side down in two 9-in. x 5-in. x 3-in. loaf pans coated with nonstick cooking spray. Cover and let rise until doubled, about 30 minutes.

Sprinkle with reserved cinnamon-sugar. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cool for 10 minutes before removing from pans to wire racks.

Three C Bread

Ingredients

3 eggs, beaten
1/2 cup vegetable oil
1/2 cup milk
2 1/2 cups sifted all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
2 cups grated carrots
1 (3.5 ounce) package flaked coconut
1/2 cup maraschino cherries, chopped
1/2 cup raisins
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour four 16 ounce fruit or vegetable cans.

In a large bowl, sift together flour, sugar, baking powder, baking soda, cinnamon, and salt. Combine the eggs, oil, and milk; add to the sifted ingredients, and mix until just combined. Stir in carrots, coconut, cherries, raisins, and pecans.

Bake for 45 to 50 minutes. Remove from cans, and cool thoroughly. Wrap in plastic wrap or foil, and refrigerate to store.

Granola Raisin Bread

Ingredients

1 2/3 cups water (70 to 80 degrees)
1/3 cup honey
2 tablespoons butter or margarine
1 1/2 teaspoons salt
3 1/2 cups bread flour
1 cup quick-cooking oats
1 tablespoon active dry yeast
1 cup granola cereal
3/4 cup golden raisins

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available.

Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the granola and raisins.

Nana Dot's Irish Soda Bread

Ingredients

2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 tablespoon baking powder
1/2 teaspoon salt
3 tablespoons white sugar
1/2 cup butter, cut into pieces
1 cup raisins
1/2 cup currants
2 teaspoons caraway seed
(optional)
3/4 cup milk
3 tablespoons apple cider vinegar

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease 2 baking sheets.

Stir together the flour, baking soda, baking powder, salt, and sugar in a large bowl until evenly blended. Cut in the butter using a pastry blender or your hands until the mixture resembles coarse cornmeal. Stir in the raisins, currants, and caraway seeds, then make a well in the center and pour in the milk and vinegar. Stir with a spoon until the dry ingredients are moistened.

Turn the dough out onto a well floured work surface, and knead gently 8 to 10 times. Divide the dough into two balls, and place onto the prepared baking sheets.

Bake in preheated oven for 15 minutes, then reduce heat to 375 degrees F (190 degrees C), and bake until the top of the bread is golden brown, about 15 minutes more.

Banana Bread II

Ingredients

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
2/3 cup white sugar
1/3 cup butter, softened
2 eggs
1 cup mashed banana
1/2 cup chopped walnuts

Directions

Grease an 8x4 inch loaf pan. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, sift together flour, baking powder, baking soda, salt, and sugar. Add butter, eggs, nuts, and mashed banana. Beat until well blended.

Pour batter into prepared pan and bake about 1 hour, or until a toothpick inserted in the center of the loaf comes out clean.

Unbelievable Grilled Garlic Bread

Ingredients

1 cup mayonnaise
6 cloves garlic, peeled and minced
3/4 cup grated Parmesan cheese
1/2 cup shredded Cheddar cheese
1 tablespoon half-and-half
1/4 teaspoon paprika
1 (1 pound) loaf French bread, halved lengthwise

Directions

Preheat grill for medium heat.

In a medium bowl, mix the mayonnaise, garlic, and Parmesan cheese. In a saucepan over medium-low heat, mix the Cheddar cheese, half-and-half, and paprika. Stir constantly until melted and smooth. Pour into the bowl with mayonnaise mixture, stirring until well blended.

Place the French bread on the grill cut side down, and let it toast for a few minutes. Remove from the grill, and spread the cheese mixture on each side. Place the halves back together, and wrap the loaf in aluminum foil. Return to the grill for about 15 minutes, turning occasionally, until the loaf is heated through and the cheese mixture is hot.

Pull-Apart Bacon Bread

Ingredients

12 slices bacon, diced
1 (1 pound) loaf frozen bread
dough, thawed
2 tablespoons olive oil, divided
1 cup shredded part-skim
mozzarella cheese
1 (1 ounce) package ranch salad
dressing mix

Directions

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels. Roll out dough to 1/2-in. thickness; brush with 1 tablespoon of oil. Cut into 1-in. pieces; place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350 degrees F for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown.

French Apple Bread Pudding

Ingredients

3 eggs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 medium all-purpose apples,
pared, cored and finely chopped
1 3/4 cups hot water
1/4 cup butter or margarine,
melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups cubed French bread
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F. In large bowl, beat eggs; add sweetened condensed milk, apples, water, butter, cinnamon and vanilla. Stir in bread and raisins (optional), moistening completely. Turn into buttered 9-inch square baking pan.

Bake 50-55 minutes or until knife inserted near center comes out clean. Cool. Serve warm with ice cream if desired. Refrigerate leftovers.

Poppy Seed Bread II

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
3 eggs
1 1/2 cups milk
1 cup vegetable oil
2 1/4 cups white sugar
1 1/2 tablespoons poppy seeds
2 teaspoons vanilla extract
2 teaspoons lemon extract
2 teaspoons butter flavored extract
1/4 cup orange juice
3/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

Mix the flour, salt, baking powder, eggs, milk, vegetable oil, white sugar, poppy seeds, 1 1/2 teaspoons of the vanilla, lemon and butter flavoring. Stir until just combined and pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour. Cool for 5 minutes then poke holes in the top of the bread with a meat fork and pour glaze over tops.

To Make Glaze: Mix the orange juice, confectioner's sugar, and the remaining 1/2 teaspoon each of the vanilla, butter and lemon flavorings. Use immediately to pour over the still warm loaves.

Whole Grain Panzanella Bread Salad

Ingredients

4 slices Roman Meal Bread
3 tablespoons olive oil, divided
2 tablespoons Parmesan cheese,
shaved or grated
3 cups cherry tomatoes, sliced in
half
2 cups cucumbers, seeded and
diced
1 cup chickpeas, rinsed and
drained
1/2 cup red onion, finely sliced
1/3 cup red wine vinegar
1/4 cup fresh basil leaves

Directions

Preheat broiler to 400 F. Foil-line one baking sheet.

Brush bread lightly on both sides with 1 tablespoon olive oil; place on baking sheet. Broil about 2 minutes, turning once, until golden. Watch carefully to avoid burning. Remove from oven. Sprinkle cheese on one side of toasted bread; return to oven for about 20 seconds until cheese is melted and bubbly; cool completely. Cut bread into 1-inch pieces.

Combine tomatoes, cucumbers, onion, vinegar, basil and remaining 2 tablespoons olive oil in large serving bowl. Sprinkle with salt and pepper to taste. Top with bread pieces just prior to serving.

Coconut Bread II

Ingredients

2 cups white sugar
1 cup vegetable oil
4 eggs
2 teaspoons coconut extract
3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup shredded coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, beat together sugar and vegetable oil. Beat in eggs and coconut extract. In a separate bowl, sift together flour, salt, baking powder and baking soda. Stir flour mixture into egg mixture alternately with buttermilk and coconut.

Bake in preheated oven for 45 minutes, until a toothpick inserted into center of the loaf comes out clean.

Fruit Bread II

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3 1/2 teaspoons baking powder
3/4 teaspoon salt
1/4 cup candied pineapple, diced
1/2 cup currants
1/2 cup chopped candied cherries
2 eggs
1 cup milk
1/4 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

In large bowl measure in flour, sugar, baking powder, salt, candied pineapple, raisins or currants, and cherries. Stir thoroughly. Make a well in center.

In small bowl beat eggs until frothy. Mix in milk and oil. Pour into well. Stir just to moisten. Pour into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Let cool in pan 10 minutes, then remove.

Zucchini Chip Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon baking powder
3 eggs
1/2 cup unsweetened applesauce
1/2 cup vegetable oil
1 tablespoon grated orange peel
2 teaspoons vanilla extract
2 cups shredded zucchini
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

In a large bowl, combine the first seven ingredients. In another bowl, beat eggs, applesauce, oil, orange peel and vanilla. Stir into the dry ingredients just until moistened. Fold in zucchini, nuts and chocolate chips. Divide batter between two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Banana Oatmeal Bread

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs, beaten
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 cup quick cooking oats
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 1/2 cups mashed bananas
1/4 cup milk
1/2 cup chopped raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan and set aside.

Cream together the shortening and sugar. Add eggs and vanilla, beat until fluffy.

Sift together the flour, oatmeal, baking soda, salt and cinnamon. Add dry ingredients alternately with bananas and milk. Mix until blended.

Fold in raisins and pour into prepared pan. Bake for 50 to 60 minutes; remove from oven and cover for 5 minutes.

Tender Breaded Turkey Cutlets

Ingredients

1 cup Italian seasoned dry bread crumbs
1/4 cup grated Parmesan cheese
4 turkey breast cutlets, 1/4 inch thick
1/2 cup fat free sour cream
1 tablespoon extra virgin olive oil

Directions

Mix the bread crumbs and cheese in a shallow dish. Spread both sides of turkey with sour cream and press into the bread crumb mixture to coat.

Heat the oil in a skillet over medium heat. Place turkey in the skillet and cook 5 to 7 minutes on each side, until lightly browned and cooked through.

Zucchini Bread with Dried Cranberries

Ingredients

- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 2 tablespoons ground flax seed
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3 eggs
- 1 tablespoon vanilla extract
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup applesauce
- 1/2 cup vegetable oil
- 1/4 cup shredded carrots
- 2 cups shredded zucchini
- 1 cup dried cranberries
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans. Whisk together the all-purpose flour, whole wheat flour, flax seed, cinnamon, salt, baking powder, and baking soda in a bowl until evenly combined; set aside.

Beat the eggs, vanilla, white sugar, brown sugar, applesauce, and vegetable oil in a mixing bowl until smooth. Fold in the flour mixture, carrots, zucchini, cranberries, and walnuts until no dry spots remain. Divide the batter between the two prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Peanut Butter and Jelly Bread

Ingredients

1 cup water
1 1/2 tablespoons vegetable oil
1/2 cup peanut butter
1/2 cup blackberry jelly
1 tablespoon white sugar
1 teaspoon salt
1 cup whole wheat flour
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select a Sweet, Raisin, or Basic setting. Start.

Franks and Corn Bread

Ingredients

2 (16 ounce) cans pork and beans
1 (16 ounce) package hot dogs,
halved lengthwise and sliced
2 tablespoons brown sugar
2 tablespoons Worcestershire
sauce
2 tablespoons prepared mustard
1 (8.5 ounce) package corn
bread/muffin mix
1 cup shredded Cheddar cheese

Directions

In a bowl, combine the pork and beans, hot dogs, brown sugar, Worcestershire and mustard; mix well. Transfer to a greased 9-in. square baking dish.

Prepare corn bread batter according to package directions; stir in cheese. Drop by spoonfuls onto bean mixture. bake, uncovered, at 350 degrees F for 40-45 minutes or until heated through.

Cinnamon Bread Pudding

Ingredients

12 slices cinnamon bread, crusts removed
3 (1 ounce) squares semisweet chocolate
2 cups half-and-half cream
1 cup milk
4 eggs
3/4 cup sugar
1 1/2 teaspoons vanilla extract

Directions

Cut bread in half diagonally. Arrange half of the slices in a single layer, overlapping if necessary, in an ungreased shallow 2-qt. microwave-safe dish. Drizzle with half of the chocolate; top with remaining bread. In a 1-qt. microwave-safe bowl, combine the cream and milk; microwave, uncovered, on high for 4-6 minutes or until hot but not boiling. In a small bowl, beat eggs; add sugar. Add a small amount of cream mixture; mix well. Return all to the larger bowl; stir in vanilla. Pour over bread; drizzle with the remaining chocolate. Cover and microwave at 50% power for 14-15 minutes or until a knife inserted near the center comes out clean, rotating a half-turn one (mixture will be puff up during cooking). Uncover and let stand for 5 minutes. Serve warm or cold. Refrigerate leftovers.

Date Nut Bread

Ingredients

1 1/2 cups chopped dates
1 1/2 cups hot water
2 tablespoons butter or margarine,
softened
2 1/4 cups all-purpose flour
1 1/2 cups sugar
3/4 cup coarsely chopped walnuts
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
2 eggs, beaten
1 1/2 teaspoons vanilla extract

Directions

In a bowl, combine the dates, water and butter; let stand for 5 minutes. In a large bowl, combine the flour, sugar, walnuts, baking soda and salt. Stir in the eggs, vanilla and date mixture just until moistened. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 375 degrees F for 45-50 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pans to wire racks.

Breaded Pork Chops

Ingredients

1 egg
3/4 cup seasoned bread crumbs
4 (1/2-inch thick) bone-in pork loin chops
1 (8 ounce) container spreadable chive and onion cream cheese
3 tablespoons chicken broth
2 tablespoons milk

Directions

In a shallow bowl, beat the egg. Place the bread crumbs in another shallow bowl. Dip pork chops into egg, then coat with crumbs. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 350 degrees F for 25-30 minutes or until a meat thermometer reads 160 degrees F.

In a small saucepan, combine the cream cheese, broth and milk. Cook and stir over medium heat for 5 minutes or until smooth and blended. Serve with pork chops.

Orange Yogurt Bread

Ingredients

2/3 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1/2 cup plain yogurt
1/2 cup orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
GLAZE:
1/2 cup confectioners' sugar
2 teaspoons orange juice

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add yogurt, orange juice and peel. Combine the flour, baking powder, baking soda and salt; add to creamed mixture. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pan to wire rack.

For glaze, combine confectioners' sugar and enough orange juice to achieve desired consistency. Drizzle over cooled bread.

Zucchini Bread VII

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 cups sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups shredded zucchini
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, sift together flour, baking powder, baking soda and salt. In a large bowl, beat together the sugar and oil. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Blend this mixture into the flour mixture, alternately with the sour cream; stir just to combine. Fold in the zucchini and nuts; mixing just enough to evenly combine. Pour batter into prepared pans.

Bake in preheated oven for 80 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Bread Pudding

Ingredients

3 cups bread cubes
4 cups scalded milk
3/4 cup white sugar
1 tablespoon butter
1/2 teaspoon salt
4 eggs, lightly beaten
1 teaspoon vanilla extract
1 cup white sugar
1/2 cup butter
1/2 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Butter an 8x8 inch glass baking dish. Soak bread in hot milk for five minutes. Stir in 3/4 cup sugar, 1 tablespoon butter, salt, eggs, and 1 teaspoon vanilla. Pour into the baking dish.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake for 60 minutes. Cool on wire rack.

While pudding cools, combine 1 cup sugar, 1/2 cup butter, cream, and 1 teaspoon vanilla in a large saucepan. While stirring, bring to a boil. Reduce heat to low, and stir 3 minutes more. Spoon over warm bread pudding.

Wheat and Barley Bread

Ingredients

3/4 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])
1 1/4 cups buttermilk
1 egg
3/4 cup white sugar
1 teaspoon baking soda
1 teaspoon salt
2 cups all-purpose flour
2 tablespoons melted shortening

Directions

In a small bowl, soak grape nuts in buttermilk for 1 hour.

In a large bowl, combine buttermilk mixture, sugar, salt, egg, and baking soda. Stir until sugar dissolves. Mix in the melted shortening and the flour. Pour batter into a greased and floured 9 x 5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for about 45 minutes. Cool.

Irish Soda Bread II

Ingredients

3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
1 1/2 cups buttermilk
1/2 cup raisins
2 eggs
1 tablespoon caraway seed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine flour, baking powder, salt, and sugar. Beat eggs with buttermilk. Add the eggs and buttermilk into the flour mixture; stir in raisins.

Pour dough onto lightly floured board. Shape into a round loaf, adding flour if necessary. Place in a lightly greased springform pan. Sprinkle top with caraway seeds if desired.

Bake at 350 degrees F (175 degrees C) for 1 hour or until the bottom of the loaf sounds hollow when tapped.

Spicy Pumpkin Bread

Ingredients

5 cups all-purpose flour
3 cups sugar
1 cup packed brown sugar
1 tablespoon baking soda
1 tablespoon ground cinnamon
2 teaspoons ground nutmeg
1 1/2 teaspoons ground cloves
1 (29 ounce) can solid pack pumpkin
1 cup vegetable oil
4 eggs, lightly beaten
1/2 teaspoon rum extract or vanilla extract
2 cups coarsely chopped pecans

Directions

In a large bowl, combine the flour, sugars, baking soda, cinnamon, nutmeg and cloves. In another bowl, combine the pumpkin, oil, eggs and extract; stir into the dry ingredients just until moistened. Fold in pecans.

Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Panko-Breaded Fried Razor Clams

Ingredients

6 razor clams, cleaned and dried
2 eggs
1 cup all-purpose flour
salt to taste
black pepper to taste
garlic powder to taste
1 cup panko (Japanese bread crumbs)
1/4 cup shredded Parmesan cheese
1/3 cup vegetable oil for frying

Directions

Place a sheet of wax paper on a flat baking sheet sized to fit in your freezer; set aside.

Beat eggs together in a bowl. Stir together the flour, salt, pepper, and garlic powder in a second bowl. Mix together the panko and Parmesan cheese in a third bowl. Flour the clams well, shaking off any excess. Dip clams into the eggs, then into the panko mixture, pressing it evenly onto the clams. Place on prepared baking sheet, cover with wax paper; freeze until firm.

Heat oil in a skillet over medium-high heat. Fry clams until lightly browned, about 1 minute on each side. Do not overcook or they will become tough. Place on paper towels to drain.

Garlic Cheese Quick Bread

Ingredients

3 cups self-rising flour*
1 cup shredded sharp Cheddar cheese
1/4 cup sugar
1 teaspoon garlic powder
1 1/2 cups milk
1/4 cup vegetable oil
1 egg

Directions

In a large bowl, combine flour, cheese, sugar and garlic powder. In another bowl, whisk the milk, oil and egg. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-66 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Sahara Sand Bread

Ingredients

1/2 cup warm water (110 degrees
F/45 degrees C)
1/2 cup warm milk (110 degrees
F/45 degrees C)
1 tablespoon lemon juice
2 1/2 cups bread flour
1/2 cup whole wheat flour
1 1/2 teaspoons salt
1 tablespoon margarine, softened
1 tablespoon olive oil
1 tablespoon white sugar
2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Hearty Brown Quick Bread

Ingredients

4 cups whole wheat flour
2 cups all-purpose flour
2 cups packed brown sugar
1/2 cup sugar
2 teaspoons baking soda
1 teaspoon salt
3 cups 1% buttermilk
2 eggs, lightly beaten
1 cup raisins
1/2 cup chopped pecans

Directions

In a large bowl, combine the flours, sugars, baking soda and salt. Stir in buttermilk and eggs just until moistened. Fold in raisins and nuts.

Pour into two 9-in. x 5-in. x 3-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Yummy Lemon Bread

Ingredients

6 tablespoons butter, melted
1 cup white sugar
1/2 cup milk
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 tablespoon grated lemon zest
1/2 cup chopped walnuts
2 tablespoons lemon juice
2 tablespoons confectioners'
sugar

Directions

Generously grease a 9 x 5 inch loaf pan. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine melted butter or margarine and sugar. Add eggs, and mix until light and fluffy. Add milk, baking powder, lemon rind, and chopped nuts. Mix well. Sift flour, and gradually add to mixture; mix to just combine.

Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean.

While bread is baking, combine lemon juice and confectioners' sugar in small dish. Stir well before using. Immediately upon removing bread from oven, place pan on a cooling rack. Using a large fork, poke holes all over the bread. Pour lemon juice mixture over the top of the bread. Cool for 15 minutes, and then remove from pan.

Blueberry Orange Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup orange juice
1/3 cup water
2 tablespoons butter or margarine,
melted
2 tablespoons grated orange peel
3/4 cup fresh or frozen blueberries

Directions

In a large bowl, combine the first five ingredients. In another bowl, combine egg, orange juice, water, butter and orange peel. Add to dry ingredients just until combined. Fold in the blueberries. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Jif® Peanut Butter Banana Bread

Ingredients

2 1/2 cups PILLSBURY BEST® All Purpose Flour
1 cup granulated sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1 cup mashed ripe bananas
3/4 cup JIF® Crunchy Reduced Fat Peanut Spread
3/4 cup milk
1/4 cup CRISCO® Canola Oil
1 large egg

Directions

Heat oven to 350 degrees F. Grease 9 x 5 x 3-inch loaf pan.

Combine flour, sugar, baking powder and salt in large bowl. Add banana, peanut butter, milk, canola oil and egg. Beat at medium speed of electric mixer, scraping sides and bottom of bowl. Mix just until blended.

Bake at 350 degrees F for 60 to 65 minutes or until toothpick inserted in center comes out clean. (Cover top loosely with foil after 45 minutes to prevent over-browning.)

Cool 10 minutes in pan. Remove to cooling rack.

Chocolate Custard Bread Pudding

Ingredients

1 1/2 cups milk
2 (1 ounce) squares unsweetened chocolate
3/4 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups day-old bread cubes
1/2 cup chopped walnuts
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a double boiler, heat together the milk and chocolate until chocolate is melted.

In a 10x16 inch oven baking bag, combine 1/4 cup sugar, cinnamon and nutmeg. Mix in the bread and nuts.

Beat together the eggs, sugar and vanilla; blend together with chocolate mixture.

Place bag in 1 quart loaf pan; pour chocolate mixture over bread. Close bag with twist tie; make 6 half inch slits on top. Pour water into pan so that water comes up sides of bag, not overflowing.

Bake 50 to 60 minutes or until knife inserted comes out clean. To serve, remove from pan, cut bag away from top and put on plate.

Streusel Rhubarb Bread

Ingredients

1 1/2 cups packed brown sugar
1/2 cup vegetable oil
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups chopped fresh or
sliced frozen rhubarb
1/2 cup chopped walnuts or
pecans
TOPPING:
1/2 cup sugar
1/4 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

In a mixing bowl, combine brown sugar and oil. Add egg, mix well. Beat in buttermilk and vanilla. Combine the flour, baking soda and salt; stir into brown sugar mixture just until combined. Fold in the rhubarb and nuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

For topping, in a bowl, combine sugar, cinnamon and butter until crumbly; sprinkle over batter. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Cut with a serrated knife.

Danish Rye Bread

Ingredients

1 cup warm water
1 tablespoon yeast
1 tablespoon white sugar
1 cup rye flour

1 teaspoon yeast
1 teaspoon white sugar
1/2 cup warm water
1 cup rye flour

1 tablespoon white sugar
1 tablespoon kosher salt
1 cup warm water
2 cups rye flour
1 cup sifted all-purpose flour (optional)

Directions

In a large bowl, combine 1 cup water, 1 tablespoon yeast, 1 tablespoon sugar, and 1 cup rye flour. Cover batter with a damp cloth, and place in a warm, draft-free spot.

In the evening, mix in 1 teaspoon yeast, 1 teaspoon sugar, 1/2 cup warm water, and 1 cup rye flour. Cover again, and set aside overnight.

In the morning, mix in 1 tablespoon sugar, 1 tablespoon kosher salt, and 1 cup warm water. Gradually mix in 2 cups rye flour and 1 cup of all-purpose flour (if using). When the dough has pulled together, turn it out onto a lightly floured surface and knead for about 5 minutes. Form into a loaf, and place on a baking sheet. Allow to rise for about 40 minutes.

Preheat oven to 375 degrees F (190 degrees C). Bake for about 30 minutes, or until the bottom of the loaf sounds hollow when tapped.

Dutch Apple Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup buttermilk
1 cup chopped, peeled apple
1/3 cup chopped walnuts
TOPPING:
1/3 cup all-purpose flour
2 tablespoons sugar
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
3 tablespoons butter or margarine

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine flour, baking soda and salt; stir into the creamed mixture alternately with buttermilk. Fold in apple and nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. For topping, combine the first four ingredients; cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 55-60 minutes or until bread tests done. Cool in pan 10 minutes before removing to a wire rack.

Ezekiel Bread II

Ingredients

1 cup lentils
2 (.25 ounce) packages active dry yeast
5 cups warm water (110 degrees F/45 degrees C), divided
5 tablespoons olive oil
1 tablespoon salt
1 tablespoon honey
8 cups whole wheat flour
4 cups barley flour
2 cups soy flour
1/2 cup millet flour
1/4 cup rye flour

Directions

Place lentils in a small saucepan, cover with water and cook until soft. Drain and set aside to cool. In a small bowl, dissolve yeast in 1/2 cup warm water. Let stand until creamy, about 10 minutes.

Place the cooled lentils in a bowl and mash. Mix in olive oil, honey, salt and remaining 4 1/2 cups warm water. In a large bowl, mix together whole wheat flour, barley flour, soy flour, millet flour and rye flour.

Stir the yeast mixture into the lentil mixture. Beat in 2 cups of the flour mixture. Stir in the remaining flour mixture, 1 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Briefly knead the dough and divide into four equal pieces and form into loaves. Place the loaves into four lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for about 1 hour, or until bottom of a loaf sounds hollow when tapped.

Spiced D'Anjou Pear Bread

Ingredients

2 cups brown sugar
1 cup vegetable oil
1/4 cup molasses
3 eggs
1 1/4 teaspoons salt
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground cloves
1 1/2 teaspoons ground ginger
1/4 teaspoon ground allspice
4 very firm D'Anjou pears, thinly sliced
3 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C), and generously grease two large loaf pans. (The long pieces of pear make the loaves more susceptible to sticking in the pans and falling apart, so make sure you grease the pans generously.)

In a large bowl, combine brown sugar, vegetable oil, molasses, and eggs. Mix in salt, baking soda, cinnamon, cloves, ginger, and allspice. Stir the pear slices in, coating them evenly. Stir in the flour. Pour batter into the prepared loaf pans

Bake for 50 to 65 minutes. Allow loaves to cool in pan about ten minutes before removing them and placing them on a wire rack to cool completely.

Summer Squash Bread

Ingredients

3 eggs, beaten
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
3 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
2 cups shredded summer squash

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, use an electric mixer to beat the eggs until fluffy. Beat in the sugar, oil, and vanilla. Gradually mix in the flour, baking powder, cinnamon, and nutmeg. Fold in the squash. Transfer to the prepared baking dish.

Bake 45 minutes in the preheated oven, until a knife inserted in the center comes out clean.

Decadent Challah Bread

Ingredients

1/3 cup honey
1 1/4 cups warm water
2 1/4 teaspoons active dry yeast
1 1/2 teaspoons salt
2/3 cup olive oil
2 eggs
5 cups unbleached flour, plus
more if needed

1/4 cup milk
2 tablespoons olive oil
1 egg white
1 tablespoon white sugar

Directions

Dissolve the honey in the water in a large mixing bowl, and stir in the yeast. Set the mixture aside until the yeast forms a creamy layer on top, about 15 minutes. Stir in the salt, 2/3 cup of olive oil, and beaten eggs. Add the flour 1 cup at a time until the dough is slightly tacky, but not sticky wet.

Turn it out onto a floured surface, and knead until smooth and elastic, about 10 minutes. Lightly oil a bowl, place the dough in the bowl, turn the dough over a few times to oil the surface, then let rise until doubled in a warm, draft-free place, about 90 minutes.

To make the loaves, punch down the dough, and cut it into 2 equal-sized pieces. Cut the first piece into 4 equal parts. Set the second piece aside under a cloth to prevent drying out while you braid the first loaf.

To braid the first 4-strand loaf, roll the 4 pieces of dough into thin ropes about the width of your thumb, and about 14 inches long. Make the tops and bottoms of each rope thinner than the middle area. Pinch the tops of the 4 ropes together, and fan the 4 ropes out so they don't touch.

To make an "under-2, over-1 braid," take the left-most rope, and move it to the right to cross underneath the next 2 ropes, then move it left to cross back over the strand immediately to its left. Take the far right strand, and move it to the left and cross it under the two strands to its left (they are already crossed from the previous braid); then move it right to cross back over the strand immediately to its right. Repeat until the 4 strands are braided together all the way to the end, and pinch the ends tightly together. Repeat the steps to braid the second loaf, and let the braided loaves rise for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C), and line baking sheets with parchment paper.

Make a glaze by whisking together the milk, 2 tablespoons of olive oil, the egg white, and the sugar in a bowl. Brush the braided loaves with the glaze, to make a shiny crust, and bake the loaves on the prepared baking sheets in the preheated oven until they are light golden brown, about 30 minutes.

Pumpkin Bread Pudding

Ingredients

6 cups cubed French bread
1 cup heavy cream
1 cup vanilla soy milk
3 eggs
1 (16 ounce) can pumpkin puree
1 cup brown sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 pinch salt
1/2 cup raisins

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Toss the bread cubes with the cream and soy milk in a large bowl until the liquid has been absorbed; set aside.

Beat the eggs in a separate bowl; whisk in the pumpkin puree, brown sugar, cinnamon, vanilla, and salt. Pour the pumpkin mixture and raisins over the bread cubes. Toss gently until evenly combined. Refrigerate 30 to 60 minutes.

Divide the mixture between 8 6-ounce ramekins. Bake in the preheated oven until the pudding has firmed and the top has turned golden brown, about 1 hour. Remove from the oven and allow to stand 30 minutes before serving.

White Bread For The Bread Machine

Ingredients

1 cup warm water (110 degrees
F/45 degrees C)
3 tablespoons white sugar
1 1/2 teaspoons salt
3 tablespoons vegetable oil
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

Place water, sugar, salt, oil, bread flour and yeast into pan of bread machine.

Bake on White Bread setting . Cool on wire racks before slicing.

Essene Bread for the Bread Machine

Ingredients

1/2 cup sprouted wheat berries,
ground
3/4 cup buttermilk
1 egg
2 tablespoons maple syrup
1/2 teaspoon salt
1/3 teaspoon baking soda
2 tablespoons vital wheat gluten
2 1/4 cups whole wheat flour
1 1/2 teaspoons active dry yeast

Directions

Beginning several days before you hope to be eating this bread, rinse 1/2 cup raw wheat berries in cool water; drain. Soak the berries with cool water in a large bowl. Cover the bowl with a plate or cloth, and allow the berries to soak at normal room temperature overnight or for about 12 hours. The berries will soak up a considerable amount of water. Drain the berries in a colander, cover the colander with a plate to prevent the berries from drying out, and set it in a place away from light. Rinse the berries about 3 times a day, and they will soon begin to sprout. In a couple of days the sprouts will reach their optimum length of about 1/4 inch. Drain the sprouts and grind them in a blender or food processor.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Whole Wheat cycle and Medium Crust setting; press Start.

If your machine has a raisin cycle, you can put the sprouts in at the beep for more intact sprouts. If not, the bread may have a mushy consistency.

Hot Cheddar-Olive Bread

Ingredients

4 ounces shredded Cheddar cheese
1/4 cup creamy salad dressing
3 tablespoons finely chopped onion
1/2 teaspoon chili powder
1 (1 pound) loaf French bread, cut in half lengthwise
1 tablespoon sliced ripe olives

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the Cheddar cheese, creamy salad dressing, onion, and chili powder. Spread each bread half with an equal amount of the mixture, and top each half with equal amounts olives. Close halves, and cut the loaf into 12 slices. Wrap loaf in aluminum foil.

Bake 10 to 15 minutes in the preheated oven, until cheese is melted.

Carnation® Raisin Bread Pudding

Ingredients

16 slices bread
1 cup raisins
2 (12 fluid ounce) cans NESTLE®
CARNATION® Evaporated Milk
4 large eggs
4 tablespoons butter
3/4 cup packed brown sugar
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

PREHEAT oven to 350 degrees F. Grease 12 x 8-inch baking dish.

COMBINE bread and raisins in large bowl. Combine evaporated milk, eggs, butter, sugar, vanilla extract, cinnamon and nutmeg in medium bowl. Pour egg mixture over bread mixture; combine well. Pour mixture into prepared baking dish. Let stand for 10 minutes.

BAKE for 35 to 45 minutes or until knife inserted in center comes out clean.

Southwestern Corn Bread

Ingredients

1 (15.25 ounce) can whole kernel corn, drained
1 cup all-purpose flour
1 cup cornmeal
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
2 egg whites
3/4 cup fat-free milk
1/4 cup canola oil
1 cup shredded reduced-fat Cheddar cheese
1 (4 ounce) can chopped green chilies

Directions

Place corn in a food processor or blender; cover and process until coarsely chopped. Set aside. In a bowl, combine the flour, cornmeal, baking soda and salt. In a small bowl, combine the egg, egg whites, milk and oil. Stir into dry ingredients just until moistened. Add the cheese, chilies and corn.

Pour into a 9-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Banana-Nut Corn Bread

Ingredients

2 (8.5 ounce) packages corn
bread/muffin mix
1 cup mashed ripe bananas
1 cup chopped walnuts
1 cup milk

Directions

In a bowl, combine all ingredients just until blended. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Crusty White Bread

Ingredients

2 tablespoons active dry yeast
1 tablespoon white sugar
2 cups water
1 cup milk
2 tablespoons margarine,
softened
6 cups bread flour
1 tablespoon salt

Directions

In a small mixing bowl, dissolve yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the milk, the butter or margarine, 4 cups of the flour and the salt; stir until well combined. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.

Preheat oven to 400 degrees F (200 degrees C).

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

Mist loaves with water and bake at 400 degrees F (200 degrees C) oven for 20 to 30 minutes or until the loaves are golden brown and the bottom of a loaf sounds hollow when tapped.

Grandma McAndrews' Irish Soda Bread

Ingredients

4 cups all-purpose flour
1/4 cup white sugar
1 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon salt
2 eggs
1 1/4 cups buttermilk
1/4 cup corn oil
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet, or line with parchment paper.

In a large bowl, stir together the flour, sugar, baking soda, baking powder, and salt. In another bowl, whisk together eggs, buttermilk, and corn oil. Make a well in the center of the flour mixture, and pour in the buttermilk mixture. Add the raisins, and stir a few times, just until the ingredients come together into a soft dough. Turn the dough out onto a floured surface, and with floured hands shape dough into a ball. Place the dough on the prepared baking sheet, and cut a large cross in the top with a sharp knife.

Place the bread on a middle rack of the preheated oven, and bake until golden brown, 30 to 40 minutes.

Simple Whole Wheat Bread

Ingredients

3 cups warm water (110 degrees F/45 degrees C)
2 (.25 ounce) packages active dry yeast
1/3 cup honey
5 cups bread flour
3 tablespoons butter, melted
1/3 cup honey
1 tablespoon salt
3 1/2 cups whole wheat flour
2 tablespoons butter, melted

Directions

In a large bowl, mix warm water, yeast, and 1/3 cup honey. Add 5 cups white bread flour, and stir to combine. Let set for 30 minutes, or until big and bubbly.

Mix in 3 tablespoons melted butter, 1/3 cup honey, and salt. Stir in 2 cups whole wheat flour. Flour a flat surface and knead with whole wheat flour until not real sticky - just pulling away from the counter, but still sticky to touch. This may take an additional 2 to 4 cups of whole wheat flour. Place in a greased bowl, turning once to coat the surface of the dough. Cover with a dishtowel. Let rise in a warm place until doubled.

Punch down, and divide into 3 loaves. Place in greased 9 x 5 inch loaf pans, and allow to rise until dough has topped the pans by one inch.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes; do not overbake. Lightly brush the tops of loaves with 2 tablespoons melted butter or margarine when done to prevent crust from getting hard. Cool completely

Mushroom Cheddar Batter Bread

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/4 cup butter, softened
- 3 eggs, beaten
- 1/4 cup minced onion
- 1/4 cup diced green bell pepper
- 1/4 cup diced sweet red bell pepper
- 1 cup grated sharp Cheddar cheese
- 1 cup mushrooms, chopped

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x5-inch loaf pan.

Combine flour, baking powder, salt, and garlic powder together in a small bowl. Set aside. Whisk together butter and eggs until well combined, then stir in the flour mixture. Fold in the onion, green bell pepper, red bell pepper, Cheddar cheese, and mushrooms. Mix well, the batter will be stiff. Pour batter into the prepared loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 50 minutes to 1 hour. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Quick Apple Pie Bread

Ingredients

- 1 (21 ounce) can apple filling
- 1 cup butter, at room temperature
- 1/2 cup white sugar
- 1/2 cup (packed) dark brown sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup raisins
- 3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 loaf pan.

In a medium bowl, use a potato masher to break up apples in the filling; set aside. In a large mixing bowl, cream together butter, white sugar, and brown sugar. Stir in eggs, apples, and vanilla extract until well blended. Sift together flour, baking soda, cinnamon, and salt. Stir into apple mixture, then stir in raisins and walnuts. Pour batter into prepared pan.

Bake in preheated oven for 60 minute, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 15 minutes, then turn out onto a wire rack to cool completely.

Perfectly Moist Irish Wheaten Bread

Ingredients

- 1 cup bread flour
- 2 3/4 cups whole wheat flour
- 1 1/4 teaspoons salt
- 1 1/4 teaspoons baking soda
- 2 teaspoons white sugar
- 1/4 cup margarine
- 2 cups buttermilk
- 1/4 cup vegetable oil
- 1 tablespoon buttermilk
- 1 teaspoon white sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare a shallow baking pan with cooking spray.

Sift together the bread flour, whole wheat flour, salt, baking soda, and 2 teaspoons sugar in a bowl. Cut the margarine into the flour mixture until pieces are nearly indistinguishable. Make a well in the center of the mixture and pour in the oil and buttermilk. Stir with a spatula until dry mixture is completely moistened. Move the dough to a lightly-floured surface. Lightly knead the dough for no more than 1 minute. Place the dough into the prepared pan; pat down and around to form a round loaf. Cut a cross into the top of the loaf with your finger. Brush the top with 1 tablespoon buttermilk; sprinkle 1 teaspoon sugar over the top of the loaf.

Bake in the preheated oven for 30 minutes. Reduce heat to 375 degrees F (190 degrees C); rotate pan and bake another 30 minutes.

Allow loaf to cool on a wire rack before slicing.

Corn Bread Pork Casserole

Ingredients

2 (4 ounce) boneless pork loin chops
1/2 pound sliced fresh mushrooms
2 tablespoons all-purpose flour
1/2 cup reduced-sodium chicken broth
1/2 cup reduced-fat sour cream
1 tablespoon shredded Parmesan cheese
2 garlic cloves, minced
pepper to taste
3 cups cornbread stuffing

Directions

In a large skillet coated with nonstick cooking spray, brown pork chops on both sides; set aside. In the same skillet, saute mushrooms until tender. Transfer mushrooms to a 1-1/2-qt. baking dish coated with nonstick cooking spray.

In a small bowl, combine flour and broth until smooth. Stir in the sour cream, Parmesan cheese, garlic and pepper; pour over mushrooms. Top with pork chops. Cover and bake at 350 degrees F for 25 minutes. Sprinkle with stuffing. Bake 10 minutes longer or until meat juices run clear.

Sage Breadsticks

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon rubbed sage
1/2 teaspoon salt
1/2 cup finely shredded Cheddar cheese
2 tablespoons cold butter
1/3 cup cold water

Directions

In a bowl, combine the flour, baking powder, sage and salt; stir in cheese. Cut in butter until crumbly. Gradually add water, tossing with a fork until dough forms a ball.

On a lightly floured surface, roll dough into a 12-in. x 10-in. rectangle. Cut in half lengthwise; cut each half widthwise into 1-in. strips. Twist each strip two to three times. Place 1 in. apart on greased baking sheets. Bake at 425 degrees F for 8-10 minutes or until golden brown.

Peanut Butter Banana Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup mashed ripe banana
3/4 cup chunky peanut butter
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add bananas and peanut butter; mix well. Combine the flour, salt and baking soda; add to creamed mixture.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 70-75 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Cinnamon Breadsticks

Ingredients

1 (16 ounce) package hot roll mix
1 cup warm water (120 to 130 degrees F)
2 tablespoons canola oil
1 egg white, lightly beaten
1/2 cup sugar
1 1/2 teaspoons ground cinnamon
Refrigerated butter-flavored spray

Directions

In a bowl, combine roll mix and contents of yeast package. Add the water, oil and egg white; beat until smooth. Turn dough onto a lightly floured surface; knead until smooth and elastic, about 5 minutes. Cover and let rest for 10 minutes.

Roll into a 16-in. x 12-in. rectangle. Cut widthwise into sixteen 1-in. strips. Cut strips in half widthwise, forming 32 strips. Twist each strip 5-6 times; place on a baking sheet coated with nonstick cooking spray.

Combine sugar and cinnamon. Spray dough sticks generously with refrigerated butter-flavored spray; sprinkle with cinnamon-sugar. Cover and let rise in a warm place until doubled, about 25 minutes. Bake at 375 degrees F for 10-12 minutes or until golden brown. Serve warm.

Warm French Onion Dip with Crusty Bread

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 (8 ounce) package cream
cheese, softened
1 cup shredded mozzarella
cheese
Crusty bread cubes, crackers or
vegetables

Directions

Heat the oven to 375 degrees F. Stir the soup and cream cheese in a medium bowl until it's smooth. Stir in the mozzarella cheese. Spread in a 1 1/2-quart shallow baking dish.

Bake for 30 minutes or until the mixture is hot and bubbling.

Serve with the bread for dipping.

Cinnamon-Orange Swirl Bread

Ingredients

1/2 cup butter flavored shortening
1 1/4 cups sugar, divided
2 eggs
3/4 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons grated orange peel

Directions

In a mixing bowl, cream shortening and 1 cup sugar. Add eggs, sour cream and vanilla; mix well. Combine flour, baking powder, baking soda and salt; stir into creamed mixture just until moistened. Pour half the batter into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine cinnamon, orange peel and remaining sugar; set 1 tablespoon aside for the topping. Sprinkle remaining sugar mixture over batter. Carefully top with batter. Cut through batter with a knife to swirl. Sprinkle with reserved sugar mixture. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Fresh Yeast Bread

Ingredients

2 (0.6 ounce) cakes compressed fresh yeast
1 cup warm water (110 degrees F/45 degrees C)
4 cups hot water
3/4 cup white sugar
1 tablespoon salt
1/2 cup shortening
15 cups bread flour

Directions

In a small bowl, dissolve yeast in warm water. Let stand 10 minutes.

In a very large bowl, combine hot water, white sugar, salt and shortening. Stir to dissolve shortening; let cool to lukewarm. Add the yeast mixture and 6 cups of flour; beat well. Stir in the remaining flour, 1 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 15 minutes.

Lightly oil two large bowls. Divide the dough in half and place each half in a bowl; turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate dough, form into rounds and let rise again until doubled, about 30 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into six equal pieces and form into loaves. Place the loaves into six lightly greased 9x5 inch loaf pans. Cover the loaves and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 35 to 40 minutes, until loaves are golden brown and bottoms sound hollow when tapped.

Garlic Bread

Ingredients

1 3/8 cups water
3 tablespoons olive oil
1 teaspoon minced garlic
4 cups bread flour
3 tablespoons white sugar
2 teaspoons salt
1/4 cup grated Parmesan cheese
1 teaspoon dried basil
1 teaspoon garlic powder
3 tablespoons chopped fresh
chives
1 teaspoon coarsely ground black
pepper
2 1/2 teaspoons bread machine
yeast

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Basic or White Bread cycle, and press Start.

Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
1 teaspoon baking powder
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
3 cups white sugar
1 cup canola oil
4 eggs, beaten
2 cups solid pack pumpkin puree
2/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two loaf pans.

In a medium mixing bowl, combine flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon and cloves.

In a large bowl with an electric mixer, blend sugar, oil and eggs. Stir in pumpkin. Slowly blend the flour mixture into pumpkin mixture. While blending the mixture add water incrementally. Pour the batter into two prepared loaf pans.

Bake in a preheated 350 degrees F (175 degrees C) oven for 90 minutes. Let cool for 10 minutes before removing from the pans.

Italian Bread II

Ingredients

3 cups unbleached all-purpose flour
1 tablespoon brown sugar
1 1/2 teaspoons salt
1 1/8 cups warm water (110 degrees F/45 degrees C)
1 1/2 tablespoons olive oil
1 1/2 teaspoons active dry yeast
1 egg
1 tablespoon water
1 tablespoon sesame seeds
1 tablespoon cornmeal

Directions

Add all ingredients except egg, 1 tablespoon water, sesame seeds, and cornmeal into your bread machine in the order suggested by the manufacturer. Select the dough cycle.

Divide dough into 2 parts and form into loaves. Sprinkle cornmeal on greased baking sheet. Place loaves on pan seam side down. Brush top of loaves with water. Let rise til double, about 50 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Brush loaves with egg wash. Sprinkle with sesame seeds. Make 4 cuts about 1/4 inch deep across top of log. Place a pan of hot water in bottom of oven. Bake bread for 25 to 30 minutes or until golden. To make a nice crusty bread, bake bread in the afternoon and pop into oven again for 5 minutes before meal. Makes a very crusty bread! You would be surprised how much better it is if you heat it that last 5 minutes. Try it. I learned this in a bread machine class!

Buttery Corn Bread

Ingredients

2/3 cup butter or margarine,
softened
1 cup sugar
3 eggs
1 2/3 cups milk
2 1/3 cups all-purpose flour
1 cup cornmeal
4 1/2 teaspoons baking powder
1 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Combine the eggs and milk. Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Portuguese Sweet Bread IV

Ingredients

3 cups milk
1 cup butter
1/2 cup shortening
5 cups white sugar
3 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
12 eggs, beaten
16 cups all-purpose flour
1 egg
2 tablespoons water

Directions

Warm the milk in a small saucepan until it bubbles. Mix in the butter and shortening; stir until melted. Place sugar in a very large bowl, pour milk over sugar and stir until sugar dissolves. Let cool until lukewarm. In a small bowl, stir yeast into warm water.

Stir 12 eggs and yeast mixture into milk and sugar; beat well. Pour all of the flour into the milk/eggs/sugar mixture; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic; about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Deflate dough and let rise again until doubled, about 45 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into six equal pieces and form into loaves. Place the loaves into lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, beat together 1 egg and 2 tablespoons water and brush on the risen loaves. Bake in preheated oven for 25 to 30 minutes, or until bottom of loaves sound hollow when tapped.

Garlic-Cheese Flat Bread

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust
1/4 cup butter or margarine,
melted
4 garlic cloves, minced
1 tablespoon minced fresh basil
1 cup shredded Cheddar cheese
1/2 cup grated Romano cheese
1/4 cup grated Parmesan cheese

Directions

Press dough onto a greased 15-in. x 10-in. x 1-in. baking pan. In a small bowl, combine butter, garlic and basil; drizzle over dough. Sprinkle with the cheeses. Bake at 400 degrees F for 10-12 minutes or until crisp. Cut into squares. Serve warm.

Herb Spread for French Bread

Ingredients

6 tablespoons butter or margarine,
softened
2 tablespoons minced fresh
parsley
2 green onions, finely chopped
2 teaspoons minced fresh basil
1 garlic clove, minced
1/4 teaspoon pepper
1 (1 pound) loaf French bread

Directions

In a bowl, combine the first six ingredients. Cut bread in half lengthwise; spread herb spread on cut sides. Place on an ungreased baking sheet. Broil 4 in. from the heat for 2-3 minutes or until lightly browned.

Fruit Bread I

Ingredients

3 eggs
1 cup white sugar
1/2 cup vegetable oil
1/2 cup milk
1 teaspoon vanilla extract
1 cup grated carrots
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup flaked coconut
1/2 cup candied cherries,
chopped
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

In a large bowl beat eggs until frothy. Add sugar and oil. Beat to blend. Stir in milk, vanilla, and carrot.

In another bowl, combine flour, baking powder, soda, cinnamon, salt, coconut, cherries, raisins, and walnuts. Mix well to combine evenly. Pour all at once over batter. Stir to moisten. Turn into greased 9x5x3 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour until it tests done. Cool 10 minutes. Remove from pan. Cool and wrap.

Traditional White Bread

Ingredients

2 (.25 ounce) packages active dry yeast
3 tablespoons white sugar
2 1/2 cups warm water (110 degrees F/45 degrees C)
3 tablespoons lard, softened
1 tablespoon salt
6 1/2 cups bread flour

Directions

In a large bowl, dissolve yeast and sugar in warm water. Stir in lard, salt and two cups of the flour. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Fruited Pull-apart Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
1 tablespoon butter, softened
3 tablespoons sugar
1 teaspoon salt
1 tablespoon nonfat dry milk powder
2 1/4 cups bread flour
1 1/2 teaspoons active dry yeast
TOPPING:
1 cup sugar
1 1/4 teaspoons ground cinnamon
1/2 cup pecan halves
1/3 cup halved maraschino cherries
2 tablespoons raisins
2 tablespoons dried cranberries
1/3 cup butter, melted

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select the dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a floured surface and punch down. Divide into 40 portions. In a bowl, combine the sugar and cinnamon; sprinkle 2 teaspoons in a greased 10-in. fluted tube pan. Arrange about a third of the pecans, cherries, raisins and cranberries in bottom of pan. Dip half of the dough pieces in butter, then roll in sugar mixture. Arrange evenly in pan. Repeat. Arrange remaining pecans and fruit over top. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 30 minutes or until golden brown. Cool in pan for 5 minutes before inverting onto a serving platter.

Honey Pull-Apart Bread

Ingredients

2 (.25 ounce) packages active dry yeast

1/4 cup warm water (105 degrees to 115 degrees)

1 cup warm milk (110 to 115 degrees F)

1/2 cup shortening

1/4 cup sugar

2 teaspoons salt

2 eggs

4 1/2 cups all-purpose flour

FILLING:

2 tablespoons butter or margarine, melted

1 cup honey

1 cup chopped pecans

1/2 cup sugar

1/4 cup grated orange peel

2 tablespoons orange juice

2 teaspoons ground cinnamon

GLAZE:

1/3 cup honey

1/3 cup sugar

2 teaspoons grated orange peel

1 tablespoon butter or margarine

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, shortening, sugar, salt, eggs and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Roll each into a 16-in. x 12-in. rectangle. brush with butter. Combine remaining filling ingredients; spread over dough to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side. Pinch seam to seal. Cut each into 16 slices. Place, cut side down, in a greased one-piece 10-in. tube pan. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 40-45 minutes or until golden brown. Cool in pan for 10 minutes before inverting onto a serving plate. In a small saucepan, combine glaze ingredients; heat until sugar is dissolved. Drizzle over warm bread.

Versatile Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
2 teaspoons salt
2 tablespoons vegetable oil
2 1/2 cups all-purpose flour

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Lightly grease two baking sheets.

In a large bowl, combine the yeast mixture with the sugar, salt, oil and 1 cup of flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 325 degrees F (165 degrees C). Divide the dough into twelve equal pieces and form into rounds. Place the rounds on prepared baking sheets. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake in preheated oven for 20 to 25 minutes, or until golden brown. Place on a wire rack to cool.

Poppy Seed Bread I

Ingredients

1 teaspoon salt
1/4 cup poppy seeds
3 cups all-purpose flour
4 eggs
1 1/2 cups vegetable oil
2 cups white sugar
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Mix the flour, salt, sugar, and soda in a mixing bowl. Add vanilla, milk, eggs, and oil. Beat for five minutes with an electric mixer. Stir in the poppy seeds. Pour batter into loaf pans.

Bake for one hour. Cool on wire racks.

Quick and Easy Spinach Bread

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 to taste salt and pepper to taste
1/4 cup grated Parmesan cheese
garlic powder to taste
1 (10 ounce) can refrigerated pizza
crust dough
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a baking sheet with non-stick cooking spray.

Heat olive oil in a skillet or frying pan over medium heat. Add garlic and saute until soft, about two minutes. Add spinach and cook until liquid has evaporated. Stir in salt, pepper, Parmesan and garlic powder. Remove from heat and let cool.

On a lightly floured surface, roll out pizza crust into a 10x14 inch rectangle. Spread spinach mixture and mozzarella cheese on top of dough. Starting from one end, roll up the crust to make one large loaf. Pinch seam to seal. Place loaf onto prepared baking sheet.

Bake in preheated oven for 20 to 25 minutes, until golden brown.

Amish Friendship Bread Starter

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups all-purpose flour, divided
3 cups white sugar, divided
3 cups milk

Directions

In a small bowl, dissolve yeast in water. Let stand 10 minutes. In a 2 quart container glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly or flour will lump when milk is added. Slowly stir in 1 cup milk and dissolved yeast mixture. Cover loosely and let stand until bubbly. Consider this day 1 of the 10 day cycle. Leave loosely covered at room temperature.

On days 2 thru 4; stir starter with a spoon. Day 5; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Days 6 thru 9; stir only.

Day 10; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Remove 1 cup to make your first bread, give 2 cups to friends along with this recipe, and your favorite Amish Bread recipe. Store the remaining 1 cup starter in a container in the refrigerator, or begin the 10 day process over again (beginning with step 2).

Plum Quick Bread

Ingredients

1 cup sugar
1/2 cup packed brown sugar
3/4 cup vegetable oil
1 egg
1 teaspoon grated lemon peel
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 1/2 cups pitted, chopped plums

TOPPING:

2 tablespoons sugar
2 tablespoons chopped pecans
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the sugars, oil, egg and lemon peel; mix well. Combine the flour, baking soda and salt; add to sugar mixture alternately with buttermilk. Stir in plums. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. cool for 10 minutes before removing from pans to wire racks to cool completely.

Broccoli Corn Bread

Ingredients

2 (8.5 ounce) packages corn
bread/muffin mix
4 eggs
12 ounces small curd cottage
cheese
3/4 cup butter or margarine,
melted
1 (10 ounce) package frozen
chopped broccoli, thawed
1 large onion, chopped

Directions

In a large bowl, combine corn bread mixes. In another bowl, beat eggs, cottage cheese and butter. Stir into corn bread mixes just until moistened. Fold in broccoli and onion. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick comes out clean. Let stand for 10 minutes before cutting. Serve warm. Refrigerate leftovers.

Best Ever Cheese Bread

Ingredients

1 French baguette
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1 cup mayonnaise
3 green onions, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice the French baguette in half lengthwise.

In a medium bowl, mix the Monterey Jack cheese, Cheddar cheese, mayonnaise and chopped green onions. Spread the mixture evenly over the bread halves.

Bake in the preheated oven 15 minutes, or until the cheese is melted.

Cinnamon Raisin Bread II

Ingredients

1 cup milk, room temperature
3 tablespoons butter, softened
3 tablespoons honey
1 tablespoon brown sugar
1 egg, room temperature
1 teaspoon salt
1 teaspoon ground cinnamon
3 cups bread flour
2 1/4 teaspoons bread machine yeast
1 cup raisins

Directions

Add all ingredients, except raisins, in the order given above, or as directed in your bread machine manual. Set the bread maker on Sweet Dough setting.

Add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Jalapeno Bread II

Ingredients

1 1/8 cups warm water (110 degrees F/45 degrees C)
1 teaspoon salt
2 tablespoons white sugar
1/2 cup diced sharp Cheddar cheese
5 1/2 tablespoons fresh chopped jalapeno peppers
3 cups bread flour
1/2 tablespoon active dry yeast

Directions

Add ingredients according to the bread machine manufacturer's directions.

Set your machine on regular basic bread. I used setting 1 and it turned out great. Hope you like this one!!!

Westrup Whole Wheat Bread

Ingredients

1 1/2 tablespoons active dry yeast
2 3/4 cups warm water (110 degrees F)
3 cups whole wheat flour
1 cup wheat bran
5 cups bread flour, divided
1 cup wheat germ
1 cup dry non-fat milk powder
1/2 cup brown sugar
1/2 cup vital wheat gluten
2 tablespoons sesame seeds
1 tablespoon salt
1/4 cup vegetable oil
2 eggs

Directions

In a small mixing bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the whole wheat flour, wheat bran, 3 cups of the bread flour, wheat germ, milk powder, brown sugar, wheat gluten, sesame seeds, and salt; stir well. Mix in the yeast mixture, oil and eggs.

Add the remaining bread flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl. Place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces and form into loaves. Place the loaves into three lightly greased 8x4 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Country Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup warm milk (110 to 115 degrees F)
1/4 cup butter or margarine, softened
1/4 cup sugar
1 teaspoon salt
1/4 teaspoon ground ginger
3 eggs
5 cups all-purpose flour
2 tablespoons sesame seeds

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, salt, ginger, 2 eggs and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into six pieces. Shape each into a 12-in. rope. Braid three ropes; pinch ends to seal and tuck under. Repeat with remaining dough. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Beat remaining egg; brush over dough. Sprinkle with sesame seeds. Bake at 350 degrees F for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.

Brown Rice Bread

Ingredients

1/3 cup brown rice
2/3 cup water
1 1/2 tablespoons olive oil
warm water
3 cups bread flour
2 tablespoons white sugar
1 teaspoon salt
1 1/2 teaspoons active dry yeast

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 15 minutes.

Place 1/2 cup of cooked rice in a two cup measuring cup. Add oil and enough warm water to equal 1 1/2 cups. Add this mixture to pan of bread machine. Add flour, sugar, salt and yeast. Select cycle; press Start.

Papa Felico's Garlic Sausage Bread

Ingredients

1 pound bulk hot Italian sausage
1 loaf Italian bread, cut in half lengthwise
1 beefsteak tomato, sliced
1 cup roasted red bell pepper strips
1 (8 ounce) package mozzarella cheese, sliced
1/4 cup sliced green olives
1/4 cup sliced black olives
1/2 cup olive oil
1/4 cup balsamic vinegar
1/4 teaspoon dried oregano
1/4 tablespoon dried basil
1 pinch salt
1 pinch ground black pepper
2 tablespoons diced red onion
1 tablespoon chopped garlic

Directions

Preheat oven to 400 degrees F (200 degrees C).

Crumble the sausage into a saucepan over low heat; cover and cook until sausage is completely browned, stirring every 30 seconds; drain.

Place the bread on a baking sheet with the crust sides down. Arrange the cooked sausage evenly over both halves of bread. Top each with tomato slices, red bell pepper strips, mozzarella slices, green olives, and black olives.

Bake in preheated oven for 10 minutes.

Whisk together the olive oil, balsamic vinegar, oregano, basil, salt, pepper, onion, and garlic in a bowl. Drizzle over baked bread halves.

Bake another 5 minutes. Cut into 2 inch slices to serve.

Molasses Oat Bran Bread

Ingredients

- 1 (.25 ounce) package active dry yeast
- 1 pinch white sugar
- 1 cup warm water
- 2 tablespoons butter, melted
- 1/3 cup molasses
- 1 cup oat bran
- 3 cups whole wheat flour
- 1/2 teaspoon salt
- 1 tablespoon oat bran

Directions

In a large bowl, dissolve yeast and a pinch of sugar in warm water. Set aside to rest for about 5 minutes.

Mix butter or margarine and molasses into yeast. Add 1 cup oat bran, 2 cups flour, and salt. Stir, and add flour as needed to make dough stick together. When dough forms a ball, turn out onto a lightly floured surface. Knead for 8 to 10 minutes, adding flour as needed to make a slightly sticky and moist dough. Place in a buttered bowl, and turn to coat the surface. Cover with a damp cloth, and let rise until doubled in bulk, about 1 1/2 to 2 hours.

Punch down, and form into two round or oval loaves. Place on a greased baking sheet, and allow to rise 1 hour, or until loaves have doubled in size. Sprinkle 1 tablespoon oat bran on top of the loaves.

Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes, or until the tops are a nice dark brown and the bottoms of the loaves sound hollow when tapped.

Oatmeal Applesauce Bread

Ingredients

2/3 cup warm water
2 1/4 cups bread flour
1 tablespoon white sugar
1 tablespoon dry milk powder
1 teaspoon salt
1 tablespoon butter
1/4 cup rolled oats
1/4 cup applesauce
1/2 teaspoon ground cinnamon
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Seven Grain Bread II

Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)
1 tablespoon active dry yeast
3 tablespoons dry milk powder
2 tablespoons vegetable oil
2 tablespoons honey
2 teaspoons salt
1 egg
1 cup whole wheat flour
2 1/2 cups bread flour
3/4 cup 7-grain cereal

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Whole Wheat Bread cycle, and Start.

Honey Wheat Breadsticks

Ingredients

1 1/3 cups water (70 to 80 degrees F)
3 tablespoons honey
2 tablespoons vegetable oil
1 1/2 teaspoons salt
2 cups bread flour
2 cups whole wheat flour
3 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.

When cycle is completed, turn dough onto a lightly floured surface. Divide into 16 portions; shape each into a ball. Roll each into an 8-in. rope. Place 2 in. apart on greased baking sheets.

Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks.

Honey-Raisin Quick Bread

Ingredients

1 1/2 cups all-purpose flour
2/3 cup packed brown sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup bran flakes cereal
1 cup milk
1 egg, lightly beaten
1/4 cup honey
2 tablespoons butter or margarine,
melted
1 cup raisins

Directions

In a bowl, combine the flour, brown sugar, baking powder and salt. In another bowl, combine the cereal and milk; let stand for 5 minutes. Add the egg, honey and butter to cereal mixture; mix well. Stir into dry ingredients just until moistened. Fold in raisins. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Olde Tavern Spoon Bread

Ingredients

3 cups milk
1 1/4 cups yellow cornmeal
3 eggs, beaten
1 teaspoon salt
1 3/4 teaspoons baking powder
2 tablespoons butter, melted

Directions

Measure the milk into a saucepan and bring to a boil. Add the cornmeal; cook and stir for several minutes, until cornmeal has absorbed all of the milk. Remove from the heat and allow to cool for about 1 hour. The mixture will be very stiff.

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 1 1/2 quart casserole dish.

Place the cornmeal mixture into a large bowl. Stir in the eggs, salt, baking powder and butter. Pour into the prepared casserole dish.

Bake for 35 minutes in the preheated oven, or until the edges become lightly toasted. Serve hot directly from the dish by the spoonful.

Walnut-Date Quick Bread

Ingredients

- 1 cup chopped dates
- 1 cup boiling water
- 3 tablespoons butter, softened
- 1 cup packed brown sugar
- 1 egg
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chopped walnuts

Directions

In a small bowl, combine the dates and water; let stand for 15 minutes (do not drain). In a mixing bowl, cream butter and brown sugar; add egg and mix well. Combine flour, baking soda and salt; add to the creamed mixture alternately with dates and liquid. Stir in walnuts.

Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Stuffed Bread Appetizers

Ingredients

11 ounces cream cheese,
softened
1 cup chopped celery
1 cup shredded Cheddar cheese
1/2 cup chopped sweet red
pepper
1/2 cup chopped water chestnuts
1 teaspoon garlic salt
1 loaf French bread, halved
lengthwise
Mayonnaise
dried parsley flakes
4 dill pickle spears
4 slices deli ham

Directions

In a bowl, combine the first six ingredients. Hollow out top and bottom of bread, leaving a 1/2-in. shell (discard removed bread or save for another use). Spread thin layer of mayonnaise over bread; sprinkle with parsley. Fill each half with cheese mixture. Wrap pickle spears in ham; place lengthwise over cheese mixture on bottom half of loaf. Replace top; press together to seal. Wrap in foil; refrigerate overnight. Just before serving, cut into 1-in. slices.

Apple Bread Pudding Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup SLENDA® No Calorie Sweetener, Granulated
1/4 cup SLENDA® Brown Sugar Blend
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1 (9 inch) unbaked 9 inch pie crust
2 tablespoons SLENDA® Brown Sugar Blend
1/4 cup all-purpose flour
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, SLENDA® Granulated Sweetener, 1/4 cup SLENDA® Brown Sugar Blend, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 2 tablespoons SLENDA® Brown Sugar Blend and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

French Herb Bread

Ingredients

1 tablespoon active dry yeast
2 tablespoons white sugar
1 teaspoon salt
3 1/2 cups all-purpose flour
1 cup milk
1 tablespoon distilled white vinegar
1/4 cup water
1/4 cup margarine
1/2 cup minced onion
1 clove garlic, minced
1/2 teaspoon salt
1 tablespoon minced parsley
2 tablespoons margarine

Directions

In a large bowl combine the yeast, sugar, 1 teaspoon of the salt and 1 1/2 cups of the flour.

In a sauce pan combine the milk, water and 1/4 cup of the butter or margarine until 110 degrees F (38 degrees C). Add milk mixture and vinegar to the flour mixture and blend at low speed of the mixer until moistened. Beat at medium speed for 3 minutes.

Stir in 1 1/2 cups additional flour to form a sticky dough. Turn dough out onto a floured surface and knead adding 1/2 to 1 cup more of flour until dough is smooth and pliable. Place dough in a greased bowl and let rise in a warm place until doubled in volume.

Punch down dough and roll into a rectangle shape about 16x8 inches.

In a saucepan heat the onion, garlic, 1/2 teaspoon salt, parsley and 2 tablespoons butter or margarine until butter or margarine is melted. Spread over the dough rectangle and starting from the 16 inch side roll the dough up tightly like a jelly roll.

Place the bread seam side down onto a greased cookie sheet and let rise until doubled in sized.

Preheat oven to 400 degrees F (205 degrees C).

Bake bread until golden brown about 20 to 30 minutes. Brush hot bread with melted butter and sprinkle with chopped parsley.

Peppery Cheese Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup sour cream
1 egg, beaten
2 tablespoons sugar
1 teaspoon salt
2 1/3 cups all-purpose flour
1 cup shredded Cheddar cheese
1/2 teaspoon pepper

Directions

Dissolve yeast in water. Add the sour cream, egg, sugar, salt and 2/3 cup flour; beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Fold in cheese and pepper. Do not knead. Divide in half. Place in a greased 8-in. x 4-in. x 2-in. loaf pan. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350 degrees F for 35-40 minutes. Cool for 10 minutes before removing from pan to a wire rack.

Pain de Campagne - Country French Bread

Ingredients

For the Poolish:

1/2 teaspoon instant yeast
1/2 cup warm water (110 degrees
F/45 degrees C)
3/4 cup whole wheat flour

For the Dough:

2 1/2 cups warm water
1/2 teaspoon instant yeast
6 cups unbleached bread flour
1 tablespoon kosher salt

2 tablespoons cornmeal for
dusting

Directions

To make the sponge, whisk the 1/2 teaspoon yeast in 1/2 cup warm water. Stir in the whole wheat flour until the mixture resembles a thick batter. Beat for about 100 strokes to form long strands of gluten. Cover the bowl with a damp cloth and let sit at room temperature for 2 to 8 hours (longer is better for flavor development). You can also let the poolish ripen in the refrigerator for 12 to 15 hours, bringing it back to room temperature before proceeding with the recipe.

When the poolish is ready, it will be bubbly and loose, with a yeasty, sour aroma. Scrape the poolish into a bowl and stir in the 2 1/2 cups water and the remaining 1/2 teaspoon yeast. Stir well to combine. Add the bread flour 1 cup at a time, mixing well after each addition, until the dough becomes too difficult to stir.

Transfer the dough to a floured work surface and knead for 10 to 12 minutes, adding more flour only when the dough becomes too sticky to handle. Sprinkle the salt over the dough and knead it for an additional 5 to 7 minutes. The dough should have a smooth surface and spring back to the touch. Shape the dough into a round and cover with a damp cloth for 5 to 10 minutes.

Place the dough in an oiled bowl, turning to coat the surface of the dough with oil. Cover the dough with a damp cloth and let it rise at room temperature until doubled in size, about 2 to 3 hours.

Deflate the dough and cut it into two pieces. Shape the dough into two rounds, cover them with plastic or a damp cloth, and allow the dough to rest for 30 minutes at room temperature.

Shape the dough into baguettes. Place a heavily floured cloth on a baking sheet, arranging a fold down the center to separate the loaves. Place the loaves, seam-side up, on the floured cloth. Dust the tops of the loaves with flour, cover with a damp towel, and let rise until doubled in bulk again, about two hours.

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle a baking sheet with cornmeal. Gently transfer the risen loaves to the baking sheet, placing them seam-side down on the cornmeal. Make several diagonal slashes in the loaf with a serrated knife or razor blade.

Ham 'N' Swiss Bread

Ingredients

1 1/3 cups water (70 to 80 degrees F)
2 tablespoons butter or margarine, softened
3 tablespoons mashed potato flakes
1 tablespoon nonfat dry milk powder
2 tablespoons cornmeal
1 1/2 teaspoons salt
4 cups bread flour
1 tablespoon active dry yeast
1/2 cup diced fully cooked ham
1/2 cup diced Swiss cheese

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (your machine may audibly signal this), add ham and cheese. Refrigerate leftovers.

Easy Beer Bread Mix

Ingredients

2 1/2 cups self-rising flour
1/2 cup all-purpose flour
1/4 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon onion powder
3/4 teaspoon Italian seasoning
1 (12 fluid ounce) can beer
1/4 cup butter or margarine,
melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch baking pan.

In a bowl, mix the self-rising flour, all-purpose flour, brown sugar, baking powder, salt, onion powder, and Italian seasoning. Pour in the beer, and mix just until moistened. Transfer to the prepared baking pan. Top with the melted butter.

Bake 45 to 55 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Whole Wheat Toasting Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1 tablespoon sugar
2 tablespoons shortening
1 egg
1 teaspoon salt
3 1/2 cups whole wheat flour
1 tablespoon butter or margarine, melted

Directions

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, sugar, shortening, egg, salt and 2 cups of flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Divide into thirds; roll each into a 12-in. rope. Braid ropes; place in a greased 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pan. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 25-30 minutes. Remove from pan and brush with melted butter. Cool on a wire rack.

Sweet Onion Bread Squares

Ingredients

1 pound sweet onions, chopped
1/4 cup butter
2 eggs
1/2 cup sour cream
1/4 teaspoon salt
1/4 teaspoon caraway seeds
2 ounces thinly sliced deli ham
1 (1 pound) loaf frozen bread
dough, thawed

Directions

In a large skillet, cook onions in butter over medium heat for 15-20 minutes or until golden brown, stirring frequently. In a large bowl, whisk the eggs, sour cream, salt and caraway seeds. Stir in the onions and ham.

On a lightly floured surface, roll the dough into a 16-in. x 11-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan; build up edges slightly to form a crust. Spread with onion mixture. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cut into squares; serve warm.

Salsa Bread

Ingredients

2 tablespoons butter
3 (10 ounce) cans refrigerated
biscuit dough
1 (16 ounce) jar salsa
1/2 cup chopped onions
2 cups shredded Cheddar cheese
1/2 cup sliced black olives

Directions

Preheat oven to 350 degrees F (175 degrees C). Use the butter to grease a 9x13 inch baking dish.

Quarter biscuits. Mix biscuits and salsa in a large bowl. Pour into prepared dish; top with onions, cheese, and black olives.

Bake in the preheated oven for 35 to 40 minutes.

Pan de Sal - Filipino Bread Rolls

Ingredients

2 1/2 teaspoons active dry yeast
3 1/4 cups bread flour
3/4 teaspoon bread improver
1/4 cup sugar
1/4 teaspoon salt
2 tablespoons margarine
2 eggs
1 cup canned evaporated milk

1 cup canned evaporated milk
1/2 cup dry bread crumbs

Directions

Place the yeast, bread flour, bread improver, sugar, salt, margarine, eggs, and 1 cup of evaporated milk into a bread machine in the order recommended by the manufacturer. Select the Dough cycle, and press start.

When the cycle has ended, remove the dough from the machine, and form into 2 inch balls. Dip each ball in the remaining evaporated milk, then in the dry bread crumbs. Place the rolls on a baking sheet crumb-side up. Cover loosely with a cloth or plastic, and let rise until doubled in size, about 30 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Bake rolls for 8 minutes, or until golden brown on the top and bottom.

Jalapeno Corn Bread

Ingredients

1 1/2 cups cornmeal
1/2 cup all-purpose flour
6 tablespoons sugar
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
2 eggs
1 cup buttermilk
1/4 cup olive oil
3 jalapeno peppers, seeded and finely chopped

Directions

In a bowl, combine the first six ingredients. In another bowl, whisk the eggs, buttermilk and oil. Add to the dry ingredients and stir just until moistened. Stir in jalapenos. Pour into a greased 9-in. square baking pan.

Bake at 400 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cut into squares or wedges. Serve warm.

Honey Oat Beer Bread

Ingredients

2 cups all-purpose flour
1 1/4 cups rolled oats
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon brown sugar
1 tablespoon honey
1 (12 fluid ounce) bottle beer
1/4 cup butter, melted

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan.

In a medium bowl, stir together the flour, oats, baking powder, salt and brown sugar. Drizzle honey over the dry ingredients, then pour the beer on top. Mix just until blended. Spoon into the prepared loaf pan. Drizzle melted butter over the top.

Bake for 25 to 30 minutes in the preheated oven, or until golden brown. A knife inserted into the top of the loaf should come out clean.

Breaded SPAM® Steaks

Ingredients

1 quart vegetable oil for frying
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cut into 1/4 inch slices
1 cup all-purpose flour
2 eggs, beaten
2 cups Italian seasoned bread crumbs

Directions

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Gently press the luncheon meat slices into the flour to coat and shake off the excess flour. Dip into the beaten egg, then press into bread crumbs. Gently toss between your hands so any bread crumbs that haven't stuck can fall away. Place the breaded luncheon meat slices onto a plate while breading the rest; do not stack.

Deep fry the luncheon meat a few slices at a time until hot and golden brown, 3 to 5 minutes. Drain on a paper towel lined plate before serving.

Date Nut Bread

Ingredients

1 1/2 cups dates, pitted and chopped
2 1/4 cups boiling water
3 teaspoons baking soda
1 cup chopped walnuts
2 cups white sugar
3 tablespoons margarine
2 eggs, beaten
1 teaspoon salt
4 1/2 cups all-purpose flour
1 teaspoon vanilla extract

Directions

Combine baking soda with the boiling water. Soak the dates in the water and baking soda solution for 30 minutes.

Cream sugar and butter together. Add eggs, vanilla, dates, nuts, flour, and salt.

Divide batter equally between two 9 x 5 (or 8 1/2 x 4 1/2) inch greased loaf pans. Bake 1 hour at 300 degrees F (150 degrees C) (or until loaf tests done). Can be frozen when cool.

Cherry Bread

Ingredients

3 eggs, beaten
1/2 cup vegetable shortening
1/2 cup milk
1/4 cup cherry juice
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 pinch salt
1 cup maraschino cherries

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Whisk together the eggs, shortening, milk, cherry juice, and vanilla extract in a bowl until evenly blended; set aside. Stir together the flour, sugar, baking powder, and salt in a separate large bowl; make a well in the center of the flour mixture. Pour the cherry juice mixture into the well and stir just until combined. Fold in the cherries. Pour the batter into a loaf pan.

Bake in the preheated oven until golden and the top springs back when lightly pressed, about 1 hour. Allow to cool completely on a wire rack before cutting to serve.

Superb Herb Bread

Ingredients

1 cup warm fat free milk (70 to 80 degrees F)
1 egg
2 tablespoons butter or stick margarine, softened, divided
2 tablespoons sugar
1 teaspoon salt
2 teaspoons caraway seeds
1 1/2 teaspoons poppy seeds
1 1/2 teaspoons dried minced onion
1 teaspoon rubbed sage
1/2 teaspoon ground nutmeg
2 cups bread flour
1 cup whole wheat flour
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place the milk, egg, 1 tablespoon butter, sugar, salt, caraway seeds, poppy seeds, onion, sage, nutmeg, flours and yeast in the order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When the cycle is completed, turn dough onto a lightly floured surface. Punch down; shape into a loaf. Place in a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan to wire rack. Melt remaining butter; brush over loaf.

Cherry Almond Bread

Ingredients

1 (16.5 ounce) can sour cherries,
with liquid
1 teaspoon almond extract
2 1/2 tablespoons butter, softened
1 teaspoon salt
1/2 cup white sugar
3 1/2 cups bread flour
2 1/2 tablespoons vital wheat
gluten
2 teaspoons rapid rise yeast
2/3 cup slivered almonds

Directions

Place all ingredient, except almonds, in the bread machine according to the manufacturer's directions. Select sweet bread setting; press Start.

If your machine has a Fruit setting, add the almonds at the signal, or about 5 minutes before the kneading cycle has finished.

Pineapple Bread Souffle

Ingredients

1/2 cup butter
1 cup sugar
4 eggs
5 slices white bread, cut into 1 inch cubes
1 (20 ounce) can crushed pineapple, drained
1/3 cup brown sugar, packed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 6x10 inch baking dish.

Cream the butter and sugar together in a mixing bowl until light and fluffy. Beat in the eggs one at a time. Stir in the bread cubes and pineapple until well blended. Pour the mixture into the prepared baking dish. Sprinkle brown sugar evenly over the top.

Bake in preheated oven until bread points on top are golden brown, 45 to 60 minutes. Cool before serving.

Ezekiel Bread I

Ingredients

2 1/2 cups wheat berries
1 1/2 cups spelt flour
1/2 cup barley
1/2 cup millet
1/4 cup dry green lentils
2 tablespoons dry great Northern beans
2 tablespoons dry kidney beans
2 tablespoons dried pinto beans
4 cups warm water (110 degrees F/45 degrees C)
1 cup honey
1/2 cup olive oil
2 (.25 ounce) packages active dry yeast
2 tablespoons salt

Directions

Measure the water, honey, olive oil, and yeast into a large bowl. Let sit for 3 to 5 minutes.

Stir all of the grains and beans together until well mixed. Grind in a flour mill. Add fresh milled flour and salt to the yeast mixture; stir until well mixed, about 10 minutes. The dough will be like that of a batter bread. Pour dough into two greased 9 x 5 inch loaf pans.

Let rise in a warm place for about 1 hour, or until dough has reached the top of the pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until loaves are golden brown.

Pumpkin Corn Bread

Ingredients

1 cup all-purpose flour
3/4 cup yellow cornmeal
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 eggs, well beaten
1 cup canned unsweetened pumpkin puree
1/2 cup packed dark brown sugar
1/4 cup canola oil
1 cup coarsely chopped pecans

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, stir flour, cornmeal, baking powder, baking soda, and salt and make a well in the center. In a small bowl, stir together the eggs, pumpkin, sugar, and oil.

Make a well in the center of the dry ingredients and pour in the egg mixture. Stir just until blended; do not over mix. Fold in pecans. Divide the batter evenly among prepared muffin tin cups.

Bake in preheated oven for 15 to 18 minutes, until a toothpick inserted into center of a muffin comes out clean.

Mocha Cream Bread

Ingredients

1/8 cup coffee flavored liqueur
1/4 cup water
1 (5 ounce) can evaporated milk
1 teaspoon salt
1 1/2 teaspoons vegetable oil
3 cups bread flour
2 tablespoons brown sugar
1 teaspoon active dry yeast
1/4 cup miniature semisweet chocolate chips

Directions

Place all ingredients, except for the semi-sweet chocolate chips, into the bread machine in the proper order for your machine.

Use dough cycle.

At end of dough cycle, remove dough, and place on lightly-floured board. Cover and let rest for 10 minutes to relax the gluten.

Roll out dough into a rectangle, sprinkle with miniature chocolate chips, and roll up into a loaf. Place dough into greased loaf pan, cover and let rise for 45 minutes. Slash loaf with a razor or a lame.

Bake in preheated 375 degree F (190 degrees C) oven for 25-30 minutes. Remove loaf onto a cake rack and let cool.

English Muffin Bread

Ingredients

2 cups milk
1/2 cup water
2 tablespoons cornmeal
6 cups bread flour
2 (.25 ounce) packages active dry yeast
1 tablespoon white sugar
2 teaspoons salt
1/4 teaspoon baking soda

Directions

Warm the milk and water in a small saucepan until very warm (125 degrees F/50 degrees C). Lightly grease two 8x4 inch loaf pans; sprinkle cornmeal inside pans.

In a large bowl, mix together 3 cups flour, yeast, sugar, salt and soda. Stir milk into the flour mixture; beat well. Stir in the remaining flour, 1 cup at a time, until a stiff batter is formed. Spoon batter into prepared pans. Cover and let rise in a warm place for until nearly doubled in size, about 45 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven until golden brown, about 25 minutes. Remove from pans immediately and cool.

Special Banana Bread

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 6 very ripe bananas, mashed
- 4 eggs
- 2 1/4 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon freshly grated nutmeg
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 9x5 inch loaf pans with non-stick cooking spray.

Cream the shortening and sugar until light. Beat in the eggs one at a time.

Sift together the flour, salt, baking soda, cinnamon, cloves, and nutmeg. Add to the shortening mixture and mix to combine.

Thoroughly mash the bananas. Stir bananas into the batter then stir in the walnuts. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour or until a wooden skewer inserted near the center comes out clean. Check with a wooden skewer every 15 minutes after 45 minutes of baking. It can take up to 65 to 70 minutes to cook.

Lauri's Yummy Nut Bread

Ingredients

2 cups white sugar
2 eggs
2 tablespoons cooking oil
1 teaspoon vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 cups buttermilk
1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large bowl, stir together the sugar, eggs, vegetable oil and vanilla until smooth using a wooden spoon. Combine the flour, baking soda, salt and cinnamon; stir into the sugar mixture alternately with the buttermilk just until mixed. Stir in the walnuts. Divide the batter evenly between the two pans.

Bake for 55 minutes in the preheated oven, until a toothpick inserted into the crown comes out clean. Allow the bread to cool for about 10 minutes before removing from the pans, and wrap in aluminum foil.

Chocolate Pecan Pumpkin Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups canned pumpkin
2 1/2 cups white sugar
1 cup vegetable oil
4 beaten eggs
1 cup chopped pecans
1 cup miniature chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

Sift together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt in a bowl.

In another bowl, mash the pumpkin, and stir in the sugar, oil, and eggs. Pour the flour mixture into the pumpkin mixture, and stir lightly to combine. Use a rubber spatula to fold the pecans and chocolate chips into the batter. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated.

Fill the prepared loaf pans about 3/4 full, and bake in the preheated oven for 20 to 25 minutes, until the bread has risen, and a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Buttermilk Cinnamon Bread

Ingredients

4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 cup vegetable oil
2 1/2 cups sugar, divided
2 cups buttermilk
2 eggs
1 tablespoon ground cinnamon
1 tablespoon finely chopped walnuts

Directions

In a large mixing bowl, combine flour, baking soda and salt. In a small bowl, combine oil and 1-1/2 cups sugar. Add buttermilk and eggs; mix well. Stir into dry ingredients just until moistened. Fill two greased 8-in. x 4-in. x 2-in. or five 5-in. x 2-1/2-in. loaf pans about one-third full. Combine cinnamon and remaining sugar; sprinkle half over the batter. Top with remaining batter and cinnamon-sugar. Swirl batter with a knife. Sprinkle with nuts. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to a wire rack.

Herbed Yeast Bread

Ingredients

2 tablespoons active dry yeast
3 cups warm water (110 degrees to 115 degrees), divided
1/4 cup butter or margarine, softened
4 eggs, beaten
1 cup sugar
2/3 cup instant nonfat dry milk powder
2 teaspoons salt
1 1/2 cups all-purpose flour
HERB BUTTER:
1/4 cup butter or margarine, melted
2 teaspoons garlic salt
2 teaspoons dried parsley flakes
1 teaspoon dill weed
1/4 teaspoon dried oregano

Directions

In a mixing bowl, dissolve yeast in 1 cup water. Add butter, eggs, sugar, milk powder, salt and remaining water; mix well. Beat in 8 cups flour until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Combine herb butter ingredients; brush over circles. Fold in half with buttered sides out. Place circles with folded edge down in five greased 8-cup fluted tube pans or 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 20-25 minutes or until golden brown.

Pumpkin Bread III

Ingredients

3 cups all-purpose flour
3 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 1/2 teaspoons salt
2 teaspoons baking soda
1 cup vegetable oil
2/3 cup water
1 cup canned pumpkin
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 1 pound coffee cans.

Sift together the dry ingredients .

Combine the vegetable oil, water, canned pumpkin and eggs. Slowly add dry ingredients to egg mixture and mix until blended

Evenly distribute the batter between the coffee cans. Bake at 350 degrees F (175 degrees C) for 50-55 minutes or until a toothpick inserted in center comes out clean and top of bread is browned. Cool bread in coffee cans on a rack for 15 minutes. Remove bread from cans by running a knife around the inside and turning can upside down to dislodge bread (should slide right out!). Cool completely.

Rice Bread (Pirog)

Ingredients

1 (0.6 ounce) cake compressed
fresh yeast
1/4 cup warm water (110 degrees
F/45 degrees C)
1 cup milk
1/2 cup white sugar
1/2 cup margarine
2 eggs
2 teaspoons vanilla extract
1 pinch salt
4 1/2 cups all-purpose flour
3/4 cup golden raisins
1 tablespoon butter, melted
1/2 teaspoon ground cinnamon
1 cup white rice
2 cups cold milk
1 tablespoon butter
1/4 cup white sugar
1 pinch salt

Directions

Dissolve yeast in warm water; set aside.

Scald 1 cup milk, and combine with 1/2 cup sugar and 1/2 cup butter or margarine. Set aside to cool.

In a separate bowl beat eggs. Add eggs, vanilla, and pinch of salt to cooled milk mixture. Mix together. Add yeast mixture. Gradually add flour and raisins until dough comes away from the bowl. Knead the dough until pliable. Avoid handling the dough more than necessary! Place dough in a well oiled bowl. Set aside to rise until doubled in size in a draft free area.

Combine 2 cups cold milk, 1/4 cup sugar, and pinch of salt in a saucepan. Stir in rice, and bring to a boil. Add 1 tablespoon butter. Lower heat, cover, and cook for about 20 minutes, until done. Set aside to cool.

Punch down the dough, and knead a couple of times. Place into the center of a 9 x 14 inch casserole dish that has been sprayed with non-stick cooking spray and lightly floured. Spread dough in dish by patting gently to all sides. Let rise for 15 minutes.

Spread rice on top of dough, and pull sides up gently to form an envelope type design. Rice will show in center. Brush the top lightly with melted butter and sprinkle with cinnamon.

Place in a preheated 375 degree F (190 degrees C) oven. Lower temperature to 350 degrees F (175 degrees C). Bake for 30 to 40 minutes, until golden.

Cauldron Bread Bowls

Ingredients

4 cups all-purpose flour
1 cup rye flour
1 tablespoon quick rise yeast
3 teaspoons salt
2 teaspoons baking cocoa
2 cups water
1/3 cup molasses
1/4 cup vegetable oil

Directions

In a mixing bowl, combine 4 cups all-purpose flour, rye flour, yeast, salt and cocoa. Heat water, molasses and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes.

Divide the dough into eight portions; shape each into a ball. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 20 minutes. Bake at 375 degrees F for 20 minutes or until golden brown.

Cut the top fourth off each roll; carefully hollow out bottom, leaving a 1/4-in. shell (discard removed bread or save for another use). Fill each bowl with about 1/2 cup chili. Serve bread tops on the side if desired.

Strawnana Bread

Ingredients

- 4 eggs, lightly beaten
- 2 cups white sugar
- 1 1/2 cups strawberries, mashed
- 1 cup mashed bananas
- 1 tablespoon orange zest
- 1 cup vegetable oil
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5 inch pans.

In a medium bowl, mix together flour, baking soda, cinnamon, salt, and nutmeg.

In a large bowl, combine eggs, sugar, strawberries, bananas, orange peel, and oil. Beat with an electric mixer at medium speed for 2 minutes. Add flour mixture, and stir just until moistened. Stir in walnuts.

Bake for 1 hour, or until loaves test done. Remove to wire rack to cool.

Blueberry Orange Bread

Ingredients

2 1/4 cups all-purpose flour
3/4 cup packed brown sugar
1 tablespoon baking powder
1 teaspoon salt
1/4 cup margarine, softened
2 eggs
2 tablespoons orange zest
1/2 cup milk
1/2 cup orange juice
1 cup fresh blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of one 5x9 inch loaf pan.

In a large bowl combine the flour, brown sugar, baking powder, salt, butter, egg, orange zest, milk and orange juice. Beat at low speed just until moistened. Then beat at medium speed for 2 minutes. Fold in the blueberries and spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 to 70 minutes or until a toothpick poked into the center of the loaf comes out clean. Cool in pan for 10 minutes then invert onto a wire rack to cool completely before serving.

Corn Bread Chicken

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 (1 ounce) package ranch salad dressing mix
1 cup milk
6 (4 ounce) skinless, boneless chicken breast halves
2 tablespoons vegetable oil

Directions

In a large resealable plastic bag, combine corn bread mix and salad dressing mix. Pour milk into a shallow bowl. Dip chicken in milk, then place in bag and shake to coat.

In a large skillet or Dutch oven over medium-high heat, brown chicken in oil on both sides. Cook, uncovered, over medium heat for 6-7 minutes on each side or until juices run clear.

Vegetable Spoon Bread

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 eggs, beaten
1 (8 ounce) can cream-style corn
1 cup low-fat sour cream
1/4 cup margarine, melted
1 (8.5 ounce) package corn muffin mix

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

In a large bowl, stir together the spinach, eggs, corn, sour cream and margarine until well blended. Stir in the dry cornbread mix. Pour into the prepared pan, and spread evenly.

Bake for 35 minutes in the preheated oven, or until firm and slightly browned on the top.

Sour Cream and Onion Bread

Ingredients

3 cups whole wheat flour
2 tablespoons white sugar
1 teaspoon salt
2 tablespoons wheat germ
(optional)
2 teaspoons active dry yeast
1 (1 ounce) package dry onion
soup mix
1 cup sour cream
1/2 cup water

Directions

Place flour, sugar, salt, wheat germ, yeast, dried soup, sour cream, and water in the pan of the bread machine in the order recommended by the manufacturer. Select the dough cycle, and press start.

Shape dough, and place in a greased loaf pan. Place in a warm spot, and allow to rise until doubled in size.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Cool.

Traditional Indiana Breaded Tenderloin Sandwich

Ingredients

4 (4 ounce) slices of pork tenderloin, cut across the grain
1 egg, beaten
2 tablespoons milk
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon seasoned salt
1/4 teaspoon dried marjoram
1/4 teaspoon dried oregano
1 teaspoon salt
1/4 teaspoon ground black pepper

1 1/2 cups bread crumbs
1/2 cup peanut oil for frying

4 Kaiser rolls, split
4 teaspoons mayonnaise, or as needed (optional)
4 teaspoons ketchup, or as needed (optional)
4 teaspoons prepared yellow mustard, or as needed (optional)
4 leaves lettuce (optional)
4 slices tomato (optional)
4 slices onion (optional)
4 slices pickle, for garnish (optional)

Directions

Place each slice of pork tenderloin between two pieces of sturdy plastic (such as a cut-up large plastic freezer bag), and flatten the cutlet until it's about 1/4 inch thick, and about 3 1/2 by 5 inches in size.

Beat the eggs and milk together in a shallow bowl, and whisk in the garlic powder, onion powder, seasoned salt, marjoram, oregano, salt, and pepper until the spices are well blended into the mixture. Place the bread crumbs in a shallow bowl.

Dip each flattened cutlet into the seasoned milk-egg mixture and then into the bread crumbs, thoroughly coating the cutlets with crumbs. Set the breaded cutlets aside on a piece of parchment or waxed paper; do not stack.

Heat the oil in a large skillet until the oil is shimmering. Gently lower the cutlets, one at a time, into the hot oil, and fry until golden brown on each side, about 8 minutes per cutlet. Drain the cutlets on paper towels.

Preheat oven broiler, and set the oven rack about 6 inches from the heat source.

Spread the Kaiser rolls open with the cut sides up, and broil until the rolls are toasted and hot, about 1 minute. Top each roll with a fried cutlet (hopefully the sides of the meat will hang out of the roll by at least an inch on each side); top each cutlet with choice of mayonnaise, ketchup, mustard, lettuce, tomato, onion, and a pickle slice, if desired.

Old Fashioned Rhubarb Bread Pudding

Ingredients

1 (14 ounce) can sweetened condensed milk
2 cups boiling water
1/4 cup butter
8 cups cubed day-old bread
5 eggs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 cups chopped rhubarb

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8-inch baking dish.

Stir together the condensed milk, boiling water, and butter in a saucepan over medium heat, and heat until the butter has melted. Place the bread cubes in a large bowl, and pour the milk mixture over the bread cubes. Let the bread sit to soak up the liquid; do not stir.

Beat eggs and sugar together in a bowl until frothy, and add the cinnamon and vanilla extract. Beat the mixture again, and stir in the rhubarb. Gently and lightly stir the rhubarb mixture together with the soaked bread, and scrape the mixture into the prepared baking dish.

Line a roasting pan with a damp kitchen towel. Place filled baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish.

Bake in the preheated oven until a toothpick inserted into the center of the bread pudding comes out clean, about 1 hour.

Tomato Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
2 cups warm tomato juice (110 to 115 degrees F)
1/4 cup ketchup
1/4 cup grated Parmesan cheese
3 tablespoons sugar
2 tablespoons butter or margarine, melted
1 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
6 3/4 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add the tomato juice, ketchup, Parmesan cheese, sugar, butter, salt, basil, oregano and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Divide in half. Cover and let rest for 10 minutes. Shape into loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pans to wire racks to cool.

Italian Herb Bread I

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
1/4 cup olive oil
1 tablespoon salt
1 tablespoon dried basil
1 tablespoon dried oregano
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 cup grated Romano cheese
6 cups bread flour

Directions

Mix yeast, warm water, and white sugar together in a large bowl. Set aside for five minutes, or until mixture becomes foamy.

Stir olive oil, salt, herbs, garlic powder, onion powder, cheese, and 3 cups flour into the yeast mixture. Gradually mix in the next three cups of flour. Dough will be stiff.

Knead dough for 5 to 10 minutes, or until it is smooth and rubbery. Place in an oiled bowl, and turn to cover the surface of the dough with oil. Cover with a damp linen dish towel. Allow to rise for one hour, or until the dough has doubled in size.

Punch dough down to release all the air. Shape into two loaves. Place loaves on a greased cookie sheet, or into two greased 9 x 5 inch loaf pans. Allow to rise until doubled in size, about a 30 minutes.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove loaves from pan(s), and let cool on wire racks for at least 15 minutes before slicing.

Homemade Wonderful Bread

Ingredients

2 1/2 teaspoons active dry yeast
1/4 cup warm water (110 degrees
F/45 degrees C)
1 tablespoon white sugar
4 cups all-purpose flour
1/4 cup dry potato flakes
1/4 cup dry milk powder
2 teaspoons salt
1/4 cup white sugar
2 tablespoons margarine
1 cup warm water (110 degrees
F/45 degrees C)

Directions

Whisk together the yeast, 1/4 cup warm water and sugar. Allow to sit for 15 minutes.

Add ingredients in the order suggested by your manufacturer, including the yeast mixture. Select the basic and light crust setting.

Simply White Bread II

Ingredients

1 cup water
2 tablespoons vegetable oil
2 tablespoons honey
1 teaspoon salt
3 cups bread flour
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Delicious Pumpkin Bread

Ingredients

5 eggs
1 1/4 cups vegetable oil
1 (15 ounce) can solid pack pumpkin
2 cups all-purpose flour
2 cups sugar
2 (3 ounce) packages cook and serve vanilla pudding
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter into five greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 325 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Creamed Ham on Corn Bread

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/3 cup milk
CREAMED HAM:
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/2 teaspoon ground mustard
1/4 teaspoon salt
1 1/2 cups milk
3/4 cup shredded Cheddar cheese
1 1/2 cups cubed fully cooked ham

Directions

In a bowl, combine corn bread mix, egg and milk until blended. Spread into a greased 8-in. square baking pan. Bake at 400 degrees F for 18-20 minutes.

Meanwhile, in a saucepan, melt butter; stir in flour, mustard and salt until smooth. Add milk. Bring to a boil; boil and stir for 2 minutes. Stir in cheese until melted. Add ham and heat through. Cut corn bread into squares; top with creamed ham.

Kingman's Vegan Zucchini Bread

Ingredients

3 cups all-purpose flour
3 tablespoons flax seeds
(optional)
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon arrowroot powder
(optional)
1 cup unsweetened applesauce
1 cup white sugar
1 cup packed brown sugar
3/4 cup vegetable oil
2 teaspoons vanilla extract
2 1/2 cups shredded zucchini

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x5 inch loaf pans. Whisk together the flour, flax seeds, salt, baking soda, cinnamon, baking powder, and arrowroot in a bowl until evenly blended; set aside.

Whisk together the applesauce, white sugar, brown sugar, vegetable oil, and vanilla extract in a bowl until smooth. Fold in the flour mixture and shredded zucchini until moistened. Divide the batter between the prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 70 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Honey Wheat Bread I

Ingredients

1 (.25 ounce) package rapid rise yeast
1 teaspoon white sugar
1/2 cup warm water (110 degrees F/45 degrees C)
1 (12 fluid ounce) can evaporated milk
1/4 cup water
1/4 cup melted shortening
1/4 cup honey
2 teaspoons salt
2 cups whole wheat flour
3 cups bread flour
2 tablespoons butter

Directions

Dissolve yeast and sugar in 1/2 cup warm water.

Combine milk, 1/4 cup water, shortening, honey, salt and wheat flour in food processor or bowl. Mix in yeast mixture, and let rest 15 minutes. Add white flour, and process until dough forms a ball. Knead dough by processing an additional 80 seconds in food processor, or mix and knead by hand 10 minutes. Place the dough in a buttered bowl, and turn to coat. Cover the bowl with plastic wrap. Let dough rise for 45 minutes, or until almost doubled.

Punch down, and divide dough in half. Roll out each half, and pound out the bubbles. Form into loaves, and place in buttered 9x5 inch bread pans. Butter the tops of the dough, and cover loosely with plastic wrap. Let rise in a warm area until doubled; second rise should take about 30 minutes.

Place a small pan of water on the bottom shelf of the oven. Preheat oven to 375 degrees F (190 degrees C).

Bake for 25 to 35 minutes, or until tops are dark golden brown. Butter crusts while warm. Slice when cool.

Dee's Date and Nut Bread

Ingredients

1 1/2 cups hot water
1 1/2 cups dates, pitted and
chopped
2 teaspoons baking soda
1 cup white sugar
1 teaspoon salt
1 tablespoon butter, melted
1 egg
1 teaspoon vanilla extract
1 cup chopped walnuts
2 3/4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease loaf pan.

Pour the hot water over the dates and let stand until cooled.

Sift the flour and baking soda together add the sugar and salt. Stir in the cooled dates and water. Add the melted butter, beaten egg vanilla and walnuts. Mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick insert near the center comes out clean. Let bread cool in pan for 10 minutes. Remove bread from pan and let cool on a wire rack.

Rhubarb Bread Pudding

Ingredients

8 slices bread without crusts,
toasted and cubed
1 1/2 cups milk
1/4 cup butter or margarine
5 eggs
1 1/4 cups SLENDA® No Calorie
Sweetener, Granulated
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cups diced rhubarb
1/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Place bread cubes into a buttered 2 quart casserole dish. Combine the milk and butter in a saucepan, and heat just to the boiling point. Pour over the bread cubes, and let stand for 15 minutes. In a medium bowl, whisk together the eggs, SLENDA® Granulated Sweetener, cinnamon and salt. Stir in rhubarb. Pour over the soaked bread, and stir gently until evenly blended. Sprinkle walnuts over the top.

Bake for 50 minutes in the preheated oven, until nicely browned on the top. Let stand for 10 minutes before serving.

Paprika Onion Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2 tablespoons butter or margarine, softened
1/3 cup finely chopped onion
1 teaspoon sugar
1 1/2 teaspoons salt
1 teaspoon paprika
3 cups bread flour
1 (.25 ounce) package active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).

Walnut-Raisin Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter or margarine,
softened
3/4 cup sugar
1 egg
1/4 cup orange juice
1 (8 ounce) can crushed
pineapple, undrained
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, combine flour, baking powder, baking soda and salt; set aside. In another bowl, cream butter and sugar. Add egg and orange juice; beat well. Add 1/3 cup of flour mixture; beat until smooth. Mix in remaining flour mixture and the pineapple. Stir in raisins and walnuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes. Let cool in pan for 10 minutes. Remove to wire rack to cool completely.

Cranberry Pignoli Nut Bread

Ingredients

3 teaspoons active dry yeast
1 1/4 cups warm water (110 degrees F/45 degrees C)
2 cups bread flour
1/2 cup wheat germ
1/2 cup rolled oats
2 tablespoons brown sugar
1 egg
2 tablespoons butter, softened
1 teaspoon salt
2 cups dried cranberries
1/2 cup pine nuts/pignoli

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the flour, wheat germ, oats, brown sugar, egg, butter and salt; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, turn it out onto a lightly floured surface and knead in the cranberries and pine nuts. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 45 to 55 minutes, or until loaf sounds hollow when tapped on the bottom.

Italian-Topped Garlic Bread

Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll
1 (1 pound) loaf crusty Italian bread
1/2 cup butter, melted
2 teaspoons minced garlic
2 cups shredded mozzarella cheese
2 cups diced tomatoes
8 ounces fresh mushrooms, sliced
3 tablespoons grated Parmesan cheese

Directions

Preheat oven to 325 degrees F. Crumble and cook sausage in medium skillet until browned. Drain off any drippings. Cut bread into 1 inch slices. Combine butter and garlic in small bowl; brush bread slices with mixture. Arrange on ungreased baking sheet. Combine mozzarella cheese, tomatoes, mushrooms, Parmesan cheese and sausage; spread on bread slices. Bake 10-12 minutes or until cheese is melted and golden brown. Serve warm. Refrigerate leftovers.

Blueberry Bread II

Ingredients

2 1/3 cups bread flour
2 tablespoons white sugar
1 teaspoon salt
1 tablespoon vegetable oil
1/2 cup dried blueberries
1 teaspoon baking soda
1 cup buttermilk
2 tablespoons vital wheat gluten
1 1/2 teaspoons active dry yeast

Directions

Place all ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread cycle, and Start.

Overnight Cinnamon-Raisin Swirl Bread

Ingredients

2 (.25 ounce) packages active dry yeast
3/4 cup warm water (110 degrees F/45 degrees C)
5 cups all-purpose flour
1/2 cup white sugar
1 teaspoon salt
4 teaspoons baking powder
1/2 cup shortening
2 cups lukewarm buttermilk
2 tablespoons butter, melted
1/4 cup white sugar
2 teaspoons ground cinnamon
1/4 cup raisins

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine flour, sugar, salt and baking powder. Cut in shortening until mixture resembles coarse crumbs. Add yeast mixture and buttermilk; mix well until dough pulls together. Dough will be somewhat soft. Place dough in a lightly greased bowl, cover, and refrigerate overnight.

The next morning, or when you are ready to bake your bread, take out your dough and knead in a little flour. Let dough sit at room temperature for 45 minutes. Preheat oven to 400 degrees F (200 degrees C).

Press out dough onto a lightly floured surface to a rectangle. Brush the surface with melted butter and sprinkle with the sugar, cinnamon and raisins. Roll up dough and place, seam down, on a lightly greased baking sheet.

Bake in preheated oven for 25 to 35 minutes, or until bottom of loaf sounds hollow when tapped.

Simple Ranchy Breaded Fish Fillets

Ingredients

3/4 cup Italian seasoned bread crumbs
1 (1 ounce) package dry Ranch-style dressing mix
2 1/2 tablespoons vegetable oil
1 pound tilapia fillets
2 teaspoons butter

Directions

Place the bread crumbs in a bowl. In a shallow dish, mix the dressing mix and oil to form a paste. Coat the tilapia fillets with the paste, then dredge in the bread crumbs to lightly coat.

Melt the butter in a skillet over medium heat. Place the fillets in the skillet, and cook 5 minutes on each side, or until golden brown and easily flaked with a fork.

Family Favorite Bread

Ingredients

2/3 cup water (70 to 80 degrees F)
2 tablespoons white vinegar
1/2 cup sour cream
1 tablespoon sugar
1 1/2 teaspoons salt
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggest by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Bread Machine Pumpernickel Bread

Ingredients

1 1/8 cups warm water
1 1/2 tablespoons vegetable oil
1/3 cup molasses
3 tablespoons cocoa
1 tablespoon caraway seed
(optional)
1 1/2 teaspoons salt
1 1/2 cups bread flour
1 cup rye flour
1 cup whole wheat flour
1 1/2 tablespoons vital wheat
gluten (optional)
2 1/2 teaspoons bread machine
yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Basic cycle; press Start.

Bread Bowls

Ingredients

2 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/2 cup shortening
1/2 cup sugar
2 eggs
2 teaspoons salt
6 cups all-purpose flour
Cornmeal

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, shortening, sugar, eggs, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface. Divide into eight pieces; shape each into a ball. Grease two baking sheets and sprinkle with cornmeal. Place four balls 3 in. apart on each prepared pan. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

For bread bowls, cut a thin slice off the top of bread. Hollow out bottom half, leaving a 1/4-in. shell (discard removed bread or save for another use). Fill with chili, chowder or stew.

Pumpernickel Bread I

Ingredients

1 1/2 cups warm milk
1 1/2 tablespoons vegetable oil
3 tablespoons molasses
2 1/2 cups bread flour
1 cup rye flour
1/3 cup cornmeal
1 teaspoon salt
1 3/4 teaspoons active dry yeast
3 tablespoons unsweetened
cocoa powder

Directions

Place ingredients into the bread machine in order suggested by the manufacturer.

Use the Light Crust or Whole Wheat settings. Start the machine.

Fantastic Focaccia Bread

Ingredients

1/2 teaspoon honey
1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
1/2 teaspoon salt
4 tablespoons olive oil, divided

Directions

In a large bowl, dissolve honey and yeast in warm water. Let stand until creamy, about 10 minutes.

Add 1 cup flour, salt, and 3 tablespoons olive oil to the yeast mixture. Stir until combined and then work in the last cup of flour. Knead the dough until smooth, elastic, and soft, about 7 minutes. Add only enough flour to keep the dough from being sticky. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Roll out the dough into a rectangle, about 1/2 inch thick. Place in greased 9x13 inch pan or baking sheet. Cover and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Poke dimples in the bread and drizzle 1 tablespoon of the olive oil on top. Bake at 400 degrees for 15 minutes.

Welsh Bread

Ingredients

1 teaspoon distilled white vinegar
2/3 cup milk
2 tablespoons brown sugar
1 egg
1/4 cup margarine
1/4 teaspoon salt
2 tablespoons molasses
2 cups all-purpose flour
1 pinch baking soda
1 teaspoon caraway seed
1 1/2 teaspoons bread machine yeast
3/4 cup raisins

Directions

Combine the vinegar and the milk. Let stand for at least 15 minutes or until the mixture thickens.

Add the vinegar mixture, brown sugar, egg, butter, salt, molasses, bread flour, baking soda, caraway seeds and yeast in the order directed by your bread machine's manufacturer.

Set machine to basic cycle (fruit bread, white bread, etc depending on your bread machine), medium crust setting. Add the raisins when indicated to by your bread machine's manufacturer.

Alternately this bread can be mixed in the bread machine and then bake in the oven. Set bread machine to dough setting. Remove dough, shape into a loaf, cover and let rise in a warm place, until just under doubled in size. This will take about 1 hour. Bake the bread in a preheated 375 degrees F (190 degrees C) for 30 to 45 minutes. Bread will golden brown and sound hollow when thumped on the bottom.

Easy Challah Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (100 degrees F/40 degrees C)
2 tablespoons honey
1 teaspoon salt
3 beaten eggs
3 1/2 cups all-purpose flour, plus more for kneading
1 beaten egg yolk, or more if needed
1 tablespoon melted butter (optional)

Directions

In a large bowl, stir the yeast into the water, and let the mixture stand until a creamy layer forms on top, about 10 minutes. Stir in honey and salt until dissolved, and add the beaten eggs. Mix in the flour, a cupful at a time, until the dough is sticky. Sprinkle the dough with flour, and knead until smooth and elastic, about 5 minutes.

Form the dough into a compact round shape, and place in an oiled bowl. Turn the dough over several times in the bowl to oil the surface of the dough, cover the bowl with a damp cloth, and let rise in a warm area until doubled in size, 45 minutes to 1 hour.

Punch down the dough, and cut it into 3 equal-sized pieces. Working on a floured surface, roll the small dough pieces into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right, move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left, and move it over the new middle strand. Continue braiding, alternating sides each time, until the loaf is braided, and pinch the ends together and fold them underneath for a neat look.

Place the braided loaf on a baking sheet lined with parchment paper, and brush the top with beaten egg yolk. (For a softer crust, brush with melted butter instead.)

Preheat oven to 350 degrees F (175 degrees C).

Bake the challah in the preheated oven until the top browns to a rich golden color and the loaf sounds hollow when you tap it with a spoon, 30 to 35 minutes. Cool on a wire rack before slicing.

Chili Corn Bread Wedges

Ingredients

1 (8.5 ounce) package corn
bread/muffin mix
1 egg
1/3 cup milk
1 (4 ounce) can chopped green
chilies
2 tablespoons sugar
3/4 cup frozen corn, thawed

Directions

Place corn bread mix in a large bowl. Combine the egg, milk, chilies and sugar; stir into mix just until moistened. Fold in corn. Pour into a greased 9-in. round baking pan. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 5 minutes. Cut into wedges; serve warm.

European Black Bread

Ingredients

7/8 cup water
3/4 teaspoon cider vinegar
1 1/2 cups bread flour
1/2 cup rye flour
1/4 cup oat bran
1 tablespoon margarine
1 1/2 tablespoons white sugar
1 teaspoon salt
1 teaspoon caraway seed
1 teaspoon dried minced onion
2 tablespoons unsweetened
cocoa powder
1 teaspoon active dry yeast

Directions

Place the ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select Normal setting, and then press Start.

Persimmon Bread II

Ingredients

- 1 cup persimmon pulp
- 2 teaspoons baking soda
- 3 cups white sugar
- 1 cup vegetable oil
- 4 eggs
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 1/2 teaspoons salt
- 2/3 cup water
- 3 cups all-purpose flour
- 1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease three 6x3 inch loaf pans.

In a small bowl, stir together the persimmon pulp and baking soda. Let stand 5 minutes to thicken the pulp.

In a medium bowl, combine sugar, oil, eggs, cinnamon, nutmeg, and salt. Blend until smooth. Mix in persimmon pulp and water alternately with flour. Fold in nuts. Divide batter into the prepared pans, filling each pan 2/3 full.

Bake for 1 hour in the preheated oven, or until a toothpick inserted comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

Bread Machine Sugar-Free Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup skim milk, luke warm
2 tablespoons warm water (110 degrees F/45 degrees C)
1/2 teaspoon salt
2 cups all-purpose flour
1 1/4 cups whole wheat flour
1 tablespoon olive oil

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select lightest setting; press Start.

Almond Brownie Bread Pudding

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
2 cups prepared brownies, cubed
1 1/2 cups milk
1/3 cup brown sugar
1/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup chopped almonds, divided

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly butter one 2 quart baking dish.

Melt the chocolate in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside.

Place brownie chunks into prepared baking dish. Beat the eggs in a large bowl. Whisk in melted chocolate, milk, brown sugar, white sugar, eggs, vanilla extract, and half of the almonds. Pour milk mixture over brownie cubes and sprinkle with the remaining almonds. Bake until a knife inserted into the center comes out clean, about 45 minutes.

Onion Cheese Bread

Ingredients

1 cup chopped onion
4 teaspoons vegetable oil
3 cups biscuit/baking mix
2 eggs
1 cup milk
1 1/2 cups shredded Cheddar cheese, divided
6 teaspoons dried parsley flakes, divided
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute onion in oil until tender. Place biscuit mix in a bowl. Combine eggs and milk; stir into biscuit mix just until combined. Stir in the onion, 1 cup of cheese and 4 teaspoons of parsley. Spread the batter into two greased 8-in. round baking pans. Sprinkle with remaining cheese and parsley. Drizzle with butter. Bake at 400 degrees F for 15-20 minutes or until cheese is melted and top of bread is lightly browned.

Steak and Ale Type Bread

Ingredients

1 cup water
1/4 cup molasses
1 tablespoon butter, softened
2 cups bread flour
1 1/4 cups rye flour
2 tablespoons unsweetened
cocoa powder
2 teaspoons salt
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Poppy Seed Yeast Bread

Ingredients

1 cup warm water (70 to 80 degrees F)
1/4 cup vegetable oil
1 teaspoon vanilla extract
1 teaspoon almond extract
1 teaspoon butter flavoring
2 tablespoons sugar
1 teaspoon salt
3 cups bread flour
2 tablespoons poppy seeds
2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Apricot Oat Bread

Ingredients

4 1/4 cups bread flour
2/3 cup rolled oats
1 tablespoon white sugar
2 teaspoons active dry yeast
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
2 tablespoons butter, cut up
1 2/3 cups orange juice
1/2 cup diced dried apricots
2 tablespoons honey, warmed

Directions

Place bread ingredients in the pan of the bread machine in the order recommended by the manufacturer; add the dried apricots just before the knead cycle ends.

Remove the bread promptly from the machine when it's finished, and glaze with the warmed honey. Allow to cool completely before serving.

Braided Egg Bread

Ingredients

3 1/4 cups all-purpose flour
1 tablespoon sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
3/4 cup water
3 tablespoons vegetable oil
2 eggs
TOPPING:
1 egg
1 teaspoon water
1/2 teaspoon poppy seeds

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients along with eggs. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Turn onto a lightly floured surface. Set a third of the dough aside. Divide remaining dough into three pieces. Shape each into a 13-in. rope. Place ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Divide reserved dough into three equal pieces; shape each into a 14-in. rope. Braid ropes. Center 14-in. braid on top of the shorter braid. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 30 minutes.

Beat egg and water; brush over dough. Sprinkle with poppy seeds. Bake at 375 degrees F for 25-30 minutes or until golden brown. Cover with foil during the last 15 minutes of baking. Remove from pan to a wire rack to cool.

Schnitzbrot (German Christmas Bread)

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
2 (.25 ounce) envelopes active dry yeast
2 tablespoons white sugar
3 cups all-purpose flour
1 1/2 cups prune juice
1 (9 ounce) package condensed mincemeat
2 cups prunes, pitted and chopped
1/2 cup butter, softened
1 cup black raisins
1 cup walnuts, chopped
1 cup brown sugar, packed
2 teaspoons salt
7 cups all-purpose flour
3 teaspoons butter

Directions

Grease a large bowl. Lightly grease three 5 X 9 inch loaf pans.

Pour the warm water into a large mixing bowl, and stir in the yeast until dissolved. Allow to rest until the mixture becomes creamy, about 15 minutes. Stir in 2 tablespoons of white sugar and 3 cups of flour until evenly blended.

Pour the prune juice into a pan, and stir in the condensed mincemeat. Bring the mixture to a boil over medium heat, stirring occasionally, and cook 1 minute at a rolling boil. Remove from the heat, and stir in the prunes, butter, raisins, walnuts, brown sugar, and salt. Combine the prune mixture with the yeast mixture in the mixing bowl. Gradually stir in the flour, 1 cup at a time, until well blended to make a moist dough. Turn out onto a floured board, and knead in any remaining flour to make 9 cups. Gather dough into a ball and place into greased bowl. Cover with a cloth, and place in a warm place until doubled in size, about 1 1/2 hours.

Punch down dough, knead lightly on a floured board, and return to the bowl. Allow to rise again, about 1 hour.

Turn dough out onto a floured board. Punch down and shape into 3 loaves. Place each loaf into a prepared loaf pan. Lightly grease tops of each loaf with 1 teaspoon butter. Cover with a clean cloth, and allow to rise until doubled in size, about 1 hour.

Preheat oven to 300 degrees F (150 degrees C).

Bake in preheated oven for 1 hour. Lower heat to 250 degrees F (120 degrees C), and bake 1/2 hour more. Remove from pans, and cool on racks.

Breakfast Bread

Ingredients

2 cups milk
1/2 cup unsalted butter
1 teaspoon salt
2 tablespoons white sugar
2 (.25 ounce) packages active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
1 egg, beaten
7 cups all-purpose flour

Directions

Heat the milk in a small saucepan until it bubbles, then remove from heat. Add the butter, salt and sugar and stir until melted; let cool until lukewarm. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine milk mixture with the yeast mixture. Mix in the egg and 3 cups of flour. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until dough reaches the pan tops, about 30 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 45 to 50 minutes, or until bottom of the loaves sound hollow when tapped. Place on wire racks to cool.

Oz's Banana-Nut and Raisin Bread for ABM

Ingredients

1 cup milk, room temperature
2 tablespoons butter, softened
2 ripe bananas
3 1/2 cups all-purpose flour
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
2 1/2 teaspoons active dry yeast
or bread machine yeast
1/2 cup raisins
1/2 cup walnuts

Directions

Place the milk, butter, bananas, flour, sugar, salt, cinnamon, and yeast in the bread machine in the order recommended by the manufacturer. Select Basic setting; press Start. If your machine has a Fruit/Nut setting, add the raisins and walnuts at the signal, or around 5 minutes before the kneading cycle has finished.

Whole Wheat Pita Bread

Ingredients

1 cup warm water
1 (.25 ounce) package active dry yeast
1 tablespoon molasses
1 teaspoon salt
1 1/2 cups whole wheat flour
1 1/2 cups soy flour
cooking spray
cornmeal for dusting

Directions

In a bowl mix the water, yeast, molasses, and salt. Let sit 5 to 10 minutes, then gradually mix in the whole wheat flour and soy flour. Turn out onto a floured surface, and knead until smooth. Place in a large bowl lightly coated with cooking spray. Cover with a towel, and let rise in a warm place for 1 hour.

Punch down the dough, and knead for 5 to 10 minutes. Divide into 6 pieces. On a lightly floured surface, flatten each piece to about 1/8 inch thick with a rolling pin. Cover with a towel, and let rise 30 minutes.

Preheat oven to 450 degrees F (230 degrees C). Warm a baking sheet in the preheating oven for about 2 minutes, then remove from heat and sprinkle with cornmeal.

Arrange the dough rounds on the prepared baking sheet, and bake 6 minutes in the preheated oven. Remove from heat and cover the bread with a moist towel to soften. When cooled, slice in half and use a knife to cut pockets in the bread.

Banana Nut Bread Baked in a Jar

Ingredients

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
2 cups mashed bananas
2/3 cup water
3 1/3 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2/3 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease insides of 8 (1 pint) straight sided, wide mouth canning jars.

In a large bowl, cream shortening and sugar until light and fluffy. Beat in eggs, bananas, and water. Sift together flour, baking powder, soda, salt, cinnamon, and cloves. Add to banana mixture. Stir in nuts.

Pour mixture into greased WIDE MOUTH pint jars, filling 1/2 full of batter. Do NOT put lids on jars for baking. Be careful to keep the rims clean, wiping off any batter that gets on the rims.

Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Jars should be eaten immediately or kept sealed in refrigerator for up to a week.

Vanilla Spice Bread

Ingredients

3/4 cup water
1/2 cup milk
1 1/2 teaspoons vanilla extract
1/4 cup dark brown sugar
2 tablespoons white sugar
1/8 teaspoon ground cardamom
1/4 teaspoon ground coriander
2 tablespoons vegetable oil
1 1/4 teaspoons salt
3 cups high-gluten bread flour
1 1/2 teaspoons active dry yeast

Directions

Place water, milk, vanilla extract, brown sugar, white sugar, cardamom, coriander, vegetable oil, and salt into the pan of a bread machine in that order. Pour the flour onto the other ingredients, and sprinkle the flour with yeast. Set the bread machine to the Dough cycle; turn on the machine.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch bread pan.

When the Dough cycle is completed, remove the dough from the machine, punch down if necessary, form into a loaf, and place into the prepared bread pan with the seam side down. Cover and let rise until doubled, 20 to 30 minutes.

Bake in the preheated oven until the loaf is golden brown, 35 to 45 minutes. Let cool in the pan for 5 minutes before removing to finish cooling on a rack.

Sausage Corn Bread

Ingredients

1 pound bulk pork sausage
1 large onion, chopped
1 1/2 cups cornmeal
1/4 cup all-purpose flour
2 1/4 teaspoons baking powder
3/4 teaspoon salt
1 (14.75 ounce) can cream-style corn
3/4 cup milk
2 eggs
1/4 cup vegetable oil
2 cups shredded sharp Cheddar cheese

Directions

In a skillet, cook the sausage and onion over medium heat until meat is no longer pink and onion is tender; drain. In a bowl, combine cornmeal, flour, baking powder and salt. Add the corn, milk, eggs and oil. Pour half into a greased 10-in. ovenproof iron skillet. Sprinkle with the sausage mixture and cheese. Spread remaining cornmeal mixture on top. Bake at 425 degrees F for 45-50 minutes or until a toothpick inserted in the corn bread comes out clean.

Potato and Bread Cutlets

Ingredients

- 1 pound potatoes, peeled
- 2 slices bread, cubed
- 1 egg, beaten
- 1 teaspoon salt
- 1/2 teaspoon ground cayenne pepper
- 1 jalapeno pepper, seeded and minced
- 2 sprigs fresh cilantro, chopped
- 1 cup vegetable oil for frying

Directions

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and cool.

In a large bowl, mash together potatoes and bread cubes. Mix in egg, salt, cayenne, jalapeno and cilantro. Shape potato mixture into patties and coat with bread crumbs.

In a large tall sided skillet, heat oil until almost smoking. Carefully slide cutlets into oil. Cook, turning once, until golden brown on both sides. Remove from heat and drain. Serve warm.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup butter or margarine, melted
1/8 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet. Bake at 350 degrees F for 8-10 minutes or until cheese is melted.

Banana Bread VII

Ingredients

1/3 cup vegetable oil
1 1/2 cups mashed bananas
1/2 teaspoon vanilla extract
3 eggs
2 1/3 cups baking mix
1 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease the bottom of a 9 x 5 inch loaf pan.

Measure oil, bananas, vanilla, eggs, baking mix, sugar, and nuts into a large bowl. Beat vigorously with a spoon for about 30 seconds. Pour the batter into the prepared pan.

Bake until a wooden pick inserted in center comes out clean, about 55 to 65 minutes. Cool for 5 minutes in the pan. Loosen sides of loaf from the pan. Remove to a wire rack to cool completely.

French Bread Rolls to Die For

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon active dry yeast
2 tablespoons white sugar
2 tablespoons vegetable oil
1 teaspoon salt
4 cups bread flour

Directions

In a large bowl, stir together warm water, yeast, and sugar. Let stand until creamy, about 10 minutes.

To the yeast mixture, add the oil, salt, and 2 cups flour. Stir in the remaining flour, 1/2 cup at a time, until the dough has pulled away from the sides of the bowl. Turn out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, and turn it out onto a lightly floured surface. Divide the dough into 16 equal pieces, and form into round balls. Place on lightly greased baking sheets at least 2 inches apart. Cover the rolls with a damp cloth, and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake for 18 to 20 minutes in the preheated oven, or until golden brown.

Buttermilk Chocolate Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1/3 cup chopped pecans
CHOCOLATE HONEY BUTTER:
1/2 cup butter (no substitutes),
softened
2 tablespoons honey
2 tablespoons chocolate syrup

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, cocoa, salt, baking powder and baking soda; add to creamed mixture alternately with buttermilk. Fold in pecans.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat butter until fluffy. Add honey and chocolate syrup; mix well. Serve with the bread.

Cottage Cheese Bread I

Ingredients

1/2 cup water
1 cup cottage cheese
2 tablespoons margarine
1 egg
1 tablespoon white sugar
1/4 teaspoon baking soda
1 teaspoon salt
3 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Add the ingredients to your bread machine in the order suggested by the manufacturer, and start. You can use up to 1/2 cup more bread flour if the dough seems too sticky.

Honey Wheat Bread III

Ingredients

3/4 cup warm water
1 (.25 ounce) package active dry yeast
3/4 cup warm milk
2 tablespoons honey
2 tablespoons vegetable oil
1 teaspoon salt
2 1/2 cups all-purpose flour
2 cups whole wheat flour

Directions

Place the warm water in large bowl. Sprinkle in yeast, stir until dissolved and let stand until creamy. Add the warm milk, honey, oil, salt, and 1 1/2 cups all-purpose flour; blend well. Stir in whole wheat flour and mix well. Add the remaining all-purpose flour, 1/2 cup at a time, until the dough is soft and workable (there may be some flour left over).

Turn the dough out onto a lightly floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a lightly oiled bowl and turn the dough to grease the top. Cover the bowl with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Lightly grease a 9x5 inch loaf pan. Punch the dough down and turn onto a lightly floured surface. Form dough into a loaf and place into the prepared pan. Cover and let rise in a warm place until doubled in size, about 45 minutes. Preheat oven to 375 degrees F (190 degrees C).

Preheat oven to 375 degrees F (190 degrees C).

Bake in the preheated oven for 35 minutes or until top is golden brown and the bottom of the loaf sounds hollow when tapped. Remove loaf from the pan and cool on a wire rack.

Norwegian Flat Bread

Ingredients

1 1/3 cups whole wheat flour
1 1/3 cups all-purpose flour
1/4 cup vegetable oil
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup buttermilk, room temperature

Directions

In a large bowl combine the whole wheat flour, all-purpose flour, oil, baking soda, and salt. Add enough buttermilk to make a stiff dough.

Knead dough for 30 seconds on a well-floured surface.

Cover dough to prevent drying. Roll 1/4 cup handfuls of dough into balls and pat into a flat circle. Using a rolling pin, flatten dough into 10 inch circles. Place onto ungreased cookie sheet. Score pieces into pie shapes by running a knife along but not through dough. Repeat process with remaining dough.

Bake in a preheated 350 degree F (175 degrees C) oven for 8 to 10 minutes. Cool on wire rack briefly before breaking along scored lines.

Cracked Wheat Sourdough Bread

Ingredients

3/4 cup cracked wheat
1 cup hot water
1/4 cup margarine, melted
2 tablespoons molasses
2 tablespoons honey
3/4 cup nonfat milk
1/2 cup flax seed
1/2 cup raw sunflower seeds
2 1/2 cups sourdough starter
2 cups whole wheat flour
3 1/2 cups bread flour
1 egg, beaten

Directions

In a medium bowl place cracked wheat and pour hot water, (does not need be boiling), over wheat. Add melted margarine, molasses, honey, nonfat milk, flax seed and sunflower seeds and mix well. Cool to lukewarm and stir in the sourdough starter.

With a large wooden spoon start stirring in the flours, 1 cup at a time, beginning with the whole wheat then the bread flour. When dough is stiff enough to work, turn out onto a floured surface and knead a good 10 to 12 minutes, working in as little of the remaining flour as necessary.

When smooth and elastic, shape dough into a ball and put it into a greased bowl, turning to coat all sides. Cover, place in a warm, draft-free spot, and let rise until doubled in bulk, about 1 1/2 hours, punch down risen dough and set aside again to rise in a warm spot until doubled, about 1 hour.

When the second rising is complete, punch down the dough and shape into two loaves. Place dough in two well-greased 9x5 inch loaf pans, cover and let rise again until doubled in bulk, or until the dough reaches the tops of the pans, about 1 hour. Brush tops with an egg wash, made by whisking one tablespoon water into one whole egg until well blended.

Bake in a preheated 375 degree (190 degrees C) oven for 30 minutes, after 15 minutes rotate pans and spray with cold water, continue baking until the loaves test done by the hollow sound made when tapped on the top and bottom. Cool on racks in the pans for 10 minutes, then turn out onto the racks to cool completely.

Maple Caramel Bread Pudding

Ingredients

8 slices cinnamon bread
2 eggs
1 egg white
1/3 cup white sugar
1 1/2 cups 2% low-fat milk
1/2 cup maple syrup
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
6 tablespoons fat-free caramel sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut bread into 3/4 inch cubes. Arrange pieces in a baking dish. Whisk together the eggs, egg white and sugar in a bowl. Stir in the milk, syrup, cinnamon, nutmeg, and salt. Pour mixture over bread.

Bake in preheated oven until lightly browned on top and middle is set, about 40 minutes.

Warm the caramel sauce; drizzle over the bread pudding before serving.

Mom's Zucchini Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
3 teaspoons ground cinnamon
3 eggs
1 cup vegetable oil
2 1/4 cups white sugar
3 teaspoons vanilla extract
2 cups grated zucchini
1 cup chopped walnuts

Directions

Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F (165 degrees C).

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.

Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

Bread Bowls II

Ingredients

1 pound frozen bread dough,
thawed

Directions

Thaw bread dough.

Preheat oven to 375 degrees F (190 degrees C).

Divide bread dough into fourths. Roll each fourth into an 8 inch circle.

Brush the back of 4 oven-safe bowls with oil or cooking spray. Place bowls upside down on a baking sheet. Place dough circles on bowls. Brush edge of dough with water and fold it back into a "hem" to make a bowl rim.

Bake at 375 degrees F (190 degrees C) for 18 to 20 minutes.

Soft Garlic Breadsticks

Ingredients

1 1/8 cups water (70 to 80 degrees F)
2 tablespoons olive or canola oil
3 tablespoons grated Parmesan cheese
2 tablespoons sugar
3 teaspoons garlic powder
1 1/2 teaspoons salt
3/4 teaspoon minced fresh basil
3 cups bread flour
2 teaspoons active dry yeast
1 tablespoon butter or stick margarine, melted

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Divide into 20 portions. Shape each into a ball; roll each into a 9-in. rope. Place on greased baking sheets. Cover and let rise in a warm place for 40 minutes or until doubled. Bake at 350 degrees F for 18-22 minutes or until golden brown. Remove to wire racks. Brush warm breadsticks with butter.

Nut and Fruit Bread

Ingredients

2 cups sifted all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
3/4 cup chopped walnuts
1 cup raisins
1 tablespoon orange zest
1 egg
1 cup milk
2 tablespoons butter, melted

Directions

Grease an 8 x 5 inch loaf tin thoroughly. Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, beat the egg well. Mix in milk and melted butter or shortening.

Sift flour, baking powder, and salt together into a mixing bowl. Add sugar, nuts, raisins and orange rind; mix well. Blend egg mixture into fruit and nut mixture until flour is just moistened. Turn batter into greased loaf tin, and allow to stand for 20 minutes.

Place pan in the center of the oven. Bake for 55 to 60 minutes. Turn bread out on wire rack, and cool for several hours before slicing.

Bread Machine Calzone

Ingredients

- 1 1/4 cups water
- 2 teaspoons active dry yeast
- 1 1/2 tablespoons white sugar
- 3 cups bread flour
- 1 teaspoon salt
- 1 teaspoon powdered milk
- 3/4 cup sliced Italian sausage
- 3/4 cup pizza sauce
- 1 1/4 cups shredded mozzarella cheese
- 2 tablespoons butter, melted

Directions

To Make Dough: Place water, yeast, sugar, flour, salt and powdered milk in the pan of the bread machine, in the order suggested by the manufacturer. Select Dough cycle. After cycle is completed, roll out dough on a lightly floured surface.

Meanwhile, brown sausage for about 8 to 10 minutes in a large skillet over medium heat. Drain excess fat and reserve.

Preheat oven to 350 degrees F (175 degrees C).

Shape dough into a 16 inch by 10 inch rectangle. Transfer to a lightly greased cookie sheet, and spoon pizza sauce lengthwise down the center of the dough, followed by the browned sausage and the cheese. Make diagonal cuts 1 1/2 inches apart down each long side of the dough rectangle, cutting to within 1/2 inch of the filling. Criss-cross cut strips of dough over the filling and seal edges with water. Brush top of calzone with melted butter.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until golden brown. Remove from oven and cool for 5 minutes, then slice and serve.

Moist Banana Raisin Bread

Ingredients

1 1/2 tablespoons butter, melted
1/3 cup white sugar
1/3 cup peanut butter
1 egg, lightly beaten
1 ripe banana, mashed
1 1/2 tablespoons milk
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1 dash salt
1/2 cup raisins
1/4 cup chopped roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 5x9 inch loaf pan.

In a large bowl, cream together the butter, sugar, peanut butter, egg, banana, and milk. In a separate bowl, mix the flour, baking powder, baking soda, and salt. Stir the flour mixture into the butter mixture just until moistened. Fold in the raisins and peanuts. Transfer to the prepared pan.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center of the loaf comes out clean. Cool in pan for 10 minutes before serving.

Orange-Chip Cranberry Bread

Ingredients

2 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
3/4 cup vegetable oil
2 teaspoons grated orange peel
1 cup buttermilk
1 1/2 cups chopped fresh or
frozen cranberries, thawed
1 cup miniature semisweet
chocolate chips
1 cup chopped walnuts
3/4 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, combine eggs, oil and orange peel; mix well. Add to dry ingredients alternately with buttermilk. Fold in cranberries, chocolate chips and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. If glaze is desired, combine confectioners' sugar and orange juice until smooth; spread over cooled loaves.

Libby's® Pumpkin Cranberry Bread

Ingredients

3 cups all-purpose flour
5 teaspoons pumpkin pie spice
2 teaspoons baking soda
1 1/2 teaspoons salt
3 cups granulated sugar
1 (15 ounce) can LIBBY'S® 100%
Pure Pumpkin
4 eggs
1 cup vegetable oil
1/2 cup orange juice
1 cup fresh or frozen cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5-inch loaf pans.

Combine flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, vegetable oil and orange juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans.

Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely.

Currant Cardamom Bread Pudding

Ingredients

3 large eggs
1/2 cup melted butter
1/2 cup apple flavored syrup
1/2 cup raw sugar
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons ground cardamom
1/2 teaspoon salt
3/4 cup half-and-half cream
1 1/2 cups milk
1 (16 ounce) loaf day-old French bread, cut into 1/4-inch cubes
1/2 cup dried currants

Directions

Mix eggs, butter, apple syrup, sugar, vanilla extract, cinnamon, nutmeg, cardamom, and salt. together in a large bowl. Stir in half and half and milk. Place cubed bread and currants into a large baking dish. Stir in the egg mixture until bread is evenly coated. Cover and refrigerate for 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Uncover the baking dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes.

Pumpkin Cranberry Nut Bread

Ingredients

3/4 cup butter or margarine,
softened
2 cups sugar
3 eggs
1 (15 ounce) can solid pack
pumpkin
1 1/2 teaspoons grated orange
peel
3 1/2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup chopped walnuts
1 cup chopped fresh or frozen
cranberries

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add pumpkin and orange peel; mix well (mixture will appear curdled). Combine the flour, cinnamon, salt, baking soda and baking powder; add to pumpkin mixture, beating on low speed just until moistened. Fold in walnuts and cranberries. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 65-75 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Tropical Sweet Bread

Ingredients

1/4 cup warm buttermilk (70 to 80 degrees F)
1/4 cup pineapple juice
3 tablespoons butter or margarine, softened
1 egg
1/2 cup pineapple tidbits
1/2 cup sliced banana
3 cups bread flour
1/4 cup whole wheat flour
1/2 cup flaked coconut
4 1/2 teaspoons sugar
1 teaspoon salt
1/4 teaspoon baking soda
1 1/2 teaspoons active dry yeast
1/3 cup chopped macadamia nuts

Directions

In bread machine pan, place the first 13 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the macadamia nuts.

Cranberry Orange Breakfast Bread

Ingredients

1 1/8 cups orange juice
2 tablespoons vegetable oil
2 tablespoons honey
3 cups bread flour
1 tablespoon dry milk powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 teaspoon salt
1 (.25 ounce) package active dry yeast
1 tablespoon grated orange zest
1 cup sweetened dried cranberries
1/3 cup chopped walnuts

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the cranberries and nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Pumpkin Coconut Bread

Ingredients

2 cups white sugar
1 cup packed brown sugar
1 cup vegetable oil
4 eggs
1 (15 ounce) can pumpkin puree
3 1/2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
1/2 teaspoon ground cloves
1 1/2 teaspoons ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
2/3 cup water
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Mix together sugars, oil, and eggs. Mix in pumpkin. Add flour, salt, soda, and spices, and then water. Stir together until just moistened. Stir in coconut and nuts. Pour batter into prepared pans.

Bake for 60 minutes, or until tester inserted in the center comes out clean.

Cereal Bread

Ingredients

1 cup bite size frosted wheat cereal
1 cup brown sugar
1/2 cup shortening
1 teaspoon salt
1 cup boiling water
2 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees F/45 degrees C)
2 eggs
6 cups bread flour

Directions

In a large bowl, combine cereal, brown sugar, shortening and salt. Pour boiling mixture over mixture. Let cool to room temperature.

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Combine cereal and yeast mixtures. Add eggs and two cups flour; mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven until brown, about 30 minutes. Remove from pans and let cool on a wire rack.

Breaded Parmesan Chicken

Ingredients

1/2 cup finely crushed herb-seasoned stuffing mix
3 tablespoons grated Parmesan cheese
1 tablespoon dried parsley
1 teaspoon curry powder
1 tablespoon Italian-style seasoning
3 tablespoons butter
6 skinless, boneless chicken breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small shallow dish combine the stuffing mix, cheese, parsley, curry powder and seasoning. Mix together.

In an 8x11 inch baking dish, melt the butter/margarine in the microwave. Dip the chicken breasts in the stuffing mixture, coating both sides of each breast.

Place chicken in baking dish and sprinkle any leftover stuffing mixture over the chicken. Bake in the preheated oven for 20 minutes, then turn chicken pieces over and bake for another 20 to 25 minutes or until chicken is cooked through. Enjoy!

Blackberry Pastry Bread

Ingredients

1/2 cup warm milk (110 to 115 degrees F)
1 tablespoon white sugar
1 (.25 ounce) package active dry yeast
3 egg yolks
1 cup whipping cream

3 1/2 cups all-purpose flour
1/4 cup white sugar
1 teaspoon salt
1/2 cup butter, chilled
1 cup blackberries

Directions

Combine the milk, 1 tablespoon sugar, and the yeast in a large bowl; stir the egg yolks and whipping cream into the milk mixture. Allow to rest for 10 minutes.

Whisk together the flour, 1/4 cup of sugar, and salt in a mixing bowl. Cut in the cold butter with a knife or pastry blender until the mixture resembles coarse crumbs. (This can also be done in a food processor: pulse the cold butter or shortening until it's the size of small peas. Turn mixture into a bowl and proceed.) Stir in yeast mixture until combined. Cover bowl with plastic wrap and refrigerate for 4 hours.

Preheat an oven to 375 degrees F (190 degrees C). Grease a baking sheet.

Turn dough onto a lightly floured board. Divide the dough into three portions and shape them into balls. Roll each ball out to a 9x12 inch rectangle. Spoon blackberries evenly onto the center third of each rectangle, width-wise. Using a knife, cut about 9 slanting lines along each side approximately 1 inch apart. Create a braid by folding alternating strips from each side, overlapping the berries. Place the pastry braid onto the prepared baking sheet. Repeat with the remaining two portions. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 1 hour.

Bake in the preheated oven until golden brown, 25 to 30 minutes.

Yogurt Whole Wheat Quick Bread

Ingredients

4 tablespoons butter, melted
6 tablespoons honey
1 cup plain yogurt
1 egg, room temperature
1/4 cup fresh lemon juice
1 cup all-purpose flour
1 cup whole wheat flour
1 1/2 teaspoons baking soda
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, combine melted butter and honey. Whisk in yogurt, egg and lemon juice.

In a separate bowl, sift together all-purpose flour, whole wheat flour, baking soda, nutmeg and cinnamon. Fold this mixture into the yogurt mixture, stirring just enough to blend. Pour batter into prepared loaf pan.

Bake in preheated oven until top of loaf springs back when touched and a toothpick inserted into center of the loaf comes out clean, about 50 minutes.

Sausage French Bread Pizza

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
1 French baguette (about 20
inches long)
1/2 cup pizza sauce
1 cup shredded Italian style
cheese
2 ounces sliced pepperoni

Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until brown. Set aside. Slice baguette in half lengthwise. Place halves on a baking sheet. Spread with sauce. Top with cheese, sausage and pepperoni. Bake for 5 minutes or until cheese is melted. Cut into 2 inch pieces.

Cranberry Orange Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 egg
1 teaspoon grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 cup chopped fresh or frozen
cranberries
1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Persimmon Raisin Yeast Bread

Ingredients

1/2 cup very ripe persimmon pulp
9 tablespoons water
2 tablespoons butter
1 1/2 teaspoons white sugar
1 1/2 teaspoons salt
2 cups bread flour
1 cup whole wheat flour
2 tablespoons wheat germ
1 teaspoon ground cinnamon
2 1/2 teaspoons active dry yeast
1/3 cup raisins

Directions

Place all ingredients except raisins in your bread machine's baking pan in the order recommended by the manufacturer. Use the basic or white cycle. You may need to add an extra tablespoon of water during kneading

If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Herb Bread

Ingredients

3 cups whole wheat flour
5 cups all-purpose flour, divided
2 (.25 ounce) packages active dry yeast
3 tablespoons sugar
1 tablespoon salt
1 teaspoon dried sage
1/2 teaspoon dried marjoram
1 small onion, minced
3 tablespoons cooking oil
3 cups warm water (120 degrees to 130 degrees)
Milk
2 tablespoons grated Parmesan cheese

Directions

In a large mixing bowl, combine whole wheat flour, 1 cup all-purpose flour, yeast, sugar, salt, herbs, onion, oil and water. Beat with an electric mixer on low until moistened, then beat for 3 minutes at medium. By hand, stir in enough of the remaining flour to form a stiff dough. Place in a greased bowl, turning once to grease top. Cover and allow to rise until doubled, about 1 hour. Punch dough down. Shape into two balls and place in two greased 2-qt. casseroles. Cover and let rise until almost doubled, about 45 minutes. Brush tops with milk and sprinkle with Parmesan cheese. Bake at 350 degrees F for 40-45 minutes. Remove from casseroles to cool on wire rack.

Rum Raisin Bread

Ingredients

2 tablespoons rum
1/2 cup raisins
1/2 cup water
2 cups bread flour
1 tablespoon dry milk powder
2 teaspoons brown sugar
1 teaspoon salt
2 teaspoons butter
2 tablespoons heavy whipping cream
1/2 teaspoon rum flavored extract
1 egg
1 teaspoon olive oil
1 1/2 teaspoons active dry yeast

Directions

In a small bowl, pour rum over raisins. Let stand for 30 minutes and drain.

Place ingredients in pan in the order recommended by the manufacturer. Use the regular setting for a 1 pound loaf.

If your machine has a Fruit setting, add the raisins at the signal, or about 5 minutes before the kneading cycle has finished.

Bacon Onion Breadsticks

Ingredients

2 tablespoons active dry yeast
2 cups warm milk (110 to 115 degrees F), divided
1 teaspoon sugar
1/2 cup butter or margarine, melted
1 1/4 teaspoons salt, divided
5 1/2 cups all-purpose flour
1 pound sliced bacon, diced
1 medium onion, chopped
1/4 teaspoon pepper
1 egg, beaten
coarse salt

Directions

In a mixing bowl, dissolve yeast in 1 cup warm milk. Add sugar; let stand for 5 minutes. Add butter, 1 teaspoon salt and remaining milk; mix well. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Meanwhile, in a skillet, saute bacon and onion until bacon is crisp; drain. Add pepper and remaining salt. Cool completely. Punch dough down. Turn onto a floured surface; knead bacon mixture into dough. Roll dough into a 14-in. square. Brush with egg; sprinkle with coarse salt. Cut dough in half lengthwise and in thirds crosswise. But each section into six strips. Place 2 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool.

Bread Pudding III

Ingredients

10 slices white bread, cut into cubes
1/4 cup butter, melted
1 teaspoon ground cinnamon
1/2 cup raisins
6 eggs, beaten
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk (160 degrees F/71 degrees C)
1 pinch ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter one 2 quart baking dish.

Combine bread cubes, butter, cinnamon and raisins; mix well and place in baking dish.

Beat together the eggs, sugar, vanilla and salt. Add milk, mix well and pour over bread cubes.

Sprinkle with nutmeg and bake for 25 minutes.

Whole Wheat Beer Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
4 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1/3 cup packed brown sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large mixing bowl, combine all-purpose flour, whole wheat flour, baking powder, salt and brown sugar. Pour in beer, stir until a stiff batter is formed. It may be necessary to mix dough with your hands. Scrape dough into prepared loaf pan.

Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the loaf comes out clean.

Easter Egg Bread

Ingredients

6 cups all-purpose flour
1/2 cup sugar
2 (.25 ounce) packages active dry yeast
1 teaspoon ground cardamom
1 teaspoon salt
1 1/2 cups milk
6 tablespoons butter, cubed
4 eggs
3 hard-cooked eggs
vegetable oil
2 tablespoons cold water

Directions

In a large mixing bowl, combine 2 cups flour, sugar, yeast, cardamom and salt. In a saucepan, heat milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add 3 eggs; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes.

Dye hard-cooked eggs; lightly rub with oil. Punch dough down. Turn onto a lightly floured surface; divide dough into thirds. Shape each portion into a 24-in. rope.

Place ropes on a greased baking sheet and braid; bring ends together to form a ring. Pinch ends to seal. Gently separate braided ropes and tuck dyed eggs into openings. Cover and let rise until doubled, about 20 minutes.

Beat water and remaining egg; gently brush over dough. Bake at 375 degrees F for 28-32 or until golden brown. Remove from pan to a wire rack to cool. Refrigerate leftovers.

Onion Herb Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1/2 cup warm milk (110 to 115 degrees F)
1 tablespoon butter
1 tablespoon sugar
1 teaspoon dried rosemary, crushed
1/2 teaspoon salt
1/2 teaspoon dill weed
1/2 teaspoon garlic powder
1/4 cup finely chopped onion
2 1/4 cups all-purpose flour, divided

Directions

In a large mixing bowl, dissolve yeast in water. Add the milk, butter, sugar, rosemary, salt, dill, garlic powder, onion and 1 cup of flour. Beat until smooth. Add the remaining flour and stir for about 1 minute.

Transfer to a greased bowl. Cover and let rise in a warm place until doubled, about 30 minutes.

Stir the batter down, about 25 strokes. Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Cover and let rise until almost doubled, about 15 minutes.

Bake at 375 degrees F for 40-45 minutes. Remove from pan to a wire rack. Serve warm.

Coconut Bread

Ingredients

1/4 cup butter or margarine,
softened
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
2 cups all-purpose flour
3 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
3/4 cup flaked coconut
Additional sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg and extracts. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in coconut. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with sugar. Bake at 350 degrees F for 50-55 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

60-Minute Mini Breads

Ingredients

3 cups all-purpose flour
1 tablespoon sugar
1 teaspoon salt
1 (.25 ounce) package quick-rise yeast
3/4 cup water
1/4 cup milk
2 tablespoons butter or margarine

Directions

In a mixing bowl, combine 2 cups flour, sugar, salt and yeast. In a saucepan, heat the water, milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes. Do not let rise. Divide in half. Roll each portion into an 8-in. x 5-in. rectangle. Roll up, jelly-roll style, starting with a short side; pinch seam to seal. Place, seam side down, in two greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Fill a 13-in. x 9-in. x 2-in. baking pan with 1 in. of hot water. Set loaf pans in water. Cover and let rise for 15 minutes. Remove loaf pans from the water bath. Bake at 400 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

Creamy Banana Bread

Ingredients

1/2 cup margarine, softened
1 (8 ounce) package cream cheese, softened
1 1/4 cups white sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup chopped pecans
2 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Cream the butter or margarine and cream cheese together. Gradually add the white sugar, and continue beating until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in the mashed bananas and vanilla. Add flour, baking powder, and soda; mix until batter is just moist.

In a small bowl, mix together chopped pecans, 2 tablespoons brown sugar, and cinnamon.

Divide 1/2 batter into two greased and floured 8x4 inch loaf pans. Sprinkle pecan mixture over batter in pans, and top with remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until an inserted toothpick comes out clean.

White Bread III

Ingredients

1 1/2 teaspoons active dry yeast
3 1/4 cups bread flour
2 tablespoons dry milk powder
2 teaspoons salt
2 tablespoons white sugar
2 tablespoons vegetable oil
1/4 cup instant mashed potato
flakes
1 3/8 cups water

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting; press Start.

Pumpkin Bread IV

Ingredients

3 cups canned pumpkin puree
1 1/2 cups vegetable oil
4 cups white sugar
6 eggs
4 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground nutmeg
1 1/2 teaspoons ground cloves

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9x5 inch loaf pans.

In a large bowl, mix together the pumpkin, oil, sugar, and eggs. Combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the pumpkin mixture until well blended. Divide the batter evenly between the prepared pans.

Bake in preheated oven for 45 minutes to 1 hour. The top of the loaf should spring back when lightly pressed.

Kneadlessly Simple Easy Oat Bread

Ingredients

5 1/2 cups unbleached all-purpose white OR bread flour, or as needed
1 1/4 cups old-fashioned OR quick oats (not instant), divided
3 tablespoons granulated sugar
2 3/4 teaspoons salt
1 teaspoon Fleischmann's® RapidRise OR Bread Machine Yeast
1/4 cup honey OR mild molasses
1/4 cup corn oil OR vegetable oil
2 1/4 cups ice cold water, plus
2 tablespoons ice cold water

Directions

FIRST RISE: In a very large bowl, thoroughly mix flour, 1 cup oats, sugar, salt and yeast. Stir together honey, oil and ice water in a separate bowl; add to dry ingredients and stir vigorously. If too dry, stir in just enough additional water to mix together; dough should be slightly stiff. If dough is very soft, stir in more flour to stiffen. Brush top of dough with oil. Cover bowl with plastic wrap. If desired, for best flavor or convenience, refrigerate dough 3 to 10 hours; this is optional. Then let rise in a cool room 12 to 18 hours.

SECOND RISE: Vigorously stir dough. If necessary, stir in enough additional flour to yield a hard-to-stir consistency. Generously grease two 8-1/2 x 4-1/2-inch loaf pans. Sprinkle 1 tablespoon oats in each; tip pans back and forth to spread oats. Using oiled kitchen shears or serrated knife, cut dough in half. Put each half in pan, smoothing top of dough. Brush tops with oil. Sprinkle 1 tablespoon oats over each; press down to imbed. Cover pans with greased plastic wrap.

LET RISE USING ANY OF THESE METHODS: For a 2 to 3-hour **REGULAR RISE** let stand at warm room temperature; for a 45 minute- to 2-hour **FASTER RISE**, put in a turned-off microwave with 1 cup boiling water; for **SLOW RISE**, refrigerate up to 24 hours, then put in warm room. As dough nears plastic, remove it; continue until dough is 1/2-inch above pan rim.

BAKING: Bake in a preheated 375 degree F oven for 50-60 minutes, until tops are well browned. Cover with foil, bake 10-15 minutes more, until skewer inserted in center comes out with only a few particles on tip (or until center registers 208 degrees to 210 degrees F). Bake 5 minutes more to ensure center doneness. Cool 15 minutes in pan. Turn loaves onto rack to finish cooling.

SERVING/STORING: Best served at room temperature or toasted. Store airtight at room temperature 3 days; may be frozen, airtight, for up to 2 months.

Flax and Sunflower Seed Bread

Ingredients

- 1 1/3 cups water
- 2 tablespoons butter, softened
- 3 tablespoons honey
- 1 1/2 cups bread flour
- 1 1/3 cups whole wheat bread flour
- 1 teaspoon salt
- 1 teaspoon active dry yeast
- 1/2 cup flax seeds
- 1/2 cup sunflower seeds

Directions

Place all ingredients (except sunflower seeds) in the pan of the bread machine in the order recommended by the manufacturer. Select basic white cycle; press start. Add the sunflower seeds when the alert sounds during the knead cycle.

Ciabatta Bread

Ingredients

1 1/2 cups water
1 1/2 teaspoons salt
1 teaspoon white sugar
1 tablespoon olive oil
3 1/4 cups bread flour
1 1/2 teaspoons bread machine yeast

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the Dough cycle, and Start.

Dough will be quite sticky and wet once cycle is completed, resist the temptation to add more flour. Place dough on a lightly floured board, cover with a large bowl, and let rest for 15 minutes.

Lightly flour or use parchment lined baking sheets. Divide into 2 pieces, and form each into a 3x14 inch oval. Place loaves on prepared sheets, dimple surface, and lightly flour. Cover, and let rise in a draft free place for approximately 45 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Dimple dough for a second time, and then place loaves in the oven, positioned on the middle rack. Bake for 25 to 30 minutes. During baking, spritz loaves with water every 5 to 10 minutes for a crispier crust.

Banana Bread

Ingredients

2/3 cup sugar
1/3 cup shortening
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas

Directions

Note: This recipe does NOT contain eggs or milk. In a large bowl, cream sugar and shortening for about 5 minutes (mixture does not get smooth). Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with bananas, beating after each addition (the batter will be thick). Spoon into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 40-45 minutes or until bread tests done with a toothpick. Cool in pan for 10 minutes before removing to a wire rack.

Buttermilk Corn Bread

Ingredients

- 1 tablespoon vegetable oil
- 1 cup cornmeal
- 1/4 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 egg
- 1 cup buttermilk

Directions

Place oil in an 8-in. ovenproof skillet; tilt to coat bottom and sides. Place in a 425 degrees F oven for 10 minutes. In a bowl, combine cornmeal, flour, baking powder, salt and baking soda. Beat egg and buttermilk; add to dry ingredients just until moistened. Pour into the hot skillet. Bake for 15 minutes or until golden brown and a toothpick comes out clean.

Cranberry Sweet Potato Bread

Ingredients

1 cup orange juice
1/2 cup dried cranberries
1 (8 ounce) package cream cheese, softened
3 tablespoons confectioners' sugar
1 teaspoon lemon extract
DOUGH:
1/3 cup butter or margarine, softened
1 1/4 cups sugar
1 egg
1 cup cold mashed sweet potatoes
1 3/4 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup dried cranberries
1/2 cup chopped macadamia nuts or almonds

Directions

In a saucepan, combine orange juice and cranberries; bring to a boil. Reduce heat. Simmer, uncovered, for 5 minutes or until cranberries are softened; drain. In a mixing bowl, beat cream cheese, confectioners' sugar and lemon extract until smooth. Fold in cranberry mixture. Cover and refrigerate for at least 1 hour. Meanwhile, in a mixing bowl, cream butter and sugar. Beat in egg and sweet potatoes. Combine the dry ingredients; gradually add to creamed mixture. Fold in cranberries and nuts. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cover loosely with foil if the top browns too quickly. Cool for 10 minutes before removing from pan to a wire rack. Serve with the cream cheese spread.

Pumpkin Bread Ring

Ingredients

1/4 cup butter (no substitutes),
softened
1 cup sugar
1 cup packed brown sugar
4 eggs
1 (15 ounce) can solid pack
pumpkin
3 cups biscuit/baking mix
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/4 cup milk
GLAZE:
1/3 cup butter
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
4 tablespoons water

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Add pumpkin; mix well. Combine the biscuit mix, cinnamon, ginger, cloves and nutmeg; add to the creamed mixture alternately with milk. Pour into a greased 10-in. fluted tube pan.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

For glaze, in a saucepan, cook and stir butter over medium heat for 6-7 minutes or until golden brown. Pour into a mixing bowl; beat in confectioners' sugar, vanilla and enough water to achieve drizzling consistency. Drizzle over cooled bread.

Finnish Flat Bread

Ingredients

1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup shortening
1 cup buttermilk

Directions

In a bowl, combine flours, sugar, baking powder, salt and baking soda. Cut in shortening until the mixture resembles coarse crumbs. Add milk and mix just until dough is moistened. Knead on floured surface for 3-5 minutes. Pat onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 30 minutes or until golden. cool for 10 minutes before removing to a wire rack. Cut into pieces.

Butter Dip Breadsticks

Ingredients

1/3 cup butter or margarine,
melted
2 1/4 cups all-purpose flour
3 1/2 teaspoons baking powder
3 teaspoons sugar
1 1/2 teaspoons salt
1 cup milk

Directions

Place butter in an ungreased 15-in. x 10-in. x 1-in. baking pan. In a bowl, combine the flour, baking powder, sugar and salt; mix well. Stir in the milk just until moistened. Turn onto a floured surface; knead 10 times. Roll into a 12-in. x 9-in. rectangle. Cut into 9-in. x 1/2-in. strips.

Dip each side of strip in butter in prepared pan; arrange in the pan (do not allow sides to touch). Bake at 450 degrees F for 15-20 minutes or until golden brown.

Melt In Your Mouth Pumpkin Bread

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 (3.5 ounce) packages instant coconut cream pudding mix
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 1/4 cups vegetable oil
5 eggs
2 cups canned pumpkin puree

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine flour, sugar, pudding mix, baking soda, salt and cinnamon. Stir in the oil, eggs and pumpkin until just blended.. Stir the flour mixture into the egg mixture. Pour batter into prepared pans.

Bake in preheated oven for 1 hour, or until a toothpick inserted into center of the loaf comes out clean. Remove from oven and let stand 15 minutes, then remove from pans and cool on wire rack.

Essence of Bread

Ingredients

2 tablespoons yellow cornmeal
6 cups bread flour
2 (.25 ounce) packages rapid rise yeast
2 teaspoons salt
2 1/2 cups warm water (120 to 130 degrees F/50 degrees C)

Directions

Heat oven to warm (about 110 degrees F/45 degrees C). Spray two 9x5 inch loaf pans with non-stick cooking spray, add just enough cornmeal to coat.

In the bowl of an upright mixer, combine the flour, yeast and salt; stir well to combine. Pour in the water; mix until a stiff dough forms. Lightly oil a large bowl, place the dough in the bowl. Cover with a damp cloth and let rise in preheated oven for 15 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. With very sharp knife, cut shallow slash in tops of loaves. Lightly dust loaves with flour, cover with towel, and put back in oven. Let rise until at least doubled, about 45 minutes. Remove loaves from oven, keep covered, and preheat oven to 425 degrees F (220 degrees C).

Return uncovered loaves to preheated oven. Bake until golden brown and loaves sound hollow when tapped on the top.

Apple Streusel Bread

Ingredients

2 1/2 cups packaged baking mix
1/2 cup flour
2 teaspoons apple pie spice
4 eggs, beaten
1 (21 ounce) can LUCKY LEAF®
Apple Pie Filling
1 cup MUSSELMAN'S® Apple
Sauce
3/4 cup packed brown sugar,
divided
2/3 cup cooking oil
1/2 cup chopped walnuts
(optional)

Directions

Preheat oven to 350 degrees F. Grease and flour two 8x4x2-inch loaf pans.

In a large bowl combine baking mix, flour, and apple pie spice. In another large bowl combine eggs, LUCKY LEAF Apple Pie Filling, MUSSELMAN'S Apple Sauce, 1/2 cup of the brown sugar, and oil. Add to flour mixture. Stir just until moistened. Divide batter evenly between prepared pans. Top each loaf with remaining brown sugar and walnuts (if using).

Bake for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Cool in pans on wire rack for 10 minutes. Remove from pans and cool completely on wire rack. Wrap and store overnight for easier slicing.

Peanut Butter Bread I

Ingredients

4 cups all-purpose flour
1 1/2 cups water
2/3 cup peanut butter
5 tablespoons brown sugar
2 teaspoons salt
3 1/2 teaspoons active dry yeast

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

This Bread can be made with the White, Rapid, or Delay bake cycles. Select one, and Start.

Potato Bread Rolls

Ingredients

4 tablespoons vegetable oil
1/4 cup chopped onion
1/4 teaspoon ground turmeric
1/4 teaspoon chili powder
1 cup mashed potatoes
1 tablespoon chopped fresh cilantro
2 tablespoons water
4 slices white bread

Directions

Heat one tablespoon of oil in a frying pan over medium high heat. Add the chopped onions, and saute until they are softened.

Mix the turmeric and chili powder into the frying pan and remove the pan from the heat. Stir the mashed potatoes and cilantro into the frying pan; stir to mix well.

Sprinkle a few drops of water onto each slice of bread. Flatten the bread gently. Spoon 1/4 of the potato mixture onto the slice of bread. Roll the bread into a cylinder. Seal the edges together by pinching the ends with your fingers, use more water if it is necessary to keep the bread sealed. Do the same with the remaining 3 slices of bread.

Pour the three tablespoons of oil into a large frying pan or wok. Heat the oil to a high heat. Place the bread rolls into the hot oil and fry until crispy.

Spent Grain Wheat Bread

Ingredients

1 1/4 cups water
3 tablespoons honey
3 tablespoons butter, softened
1/4 cup spent grain
1 1/2 tablespoons powdered milk
1 teaspoon white sugar
1 teaspoon salt
1/2 cup rye flour
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
1/4 cup vital wheat gluten
1 teaspoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select whole wheat cycle; press Start. If using the delay timer, decrease water by 1 tablespoon.

Traditional Whole Wheat Bread

Ingredients

3 cups whole wheat flour
1/2 cup toasted wheat germ
1/4 cup mashed potato flakes
1/4 cup nonfat dry milk powder
2 tablespoons sugar
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
2 cups water
3 tablespoons vegetable oil
3 eggs
3 cups all-purpose flour

Directions

In a mixing bowl, combine the first seven ingredients. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat until blended. Beat in eggs until smooth. Stir in enough all-purpose flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 35-40 minutes or until golden brown. Remove from pans to cool on wire racks.

Zucchini Bread with Cinnamon Sugar Topping

Ingredients

3 beaten eggs
1 cup vegetable oil
2 cups white sugar
2 cups shredded zucchini
2 teaspoons vanilla extract
1/2 cup golden raisins
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
1 teaspoon cinnamon

1/4 cup brown sugar
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Prepare two loaf pans with cooking spray.

Mix the eggs, vegetable oil, sugar, zucchini, and vanilla extract together in a large bowl; add the raisins. In a separate bowl, combine the flour, baking soda, baking powder, salt, and 1 teaspoon cinnamon. Whisk the flour mixture into the zucchini mixture, stirring until almost all the lumps are gone. Divide the batter between the two prepared loaf pans.

Whisk the flour mixture into the zucchini mixture, stirring until almost all the lumps are gone. Divide the batter between the two prepared loaf pans, and sprinkle the tops with the brown sugar-cinnamon mixture.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cheesy Onion Quick Bread

Ingredients

1 medium onion, chopped
1 teaspoon olive oil
1 1/2 cups reduced-fat
biscuit/baking mix
1 egg, lightly beaten
1/2 cup fat-free milk
1 cup shredded reduced-fat
Cheddar cheese, divided
2 teaspoons poppy seeds
1 tablespoon butter or stick
margarine

Directions

In a small nonstick skillet, saute onion in oil until tender; set aside. Place biscuit mix in a bowl. Combine egg and milk; mix well. Stir into the biscuit mix just until moistened. Stir in the onion mixture, 1/2 cup cheese and poppy seeds.

Transfer to an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Sprinkle with the remaining cheese. Drizzle with butter. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean and loaf is golden brown. Cool for 10 minutes before removing from pan to a wire rack. Store in the refrigerator.

Parmesan Zucchini Bread

Ingredients

3 cups all-purpose flour
3 tablespoons grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
2 eggs
1 cup buttermilk
1/3 cup sugar
1/3 cup butter or stick margarine, melted
1 cup shredded peeled zucchini
1 tablespoon grated onion

Directions

In a bowl, combine the flour, Parmesan cheese, salt, baking powder and baking soda. In another bowl, beat the eggs, buttermilk, sugar and butter. Stir into dry ingredients just until moistened. Fold in zucchini and onion.

Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 1 hour or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Super Bowl Bread Bowls

Ingredients

1/2 cup water (70 to 80 degrees F)
1 cup warm milk (70 to 80 degrees F)
2 tablespoons butter, softened
2 tablespoons sugar
1 1/2 teaspoons salt
4 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1 egg white, beaten
VEGETABLE CHOWDER:
1 large onion, chopped
3 celery ribs, chopped
6 tablespoons butter
3 1/2 cups frozen mixed vegetables, thawed
6 tablespoons all-purpose flour
4 1/2 cups milk
4 bacon strips, cooked and crumbled
2 teaspoons chicken bouillon granules
3/4 teaspoon seasoned salt
1/2 teaspoon pepper

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When the cycle is completed, turn dough onto a lightly floured surface. Divide into six portions; shape into balls. Place on greased baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes. Brush with egg white. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire racks.

To make bowl, cut the top fourth off of bread; carefully hollow out bottom of each, leaving a 1/4-in. shell (discard removed bread or save for another use).

For chowder, in a large saucepan, saute onion and celery in butter until tender. Add mixed vegetables. Stir in flour until blended. Gradually stir in milk until combined. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in bacon, bouillon is dissolved. Serve in bread bowls.

Cheesy Italian Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm water (110 degrees to 115 degrees F)
2 tablespoons sugar
1/2 teaspoon salt
1 teaspoon garlic salt
1/2 cup grated Romano cheese
3 cups all-purpose flour
Cornmeal

Directions

In a large mixing bowl, dissolve yeast in water. Add the sugar, salt, garlic salt, cheese and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each half into a 14-in. loaf. Place on a greased baking sheet that has been sprinkled with cornmeal. Cover and let rise until doubled, about 45 minutes.

Brush loaves with water. Make three diagonal slashes about 1/2 in. deep with a very sharp knife in each loaf.

Fill a 13-in. x 9-in. x 2-in. baking pan with 1 in. of hot water and place on the bottom oven rack. Preheat to 400 degrees F. Bake loaves for 20-25 minutes. Remove to wire racks.

Wild Rice 'n' Bread Dressing

Ingredients

3/4 cup chopped celery
2/3 cup chopped onion
2/3 cup chopped carrot
1/3 cup vegetable oil
3 tablespoons dried parsley flakes
4 teaspoons chicken bouillon granules
1 teaspoon garlic powder
1 teaspoon dried marjoram
1 teaspoon dried rosemary, crushed
1 teaspoon rubbed sage
1/2 teaspoon pepper
1/4 teaspoon poultry seasoning
2 cups chicken broth
8 cups day-old bread cubes
3 cups cooked wild rice

Directions

In a large skillet, saute the celery, onion and carrot in oil until tender. Stir in the parsley, bouillon, garlic powder, marjoram, rosemary, sage, pepper and poultry seasoning. Add the broth; heat through.

In a large bowl, combine bread cubes and wild rice. Stir in broth mixture; toss to coat. Transfer to a greased shallow 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 10-15 minutes longer or until heated through.

Buttercup Squash Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 tablespoons molasses
1 teaspoon salt
1/2 teaspoon caraway seeds
1 cup mashed, cooked butternut squash
3 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in water. Add molasses, salt, caraway, squash and 2 cups flour; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to greased top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; turn onto a floured surface and shape into a loaf. Place in a greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise until doubled, about 45 minutes. Bake at 400 degrees F for 25-30 minutes or until golden brown. Remove from pan to cool on a wire rack.

Cheesy Poppy Seed Bread

Ingredients

1 round loaf sourdough bread
1 pound Swiss cheese, sliced
1 bunch green onions, thinly sliced
1/2 cup butter, melted
1 tablespoon poppy seeds
1 teaspoon celery salt

Directions

Preheat an oven to 375 degrees F (190 degrees C). Cover a baking sheet with a layer of aluminum foil.

Without cutting through the bottom of the bread, deeply score the bread into 1 inch squares. Place the bread on the prepared baking sheet. Tuck the sliced Swiss cheese into the cuts, making sure to get into each score mark. Evenly sprinkle the green onions over the cheese, tucking some down into the cuts.

Stir together the melted butter, poppy seeds, and celery salt. Spoon the butter mixture evenly over the stuffed bread. Cover the loaf with another sheet of aluminum foil.

Bake in the preheated oven until the cheese is melted and the bread is hot, about 1 hour.

Rich White Bread

Ingredients

3 cups all-purpose flour
2 tablespoons white sugar
1 (.25 ounce) package rapid rise yeast
1/4 teaspoon salt
3 tablespoons butter
1 egg
3/4 cup warm water (110 degrees F/45 degrees C)

Directions

Insert metal blade in food processor bowl. Add flour, sugar, yeast, and salt; process 10 seconds to combine. Place butter and egg in food processor. Begin processing, then slowly pour warm water through feed tube just until dough forms a ball, about 10 to 15 seconds. Continue processing for 60 seconds to knead dough. Carefully remove dough from processor bowl and place on a lightly floured surface. Cover and let rest for 10 minutes.

Form dough into a loaf and place in a lightly greased 8x4 inch loaf pan. Cover and let rise until doubled, about 45 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Raisin Bran Bread

Ingredients

17 tablespoons water (70 to 80 degrees F)
1/4 cup packed brown sugar
2 tablespoons butter or margarine, softened
1/2 teaspoon salt
1/4 teaspoon baking soda
1 1/2 cups raisin bran cereal
2 1/4 cups bread flour
2 1/4 teaspoons active dry yeast
1/2 cup raisins

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the raisins.

Coconut Macaroons from White Bread

Ingredients

16 slices white bread
1 (14 ounce) can sweetened condensed milk
1 (7 ounce) package sweetened flaked coconut

Directions

Trim crusts from bread slices, and cut each slice into thirds. Lay out the slices on cookie sheets to dry out - a few hours or overnight. Turn over once for even drying. It is important that they dry out thoroughly like croutons.

Preheat the oven to 350 degrees F (175 degrees C). Coat cookie sheets with cooking spray.

Pour the sweetened condensed milk into a shallow dish, and put the coconut in a separate bowl. Dip bread pieces in the condensed milk, and then in the coconut. Lay on the greased baking sheets.

Bake for 6 to 10 minutes in the preheated oven, until lightly toasted. Be careful, as the sweetened coconut flakes tend to burn easily. Remove from baking sheets and allow to cool.

Fry Bread Tacos I

Ingredients

- 1 pound ground beef
- 2 teaspoons chili powder
- 2 teaspoons garlic powder
- 1 (15 ounce) can kidney beans, drained
- 1 tablespoon shredded sharp Cheddar cheese
- 1 (12 ounce) package frozen dinner rolls, thawed
- 3 cups vegetable oil

Directions

In a large skillet over medium-high heat, brown the ground beef. Drain off the grease, and season with chili powder and garlic powder. Stir in kidney beans. Remove from heat, and set aside.

On a lightly floured surface, roll balls of dough out into circles about 6 to 8 inches across, and 1/4 inch thick. Flip the dough over so it is sticky-side up, and place meat mixture over half of the circle. Fold dough over, and pinch to seal. Trim if necessary to make a half-moon shape. Place filled tacos onto a lightly greased cookie sheet, and cover with a towel or greased plastic wrap.

Heat one inch of oil in a large heavy skillet to 365 degrees F (180 degrees C). Fry tacos for a few minutes on each side, or until golden. Remove to paper towels to absorb grease. Slit the top, and put cheese into the tacos while they are hot. Feel free to add any additional taco toppings too.

Apple Pie Bread

Ingredients

1 1/2 teaspoons active dry yeast
1 1/2 teaspoons ground cinnamon
3 1/4 cups bread flour
1 1/2 teaspoons salt
3 tablespoons powdered
buttermilk
1 1/4 cups apple pie filling
1 1/2 tablespoons butter, softened
1/2 cup water

Directions

Place all ingredients into the pan of the bread machine in the order suggested by the manufacturer. Press Start.

Cranberry Pineapple Bread

Ingredients

2 tablespoons vegetable oil
2 tablespoons honey
1 1/8 cups water
2 1/2 cups bread flour
1/2 cup whole wheat flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground mace
1 tablespoon dry milk powder
1 1/4 teaspoons salt
1 cup dried cranberries
2 dried pineapple rings, finely
chopped
2 teaspoons active dry yeast

Directions

Combine the bread flour, whole wheat flour, ground cinnamon, mace, powdered milk, salt, cranberries, and pineapple. Add this mixture as you would normally add dry ingredients to your bread machine.

Add all the ingredients to the pan of the bread machine in the order suggested by the manufacturer.

Set your bread machine to Basic Loaf, and check to see that the dough forms a ball without excess moisture. May have to add a little more bread flour, no more than a tablespoon, so that the dough forms a nice solid ball.

Fresh Pear Bread

Ingredients

2 pears - peeled, cored and shredded
1 pear - peeled, cored and mashed
1 egg, lightly beaten
1 egg white, lightly beaten
2 tablespoons water
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup instant vanilla pudding mix
1 1/2 teaspoons cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1/8 teaspoon baking powder

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 5x9 inch loaf pan.

In a bowl, mix the shredded pears, mashed pear, egg, egg white, water, and vanilla. In a separate bowl, mix the flour, sugar, pudding mix, cinnamon, baking soda, salt, and baking powder. Stir the pear mixture into the flour mixture just until moistened. Transfer to the prepared loaf pan.

Bake 1 hour in the preheated oven, or until a knife inserted in the center comes out clean.

Super Moist Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
2 cups packed dark brown sugar
2/3 cup white sugar
2 cups pumpkin puree
1 cup vegetable oil
2/3 cup coconut milk
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
2/3 cup flaked coconut
1 cup toasted walnuts, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl combine the flour, brown sugar, white sugar, pumpkin puree, oil, coconut milk, baking soda, salt, ground nutmeg and ground cinnamon. Mix until all of the flour is gone. Fold in the nuts and flaked coconut. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean. Remove from oven and cover loaves with foil tightly. Allow to steam for 10 minutes. Remove foil and turn out onto a cooling rack. Tent lightly with the foil and allow to cool completely.

Gaga's Broccoli Bread

Ingredients

1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
6 ounces cottage cheese
1 large onion, finely chopped
1 cup butter, melted
4 eggs, beaten
1 (16 ounce) package dry
cornbread (corn muffin) mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

Mix together the broccoli, cottage cheese, onion, melted butter, and eggs in a large bowl. Stir the cornbread mixture into the broccoli mixture until it is thoroughly combined. Spread the batter into the prepared baking pan.

Bake in the preheated oven for 25 to 30 minutes, until the top of the cornbread is lightly browned.

Herman Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup lukewarm water
1 cup Herman Sourdough Starter
3 tablespoons vegetable oil
3 cups all-purpose flour
1 tablespoon salt

Directions

In a small mixing bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large mixing bowl, combine the yeast mixture with the Herman Starter, oil, 2 cups flour and salt; mix well. Add the remaining flour, 1/2 cup at a time, stirring after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Lightly grease a 9x5 inch loaf pan. Deflate the dough and turn it out onto a lightly floured surface and form into a loaf. Place into the prepared pan. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Preheat oven to 375 degrees F (190 degrees C).

Bake in the preheated oven for 30 to 35 minutes, or until the top of the loaf is golden brown and the bottom sounds hollow when tapped.

Buttermilk Nut Bread

Ingredients

1 egg
1 cup packed brown sugar
2 tablespoons shortening, melted
2 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1/2 cup chopped nuts

Directions

In a mixing bowl, beat the egg. Gradually beat in brown sugar and shortening. Combine flour, baking powder, baking soda and salt; add to egg mixture alternately with buttermilk. Beat just until moistened. Stir in nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Breaded chicken with Avocado

Ingredients

3 tablespoons cornmeal
1 tablespoon cornstarch
1/2 teaspoon garlic salt
1/2 teaspoon ground cumin
1 egg
1 tablespoon water
2 skinless, boneless chicken breast halves
4 teaspoons vegetable oil
1/2 cup shredded Monterey Jack cheese
6 slices avocado
1/4 cup sour cream
2 tablespoons sliced green onion

Directions

In a large resealable plastic bag, combine the cornmeal, cornstarch, garlic salt and cumin. in a shallow bowl, beat the egg and water. Flatten chicken to 1/4-in. thickness; dip into egg mixture, then place in the bag and shake to coat.

In a large skillet, heat oil. Cook chicken for 4 minutes on each side. Top with cheese and avocado; cover and cook until chicken juices run clear and cheese is melted. Garnish with sour cream and onion.

Versatile Bread Pudding

Ingredients

1 (1 pound) loaf white bread, torn into small pieces
1 quart hot milk
3 eggs, beaten
2 cups SLENDA® No Calorie Sweetener, Granulated
2 tablespoons vanilla extract
1 cup golden raisins
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, pour hot milk over bread. Blend eggs, SLENDA® Granulated Sweetener, and vanilla. Stir egg mixture into the bread mixture and blend well. Add raisins. Mix well.

Melt the margarine and pour into a 9x13-inch pan. Pour bread mixture over margarine. Bake for 40 minutes, or until firm and golden brown. Serve hot or cold.

Bread Pudding II

Ingredients

6 slices day-old bread
2 tablespoons butter, melted
1/2 cup raisins (optional)
4 eggs, beaten
2 cups milk
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Break bread into small pieces into an 8 inch square baking pan. Drizzle melted butter or margarine over bread. If desired, sprinkle with raisins.

In a medium mixing bowl, combine eggs, milk, sugar, cinnamon, and vanilla. Beat until well mixed. Pour over bread, and lightly push down with a fork until bread is covered and soaking up the egg mixture.

Bake in the preheated oven for 45 minutes, or until the top springs back when lightly tapped.

Orange Nut Bread

Ingredients

1 tablespoon grated orange zest
1/3 cup fresh orange juice
2/3 cup hot water
2 tablespoons melted shortening
1 teaspoon vanilla extract
1 egg
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 3 to 4 mini loaf pans (5x3 inches each).

Zest and juice an orange; set 1 tablespoon zest aside. Pour orange juice into a one-cup measuring cup, add boiling water to fill to one cup measurement.

Pour juice mixture into a bowl and add the melted shortening, vanilla, egg, flour, salt, baking powder, baking soda, sugar, grated orange zest and chopped nuts. Stir well and pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick comes out clean and bread is nicely browned.

Joey's Bread Pudding

Ingredients

2 tablespoons butter
1 (1 pound) loaf sliced white bread, toasted
12 eggs
3 tablespoons vanilla extract
5 cups half-and-half cream
3 cups white sugar
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-and-half and sugar. Pour into a 9x13 inch baking dish. Sprinkle the cinnamon and nutmeg over the top.

Bake uncovered in the preheated oven for 55 to 60 minutes. Remove from oven, and cool. Serve hot or cold.

Delicious Raisin Nut Banana Bread

Ingredients

2 cups raisin nut bran cereal
1/2 cup milk
1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe banana
1/2 cup white sugar
1/4 cup brown sugar
1/4 cup vegetable oil
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of a 9x5 inch loaf pan.

In a bowl, combine the raisin nut bran cereal and milk; let stand for 5 minutes.

In a large bowl, sift together flour, baking powder, baking soda and salt. In a separate bowl, beat together mashed banana, sugar, brown sugar, vegetable oil and egg. Combine the cereal and banana mixtures. Stir in the flour mixture just until combined. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes, until a toothpick inserted into center of loaf comes out clean. Let cool before slicing.

Lower Fat Banana Nut Bread

Ingredients

3/4 cup fat free sour cream
4 egg whites
1/4 cup chopped walnuts
1/3 cup raisins (optional)
2 teaspoons baking powder
2 teaspoons baking soda
6 very ripe bananas, mashed
2 tablespoons reduced fat margarine
1 tablespoon vanilla extract
1 teaspoon salt
2/3 cup packed light brown sugar
4 cups unbleached all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray two 8x4x2 inch loaf pans with a non-stick cooking spray.

Combine the fat free sour cream, egg whites, vanilla, bananas and margarine and mix on medium speed of electric mixer until smooth, creamy and well blended.

Sift the flour, baking powder, baking soda, salt and light brown sugar into the banana mixture. Stir with a spoon until combined. Add more flour if necessary until a thick and rather resistant dough is formed. Fold in the optional nuts and raisins. Mix for 1 minute on the low speed of an electric mixer. Divide dough evenly between the two loaf pans.

Bake at 375 degrees F (190 degrees C) until golden and the center tests done. Remove breads from pans immediately and allow to cool on a rack before slicing.

Cranberry Sunflower Bread

Ingredients

2/3 cup dried cranberries
2 cups hot water
2 (.25 ounce) packages active dry yeast
1/4 cup honey
1/4 cup molasses
1 cup warm water (110 degrees F)
1 cup rolled oats
2 eggs, beaten
2 teaspoons salt
1/3 cup shortening
6 cups bread flour
1/3 cup roasted sunflower seeds

Directions

In a small bowl, soak cranberries in hot water. In a separate bowl, dissolve the yeast, honey and molasses in 1 cup warm water. Let stand until creamy, about ten minutes. Drain and chop the cranberries, reserving the liquid; set aside.

In a large bowl, combine the reserved water, oats, eggs, salt, shortening and 2 cups of flour. Mix until well blended. Then stir in the yeast mixture. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has started to pull together, add the cranberries and the sunflower seeds.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 45 minutes.

Grease two 9x5 inch loaf pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the prepared pans. (The dough can also be formed into longer loaves and placed on lightly greased baking sheets.) Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 450 degrees F (230 degrees C).

Bake for 10 minutes in the preheated oven, then decrease heat to 325 degrees F (165 degrees C) and continue to bake for another 30 minutes. Turn out of pans a few minutes after removing from oven. You can brush all sides with a little butter or margarine, if desired. Don't cut this bread too quickly, it tastes best slightly warm or at room temperature.

Italian Ribollita (Vegetable and Bread Soup)

Ingredients

1 tablespoon olive oil
1 large red onion, diced
2 carrots, diced
1 stalk celery, diced
4 potatoes, diced
10 (5 inch) zucchini, diced
1 leek, sliced
1 quart hot water
1 bunch Swiss chard, chopped
1 head Savoy cabbage, quartered, cored and shredded
1 bunch kale, shredded
2 (15.5 ounce) cans cannellini beans, drained and rinsed
salt and ground black pepper to taste
3 tablespoons tomato puree
8 slices day-old bread

Directions

Place the olive oil in a deep pan and heat over medium-high heat. Stir in the onion, and cook until transparent, about 5 minutes. Mix in the carrots, celery, potatoes, zucchini, and leek. Stir and cook 5 minutes more. Pour in the hot water to cover the vegetables. Stir in the Swiss chard, Savoy cabbage, and kale. Cover, reduce heat to medium, and simmer for 1 hour.

Place 1 can of beans in a blender or food processor bowl. Blend until smooth. Stir pureed beans into the vegetable mixture along with the second can of beans. Season to taste with salt and pepper. Reduce heat to low, and simmer for 20 minutes, stirring occasionally. Stir in the tomato puree.

Prepare the soup by layering slices of bread with the vegetable mixture in a casserole or soup dish. Cover, and refrigerate for at least 8 hours, or overnight.

To serve the soup, place in a pot, and reheat over medium heat. Serve hot.

Aunt Jane's Brown Bread

Ingredients

2 cups milk
1/2 cup white sugar
1/2 cup molasses
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
1/2 teaspoon salt
1 teaspoon baking soda
3 teaspoons baking powder

Directions

Butter and flour two 9x5 inch bread pans. Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine milk, sugar and molasses.

Mix together whole wheat flour, regular flour, salt, baking soda and baking powder. Add to milk mixture and mix well.

Pour mixture into bread pans. Bake for 45 minutes.

Sophie's Zucchini Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3 teaspoons ground cinnamon
1/4 teaspoon baking powder
3 eggs
2 cups white sugar
3 teaspoons vanilla extract
1 cup vegetable oil
3 cups grated zucchini
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, salt, soda, cinnamon, baking powder.

Beat eggs. Add and mix well sugar, vanilla, and oil. Add zucchini to egg mixture. Add dry ingredients, mixing well. Stir in nuts if desired. Pour into 2 ungreased loaf pans.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Schlotsky's Bread

Ingredients

1/2 cup warm water (110 degrees F/45 degrees C)
1 tablespoon white sugar
2 1/4 teaspoons active dry yeast
1/4 teaspoon baking soda
1 1/2 teaspoons warm water (110 degrees F/45 degrees C)
3/4 cup warm milk (110 degrees F/45 degrees C)
1/2 teaspoon salt
2 1/2 cups bread flour
2 tablespoons cornmeal

Directions

In a small bowl stir together the warm water, sugar, and yeast. Stir to dissolve and set aside.

In a large bowl dissolve baking soda with the 1 1/2 teaspoons warm water. Add the warm milk, salt, and one cup of the flour. Beat with a wire whisk until smooth. Beat in yeast mixture and remaining flour. Batter should be thick, sticky, and smooth.

Prepare 2 pie pans with non-stick spray. Dust pans with cornmeal. Place 1/2 dough in each pie pan. Batter will spread during rising time. Spray top of dough with non-stick cooking spray. Cover and let rise for one hour.

Repeat spraying of bread with non-stick cooking spray. Bake in a preheated 375 degree F (190 degrees C) for 20 minutes.

Allow to cool for an hour before slicing.

Great Grandma's Bread Stuffing

Ingredients

9 cups white bread cubes
3 cups chopped celery
2 teaspoons baking powder
1/2 cup melted shortening
2 onion, chopped
3 teaspoons paprika
3 teaspoons salt
3 teaspoons poultry seasoning
2 eggs

Directions

Saute; onions in melted shortening.

Mix together bread cubes, celery, baking powder, sauteed onions, paprika, salt, poultry seasoning, and slightly beaten eggs. Mixture will be dry.

Pack lightly into uncooked turkey. Roast turkey as directed.

Choereg (Armenian Easter Bread)

Ingredients

- 1 cup whole milk
- 1 cup unsalted butter
- 1 cup margarine
- 1 cup white sugar
- 1/2 cup lukewarm water
- 2 teaspoons white sugar
- 2 (.25 ounce) envelopes active dry yeast
- 5 eggs
- 6 cups all-purpose flour, or as needed
- 1 1/2 teaspoons baking powder
- 1 1/2 tablespoons ground mahleb
- 1 1/2 teaspoons salt
- 1 egg, beaten
- 1 tablespoon sesame seeds

Directions

In a saucepan over medium heat, combine the milk, butter and margarine. Heat until butter and margarine are melted, but do not let it boil. Stir in 1 cup of sugar until dissolved, then set aside to cool to lukewarm.

Meanwhile, in a small bowl, dissolve 2 teaspoons of sugar in warm water. Sprinkle the yeast over the surface, and let stand until frothy, about 10 minutes.

Crack the eggs into a large bowl, and stir a little to break up the yolks. Slowly pour in the heated milk mixture while whisking constantly, so as to temper the eggs and not cook them. Add the yeast mixture, and stir just until blended.

In a large bowl, combine the flour, baking powder, mahleb, and salt. Make a well in the center, and pour in the wet mixture. Stir until it forms a sticky dough. Pour onto a floured surface, and knead in additional flour as needed to make a more substantial dough. Knead for about 10 minutes. Place in an oiled bowl, and set in a warm place to rise for about 2 hours, or until doubled in size.

When the dough has doubled, punch down again, and let rise until doubled. It will only take about half as long this time.

Separate the dough into 5 even portions, then separate each of those into thirds. Roll each of those into ropes about 12 inches long. Braid sets of three ropes together, pinching the ends to seal, and tucking them under for a better presentation. Place the loaves onto baking sheets lined with parchment paper. Loaves should be spaced 4 inches apart. Set in a warm place to rise until your finger leaves an impression behind when you poke the loaf gently.

Preheat the oven to 350 degrees F (175 degrees C). Brush the loaves with beaten egg, and sprinkle with sesame seeds.

Bake for 25 minutes in the preheated oven, or until nicely golden brown all over.

Hawaiian Bread III

Ingredients

1 cup margarine, softened
2 cups white sugar
4 eggs
1 cup mashed banana
1 (15 ounce) can crushed pineapple with juice
4 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons baking powder
3/4 teaspoon salt
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream margarine and sugar together until light and fluffy. Mix in eggs, bananas and pineapple. In a separate bowl, sift together flour, baking soda, baking powder and salt. Stir flour mixture into egg mixture. Fold in coconut and walnuts. Pour batter into prepared loaf pans.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.

Irish Brown Soda Bread

Ingredients

4 cups whole wheat flour
1 cup bread flour
1/3 cup rolled oats
1 teaspoon baking soda
1 teaspoon salt
2 1/2 cups buttermilk

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease two baking sheets.

In a large bowl, stir together whole wheat flour, white flour, rolled oats, baking soda and salt. Gently mix in the buttermilk until a soft dough is formed. Knead very lightly. Divide dough into 4 pieces; form into rounded flat loaves. Mark each loaf with an 'X' and place on prepared baking sheets.

Bake in preheated oven until golden brown, about 30 to 45 minutes.

Banana Bread Crumb Pudding

Ingredients

1 banana, mashed
1 egg
1/3 cup applesauce
1/4 cup nonfat milk
2 tablespoons honey
1 tablespoon brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
4 cups dry bread crumbs
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1-quart baking dish.

In a bowl, combine banana, egg, applesauce, milk and honey to form a batter. Stir in brown sugar, cinnamon, nutmeg and cloves. Fold in bread crumbs. Stir in raisins. Pour into prepared dish.

Bake in preheated oven 30 minutes, until set.

Tomato Basil Sherry Bread

Ingredients

1 1/4 cups tomato paste
1/2 cup sherry
1 teaspoon salt
3 cups bread flour
1 tablespoon vegetable oil
1 tablespoon dried basil
2 teaspoons active dry yeast
2/3 cup diced sun-dried tomatoes

Directions

Place all ingredients in the bread machine in order suggested by your manufacturer (except for the sun dried tomatoes).

Select regular setting, medium crust. At the beep or according to your manufacturer's suggestion add the sun dried tomatoes.

Remove immediately at end of baking cycle. Let cool and slice, spread with your favorite topping.

Chocolate Apricot Bread

Ingredients

1 cup water
2 tablespoons chocolate syrup
1/2 teaspoon almond extract
1 teaspoon salt
1/2 tablespoon canola oil
1/3 cup oat flour
2 2/3 cups bread flour
3 tablespoons dry milk powder
3 tablespoons unsweetened cocoa powder
3 tablespoons white sugar
1 teaspoon active dry yeast
1/4 cup dried apricots

Directions

Place all ingredients (except apricots) in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

At the end of dough cycle, turn dough out onto a lightly floured surface, cover and let rest 10 minutes. Roll dough out into a rectangle, sprinkle apricots on top, and roll up into a loaf shape. Place into a greased 9x5 inch loaf pan, cover and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Slash the risen loaf down the center with a sharp knife.

Bake in the preheated oven for 30 minutes, or until bottom of the loaf sounds hollow when tapped. Remove from pan and place loaf on a wire rack to completely cool.

Dutch Spice Bread

Ingredients

- 1 cup dark corn syrup
- 1/2 cup packed brown sugar
- 1 egg
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1 cup milk

Directions

In a bowl, combine corn syrup, brown sugar and egg; mix well. Combine dry ingredients; add to the egg mixture alternately with milk and mix well. Pour into a greased waxed paper-lined 9-in. x 5-in. x 3-in. loaf pan. Bake at 325 degrees F for 80-90 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pan to a wire rack to cool completely. Wrap and let stand for 24 hours before slicing.

Onion-Garlic Bubble Bread

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1/2 cup finely chopped sweet
onion
1/2 cup butter, melted
2 garlic cloves, minced
1 teaspoon dried parsley flakes
1/4 teaspoon salt

Directions

Divide dough into 24 pieces. In a small bowl, combine the remaining ingredients. Dip each piece of dough into butter mixture; place in a 10-in. fluted tube pan coated with nonstick cooking spray. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Serve warm.

We Be Jammin' Jamaican Banana Bread

Ingredients

2 tablespoons unsalted butter, softened
2 tablespoons cream cheese
1 cup white sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 cup mashed overripe bananas
1/2 cup milk
2 tablespoons dark rum, or rum flavoring
1/2 teaspoon lime zest
2 teaspoons lime juice
1 teaspoon vanilla extract
1/4 cup chopped toasted pecans
1/4 cup flaked coconut

Topping

1/4 cup brown sugar
2 teaspoons unsalted butter
2 teaspoons lime juice
2 teaspoons dark rum, or rum flavoring
2 tablespoons chopped toasted pecans
2 tablespoons flaked coconut

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 8x4 inch loaf pans.

Beat together 2 tablespoons of softened butter and cream cheese in a large bowl until fluffy. Slowly beat in sugar until well incorporated. Add the egg and mix well. Sift together the flour, baking powder, baking soda, and salt in a separate bowl. In a different bowl, mix together the bananas, milk, 2 tablespoons rum, lime zest, lime juice, and vanilla extract; stir well. Pour 1/3 of the flour mixture into the butter and mix well. Mix in 1/2 of the mashed bananas. Continue with another 1/3 of the flour, followed by the remaining banana mixture, and finally the remaining flour. Fold in 1/4 cup pecans and 1/4 cup coconut flakes.

Pour the mixture into the loaf pans, and bake in the preheated oven until a toothpick inserted into the center comes out clean, about one hour. When finished, cool for 10 minutes in the pan, remove, and finish cooling on a wire rack.

After you take the banana bread out of the oven, prepare the topping by stirring together the brown sugar, remaining butter, lime juice, and 2 teaspoons of rum in a small saucepan over medium-high heat. Bring to a simmer stirring constantly; cook until the sugar has dissolved and the mixture is smooth, about one minute. Remove from heat, and stir in 2 tablespoons pecans, and 2 tablespoons coconut. Spoon this topping over the loaves while they are still warm. The topping will harden slightly when the loaf cools.

Cheese Herb Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter, softened
3 tablespoons grated Parmesan cheese
1 1/2 teaspoons dried marjoram
1 1/2 teaspoons dried thyme
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select the Basic or White Bread cycle, and press Start.

Chocolate Chip Almond Bread

Ingredients

1 cup warm milk (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
2 tablespoons margarine
3 cups bread flour
3 tablespoons white sugar
2 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
1/3 cup blanched slivered almonds
2 tablespoons unsweetened cocoa powder
1 teaspoon almond extract
1/2 cup butter
1 cup confectioners' sugar
2 teaspoons grated orange zest

Directions

Add the milk, salt, 2 tablespoons butter or margarine, flour, sugar and yeast into your bread machine in the order recommended by the manufacturer. Select Basic or rapid setting. Press start. When the display reads 0:00, or the second kneading is about to start, press stop and remove the bread.

Add the chocolate chips, almonds, cocoa and almond extract to the dough. Return to the bread machine and finish the cycle. Serve warm with Orange Butter.

To make Orange Butter: Combine 1/2 cup butter or margarine, 1 cup confectioners' sugar and the zest of a small orange in a food processor until blended.

Orange-Raisin Toasting Bread

Ingredients

3 cups all-purpose flour, divided
2 teaspoons sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1/8 teaspoon baking powder
1 1/4 cups orange juice
1/4 cup butter or stick margarine
1 teaspoon grated orange peel
1/2 cup raisins
Cornmeal

Directions

In a mixing bowl, combine 1-1/2 cups flour, sugar, yeast, salt and baking powder. In a saucepan, heat orange juice and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat on low speed for 30 seconds. Beat on high for 3 minutes. Add orange peel. Stir in remaining flour (batter will be thick). Stir in raisins (do not knead).

Coat an 8-in. x 4-in. x 2-in. loaf pan with nonstick cooking spray and sprinkle with cornmeal; spoon batter into pan. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees F for 35-40 minutes or until golden brown. Remove from pan to a wire rack.

Whole Wheat Maple Quick Bread

Ingredients

1/3 cup milk
1 cup plain yogurt
1 egg, lightly beaten
1/2 cup maple syrup
1 lemon, juiced
2 cups whole wheat pastry flour
2 teaspoons baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 5x9 inch loaf pan.

In a bowl, mix the milk, yogurt, egg, maple syrup, and lemon juice. In a separate bowl, mix the flour, baking soda, cinnamon, and nutmeg. Gradually stir the flour mixture into the milk mixture until moistened. Pour into the prepared loaf pan.

Bake 50 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Virginia Box Bread

Ingredients

1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F to 115 degrees F)
2 eggs, beaten
2 tablespoons sugar
1 teaspoon salt
5 tablespoons butter or margarine, melted and cooled
3 1/4 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in water. Add eggs, sugar, salt, butter and 2 cups flour. Beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch the dough down. On a lightly floured surface, roll dough into a 13-in. x 9-in. rectangle. Transfer dough to a greased 13-in. x 9-in. x 2-in. baking pan. Using a sharp knife, cut dough into 14 even squares. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes or until golden brown. To serve, separate into rolls.

Grandma's Chew Bread

Ingredients

1 pound brown sugar
4 eggs
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 15x10x1 inch jellyroll pan.

In a heavy saucepan combine the sugar and eggs. Cook over medium heat, stirring constantly until sugar is dissolved. Remove from heat, stir in the flour, salt, vanilla, and pecans.

Spoon mixture into the prepared baking pan and bake for 15 minutes in the preheated oven. Cool and cut into squares.

Banana Pumpkin Bread

Ingredients

2 ripe bananas, mashed
2 eggs
1/3 cup vegetable oil
1 1/3 cups canned pumpkin puree
1/2 cup honey
1/2 cup white sugar
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons pumpkin pie spice
1 teaspoon ground cinnamon
3/4 cup raisins (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 9x5 inch loaf pan.

In a large bowl, stir together the mashed banana, eggs, oil, pumpkin, honey and sugar. Combine the flour, baking powder, baking soda, salt, pie spice and cinnamon, stir into the banana mixture until just combined. Fold in the raisins and walnuts if desired. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before moving to a wire rack to cool completely.

Spelt Flour Bread Machine Challah

Ingredients

- 1 cup warm water
- 1/4 cup olive oil
- 2 eggs
- 1 1/2 teaspoons salt
- 1/3 cup white sugar
- 2 cups white spelt flour
- 2 cups whole grain spelt flour
- 4 teaspoons xanthan gum
- 1 (.25 ounce) envelope dry yeast
- 1 egg, beaten
- 1 tablespoon poppy seeds

Directions

Pour the water, olive oil, and eggs into a bread machine pan. Add salt, sugar, spelt flours, xanthan gum, and yeast. Place into bread machine and set to dough cycle. Check on the dough as it is mixing to ensure that it mixes well. Use a rubber scraper to scrape down the sides of the pan if needed.

When the dough has finished, remove and divide into 3 pieces. Shape each piece into an 18 inch long rope. Braid the three ropes together, seal the tips together, and fold under the loaf. Place the braided loaf onto a greased baking sheet, cover with a soft cloth, and allow to rise until doubled in bulk, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C). Brush the loaf with beaten egg, and sprinkle with poppy seeds.

Bake in preheated oven until the challah has turned golden brown, and the loaf sounds hollow when tapped on the bottom, 40 to 45 minutes.

Jalapeno Bread

Ingredients

1/2 cup water (70 to 80 degrees F)
1 tablespoon butter, softened
1 tablespoon sugar
1 teaspoon salt
1/2 cup whole kernel corn
2 tablespoons chopped jalapenos
or green chiles
1 teaspoon chopped fresh cilantro
or parsley
2 cups bread flour
1/3 cup cornmeal
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size is available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Ambrosial Bread

Ingredients

1 1/3 cups water
3/4 cup chocolate-covered crispy
peanut butter candy
1/3 cup honey
1 1/2 teaspoons salt
3 tablespoons dry milk powder
4 cups bread flour
2 3/4 teaspoons active dry yeast

Directions

Place ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select Sweet Bread setting or White Bread setting. Start.

Buttermilk Bread II

Ingredients

1 1/2 cups buttermilk
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup margarine
1/4 cup white sugar
1/2 teaspoon baking soda
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
5 1/2 cups bread flour

Directions

Proof yeast in warm water.

Place the butter or margarine and buttermilk in a small saucepan. Heat slowly until butter or margarine has melted. Cool to lukewarm.

Place sugar, salt, baking soda, buttermilk mixture, and yeast in large mixing bowl. Add 3 cups flour one cup at a time, and mix with the dough hook attachment of an electric mixer. Gradually add the remaining flour while continuing to mix. When dough is not sticky, turn out on a lightly floured surface. Knead for several minutes, until the dough is soft and smooth. Place in a greased bowl, and turn once. Allow to rise until doubled in size.

Punch down the dough. Divide, and shape into 2 loaves. Place in two well greased 8 x 4 inch bread pans. Allow to rise until dough has risen one inch above pans.

Bake in a preheated 375 degrees F (190 degrees C) oven for 30 to 35 minutes. Loaves are done when nicely brown and hollow sounding when thumped.

Cramer Family Stuffed Crawfish Bread

Ingredients

1/4 cup butter
1 onion, chopped
1/2 (12 fluid ounce) can
evaporated milk, or as needed
2 pounds processed cheese food
(such as Velveeta®), cubed
3/4 pound cooked and peeled
whole crawfish tails
24 brown and serve pistolette rolls

2 quarts vegetable oil for frying

Directions

Melt the butter in a saucepan over medium heat. Stir in the onion and cook until the onion has softened and turned translucent, about 5 minutes. Pour in the evaporated milk, cheese, and crawfish tails. Cook and stir until the cheese has melted and the sauce is smooth, about 5 minutes more. Use the end of a spoon to poke a hole into each pistolette roll. Fill each roll with about 1 tablespoon of the crawfish filling.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Fry the rolls a few at a time in the hot oil until golden brown, about 3 minutes. Drain on a paper towel-lined plate and serve hot.

Boston Brown Bread III

Ingredients

2 cups whole wheat flour
1 cup all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2/3 cup firmly packed brown sugar
1/4 cup molasses
2 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan, knocking out excess flour.

In a large bowl, whisk together whole wheat flour, all-purpose flour, baking soda, and brown sugar. Mix in molasses and buttermilk until just combined. Pour batter into prepared pan.

Bake for one hour, or until done. Cool on a wire rack for 5 minutes, and then remove from pan. Cool completely before slicing.

Sweet Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
1 (3 ounce) package non-instant
vanilla pudding mix
2/3 cup white sugar
1/2 cup shortening
2 eggs
2 tablespoons milk
1 1/3 cups mashed ripe banana
1/3 cup chopped walnuts

Directions

In a small bowl, sift together flour, baking powder, baking soda, salt and vanilla pudding mix. In a large mixing bowl, beat sugar and shortening until light, scraping sides of the bowl often. Add the eggs one at a time, beating smooth after each addition. Mix in the milk.

Add flour mixture and mashed bananas alternately to creamed mixture, beating until smooth after each addition. Fold in nuts if desired. Pour batter into a lightly greased 8x4 inch loaf pan.

Bake in a cold, (non-preheated) oven set to 350 degrees F (175 degrees C). Bake for 50 minutes, then cover with foil to prevent burning and bake for additional 10 to 20 minutes or until toothpick inserted into the crown comes out clean. Leave in pan for 10 minutes, then remove from pan and cool.

Just Peachy Bread

Ingredients

1 (29 ounce) can sliced peaches with juice
6 tablespoons sugar
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups sugar
1/2 cup butter flavored shortening
2 eggs
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x5 inch loaf pans.

Place peaches, peach juice and 6 tablespoons sugar in a blender; puree until smooth.

In a large bowl, sift together flour, baking powder, baking soda, salt and cinnamon. In a large bowl, cream together the shortening and 1 1/2 cups sugar. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Blend this mixture into the flour mixture, alternately with the peach puree; stir just to combine. Fold in the nuts. Pour batter into prepared pans.

Bake at 325 degrees for 55 to 60 minutes, or until a toothpick inserted into the center of a loaf comes out clean. Cool 10 minutes in pans; turn out on rack and let cool completely.

Carrot Thyme Bread

Ingredients

2 1/2 teaspoons active dry yeast
1 cup rye flour
2 1/4 cups bread flour
1/2 cup cornmeal
1 1/2 tablespoons white sugar
1 1/2 tablespoons dried thyme
1 1/2 teaspoons salt
1 cup water
2 cups grated carrots
3 tablespoons vegetable oil

Directions

Place the ingredients in the bread machine pan in the order suggested by the manufacturer. Select Basic Bread setting, and then press Start.

Allow the loaf to cool before slicing.

Microwave English Muffin Bread

Ingredients

1 tablespoon yellow cornmeal
1/4 cup warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package active dry yeast
1 cup lukewarm milk
2 teaspoons white sugar
1 teaspoon salt
1/8 teaspoon baking soda
1 cup whole wheat flour
2 cups all-purpose flour

Directions

Lightly grease a microwave-safe 9x5 inch loaf pan; sprinkle pan with cornmeal.

In a large bowl, dissolve yeast in water. Add milk, sugar, salt, soda and whole wheat flour; beat well. Beat in all-purpose flour, 1/2 cup at a time, until a soft dough is formed. Turn dough out onto a lightly floured surface, and knead for about 5 minutes, or until smooth. Form into a loaf, and place into the prepared pan.

Place in microwave oven uncovered, at 50 percent power, for 1 minute. Let rest for 10 minutes. Repeat 1 or 2 times until loaf has doubled in size.

Microwave on high for 4 to 6 minutes, until top is no longer moist. Let stand for 5 minutes in pan. Remove and cool on a rack.

Oat-Chip Banana Bread

Ingredients

1/2 cup shortening
1 cup sugar
2 eggs
1 1/2 cups mashed ripe banana
2 cups all-purpose flour
1 cup quick-cooking oats
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup miniature semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add bananas; mix well. Combine flour, oats, baking soda, baking powder and salt; add to the creamed mixture, stirring just until moistened. Stir in chocolate chips. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Butterscotch Bread

Ingredients

4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups packed brown sugar
4 eggs, beaten
2 cups buttermilk
4 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, stir together the flour, baking soda, salt and brown sugar. Stir in the eggs, buttermilk and melted butter all at once. Mix just enough to moisten. Pour batter into prepared pans.

Bake in preheated oven for 60 minutes, or until golden brown and a tooth pick inserted into center of a loaf comes out clean.

Applesauce Bread II

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup white sugar
3 tablespoons vegetable oil
2 eggs
2/3 cup applesauce
1 1/2 teaspoons ground cinnamon

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. Let the dough mix for 3 to 5 minutes, until all ingredients are thoroughly combined. If necessary, use a rubber spatula to push the dough from the sides of the bread pan. After 3 to 5 minutes have passed on the clock display, press Stop. Smooth out the top of the loaf with the rubber spatula. Select Bake setting and press Start.

To test the bread for doneness, insert a toothpick into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. If there is dough on the toothpick, reset the machine to Bake and continue an additional 10 to 15 minutes. Test again with toothpick to assure the bread is completely baked. Remove the pan from the machine but allow the bread to remain in the pan for 10 minutes before removing the bread and placing on a wire rack to cool.

Overnight Bubble Bread

Ingredients

1/2 cup pecan halves
18 frozen dinner rolls
1 (3.5 ounce) package cook and serve butterscotch pudding mix
1/2 cup butter
1/2 cup brown sugar

Directions

Generously butter a 9x13 inch baking pan. Sprinkle pecans in bottom of pan. Place frozen dinner rolls in a single layer on top of pecans. Sprinkle dry pudding mix over the top.

Combine butter and brown sugar in a small saucepan. Heat until boiling then pour over rolls. Cover with plastic wrap or wax paper and allow to stand overnight.

In the morning, preheat oven to 350 degrees F (175 degrees C).

Bake for 20 to 30 minutes, until golden brown.

Squaw Bread

Ingredients

2 cups water
1/3 cup vegetable oil
1/4 cup honey
1/4 cup raisins
5 tablespoons brown sugar
2 (.25 ounce) packages active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
2 1/2 cups unbleached all-purpose flour
3 cups whole wheat flour
1 1/2 cups rye flour
1/2 cup dry milk powder
2 1/2 teaspoons salt
1/4 cup cornmeal
3 tablespoons melted butter

Directions

Combine water, oil, honey, raisins and 4 tablespoons brown sugar in blender. Liquefy.

Soften yeast in warm water with remaining 1 tablespoon brown sugar.

In large bowl sift together 1 cup all purpose flour, 2 cups wheat flour, 1 cup rye flour, powdered milk, and salt. Add honey and yeast mixtures. Beat at medium speed until smooth (2 minutes). Gradually stir in enough of the remaining flours to make soft dough that pulls away from the sides of the bowl. Turn out onto floured surface and knead until smooth and satiny (10-12 minutes). Place dough in lightly greased bowl and turn to grease surface. Cover and let rise until double (about 1-1/2 hours).

Punch down and let rest 10 minutes. Divide into 4 round loaves and place on greased cookie sheets sprinkled w/cornmeal. Cover and let rise in warm place until doubled (1 hour).

Bake in a preheated 375 degrees F (190 degrees C) oven for 30-35 minutes. Brush with melted butter and cool on racks.

Cheesy Garlic Bread

Ingredients

1/2 cup butter or margarine,
softened
4 garlic cloves, minced
1/4 teaspoon dried oregano
1 (1 pound) loaf French bread,
halved lengthwise
3 tablespoons grated Parmesan
cheese

Directions

In a small bowl, combine butter, garlic and oregano; spread on cut sides of bread. Sprinkle with Parmesan cheese. Place on an ungreased baking sheet. Broil for 3 minutes or until golden brown. Slice and serve hot.

Coconut Banana Bread

Ingredients

1 cup butter or margarine, melted
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon rum extract
2 cups mashed ripe bananas
2 3/4 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
6 (1 ounce) squares white baking chocolate, coarsely chopped
1 cup flaked coconut
1 cup chopped pecans

Directions

In a mixing bowl, combine butter and sugar; mix well. Add eggs and extracts; beat on high speed until thickened. Stir in bananas. Combine the flour, baking soda and salt; gradually add to banana mixture. Fold in the chocolate, coconut and pecans. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 70-75 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Bread Pudding I

Ingredients

5 cups day-old bread cubes
4 cups scalded milk
1/2 cup butter, melted and cooled
1 cup white sugar
1/2 teaspoon salt
4 eggs, beaten
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup raisins (optional)
1/2 cup white sugar
1/2 tablespoon cornstarch
1 cup hot water
2 tablespoons butter
3 tablespoons lemon juice
1 tablespoon lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8x11 inch casserole with nonstick spray.

In a large bowl, combine bread cubes, 1 cup sugar, salt, cinnamon, and nutmeg. Mix in raisins, if desired.

In another bowl, blend milk, melted butter, and eggs. Add wet ingredients to dry, and mix together without turning bread mixture into mush. Pour mixture into prepared casserole dish.

Place casserole dish into a larger baking pan. Pour hot water into baking pan about 1/3 up the side of the casserole dish, creating a water bath. Bake for 45 minutes.

In a small saucepan, combine 1/2 cup sugar, cornstarch, 1 cup hot water, 2 tablespoons butter, lemon juice, and lemon zest. Cook on medium heat until bubbling and thickened. Stir constantly to avoid scorching. Serve with bread pudding.

Corn Bread Loaf

Ingredients

1/2 cup cornmeal
1/2 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 egg, beaten
1/2 cup milk
2 tablespoons shortening, melted

Directions

In a bowl, combine the cornmeal, flour, sugar, baking powder and salt. In another bowl, blend egg, milk and shortening; stir into dry ingredients. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 425 degrees F for 15-18 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pan and serve warm.

Breaded Brussels Sprouts

Ingredients

1 1/2 pounds Brussels sprouts
1 teaspoon salt
4 tablespoons butter, melted
4 tablespoons grated Parmesan cheese
4 tablespoons dried bread crumbs
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/4 teaspoon seasoning salt

Directions

Wash and trim Brussels sprouts. Cut an "X", about 1/8 inch deep in the stem of the sprouts, (this helps cook the sprouts more evenly and quickly).

In a medium-size pot, cover Brussels sprouts with water, add 1 teaspoon salt and bring to boil. Cover and simmer for 6 minutes or until tender; drain. Be careful not to overcook sprouts.

Place sprouts in a small casserole dish. Sprinkle 2 tablespoons of melted butter over the sprouts and mix well to coat.

Combine parmesan cheese, dried bread crumbs, garlic powder, black pepper, seasoning salt and remaining butter and mix well; sprinkle mixture over sprouts.

Heat sprouts under broiler (about 4 inches away from heat) for about 5 minutes or until crumb mixture is lightly browned. Serve hot.

Nutty Wheat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2 tablespoons honey
2 tablespoons molasses
2 tablespoons olive or canola oil
1 1/2 teaspoons salt
1 cup whole wheat flour
2 cups bread flour
2 1/4 teaspoons active dry yeast
1/3 cup chopped pecans
1/3 cup chopped walnuts

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the pecans and walnuts.

Banana Date Flaxseed Bread

Ingredients

1/2 cup flax seed
3 bananas, mashed
1/4 cup vegetable oil
1/2 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup flax seed
1/2 cup chopped pitted dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan. Use an electric coffee grinder or food processor to grind 1/2 cup flax seed; set aside.

In a large mixing bowl, beat together banana, oil, sugar and eggs. In a separate bowl, mix together flour, baking powder, baking soda, salt, ground flax seed and 1/4 cup whole flax seed. Gradually stir flour mixture into banana mixture. Fold in dates. Spoon batter into prepared loaf pan.

Bake in preheated oven for 55 to 60 minutes, or until a toothpick inserted into the loaf comes out clean.

High Protein Bread

Ingredients

2 teaspoons active dry yeast
1 cup bread flour
1 cup whole wheat flour
1/4 cup soy flour
1/4 cup powdered soy milk
1/4 cup oat bran
1 tablespoon canola oil
1 tablespoon honey
1 teaspoon salt
1 cup water

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic medium or regular setting; press Start.

Extreme Banana Nut Bread 'EBNB'

Ingredients

2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
1 cup butter or margarine
2 cups white sugar
2 cups mashed overripe bananas
4 eggs, beaten
1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans.

Sift the flour, salt and baking soda into a large bowl. In a separate bowl, mix together the butter or margarine and sugar until smooth. Stir in the bananas, eggs, and walnuts until well blended. Pour the wet ingredients into the dry mixture, and stir just until blended. Divide the batter evenly between the two loaf pans.

Bake for 60 to 70 minutes in the preheated oven, until a knife inserted into the crown of the loaf comes out clean. Let the loaves cool in the pans for at least 5 minutes, then turn out onto a cooling rack, and cool completely. Wrap in aluminum foil to keep in the moisture. Ideally, refrigerate the loaves for 2 hours or more before serving.

Baxis White Bread

Ingredients

1 1/2 teaspoons active dry yeast
2 cups bread flour
1 teaspoon salt
1 tablespoon white sugar
1 tablespoon dry milk powder
1 tablespoon butter, softened
3/4 cup water

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Medium cycle; press Start. When done, remove bread from pan and let cool on a wire rack.

Olive Oil Dip for Italian Bread

Ingredients

1/4 cup olive oil
5 cloves garlic
2 tablespoons balsamic vinegar
2 tablespoons Parmesan cheese
1 tablespoon crushed dried oregano
fresh ground black pepper, to taste

Directions

Pour the olive oil onto a salad plate. Use a garlic press to press the garlic cloves onto five different spots on the plate. Drizzle the balsamic vinegar over the oil and garlic. Sprinkle with Parmesan cheese and oregano. Season with black pepper.

Cardamom Bread

Ingredients

- 1 egg
- 1/4 cup water
- 1/2 cup evaporated skim milk
- 1 teaspoon salt
- 1 1/2 teaspoons canola oil
- 3 cups bread flour
- 1 teaspoon ground cardamom
- 3 tablespoons white sugar
- 1 teaspoon active dry yeast

Directions

Place all ingredients into bread machine in the proper order for your machine. Use the Dough cycle.

At end of the Dough cycle, remove dough from the machine. Place on a lightly floured board, and let it rest, covered, for about 10 minutes.

Shape dough into a loaf, and place it in a 9 x 5 inch greased bread pan. Cover, and let rise for 45 minutes.

Just before baking, brush the top of the dough with a little milk, and slash a line down the center. Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes. Remove from pan, and cool on a wire rack.

Pumpkin Bread Pudding with Brown Sugar-Yogurt

Ingredients

12 slices cracked or whole-wheat bread, cut into cubes
1 cup sweetened dried cranberries, chopped
2 (12 ounce) cans NESTLE® CARNATION® Evaporated Lowfat 2% Milk
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 cup refrigerated egg substitute
1 cup packed brown sugar
1 teaspoon vanilla extract
2 teaspoons pumpkin pie spice
1/4 teaspoon salt

Brown Sugar-Yogurt Sauce:

2 (6 ounce) containers nonfat plain yogurt
3 tablespoons packed brown sugar

Directions

For Bread Pudding: Preheat oven to 350 degrees F. Grease 13 x 9-inch baking dish.

Combine bread and cranberries in large bowl. Combine evaporated milk, pumpkin, egg substitute, sugar, vanilla extract, pumpkin pie spice and salt in medium bowl. Pour egg mixture over bread mixture; stir. Pour mixture into prepared baking dish; let stand for 10 minutes.

Bake for 45 to 55 minutes or until knife inserted in center comes out clean. Serve warm with Brown Sugar-Yogurt Sauce.

For Brown Sugar-Yogurt Sauce: Combine yogurt and sugar in small bowl.

Cheddar Batter Bread

Ingredients

2 cups all-purpose flour
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
1/4 teaspoon onion powder
1/4 teaspoon salt
1/4 teaspoon pepper
1 cup milk
2 tablespoons butter or margarine, softened
1 egg
1/2 cup cornmeal
3/4 cup shredded Cheddar cheese
additional cornmeal

Directions

In a mixing bowl, combine 1-1/2 cups flour, sugar, yeast, onion powder, salt and pepper. In a saucepan, heat milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until moistened. Add egg; beat on low speed for 30 seconds. Beat on high for 3 minutes. Stir in cornmeal and remaining flour. Stir in cheese (batter will be thick). Do not knead. Cover and let rise in a warm place until doubled, about 20 minutes. Stir dough down. Grease an 8-in. x 4-in. x 2-in. loaf pan and sprinkle with additional cornmeal. Spoon batter into prepared pan. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 350 degrees F for 35-40 minutes or until golden brown. Cool in pan for 10 minutes before removing to a wire rack. Store in the refrigerator.

Michael's Foccacia Bread

Ingredients

1 tablespoon honey
2 cups warm water
1 tablespoon active dry yeast
1 tablespoon kosher salt
1 tablespoon extra-virgin olive oil
1/2 cup diced onion
5 cups all-purpose flour, or as needed
3 tablespoons extra-virgin olive oil
2 tablespoons fresh chopped rosemary
1/4 cup freshly grated Parmesan cheese
1 tablespoon kosher salt

Directions

Dissolve honey in the warm water in a large bowl, then sprinkle yeast over the top. Let stand for 5 minutes until the yeast softens and begins to foam. Stir in 1 tablespoon of salt, 1 tablespoon olive oil, onions, and 5 cups of flour until the dough comes together. Knead on a well floured surface until smooth and elastic, about 5 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 20 minutes.

Preheat oven to 415 degrees F (215 degrees C).

Place dough onto oiled baking sheet, and flatten to cover the whole sheet evenly. Use the tips of your fingers to make indentations all over the dough spaced about 1 inch apart. Drizzle the focaccia with 3 tablespoons olive oil, then sprinkle rosemary, Parmesan cheese, and remaining 1 tablespoon of kosher salt over the top. Let rise for 10 minutes

Bake in preheated oven 20 minutes until golden brown.

Bacon Corn Bread

Ingredients

1 (8.5 ounce) package corn bread/muffin mix
1 egg
1/2 cup frozen corn, thawed
1/3 cup milk
1/4 cup shredded Cheddar cheese
1/4 cup grated onion
5 bacon strips, cooked and crumbled
1/2 teaspoon poppy seeds
1/8 teaspoon paprika

Directions

In a bowl, combine the first six ingredients just until blended. Pour into a greased 8-in. square baking dish. Sprinkle with bacon, poppy seeds if desired and paprika. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Limpa Bread

Ingredients

- 1 1/3 cups boiling water
- 1 teaspoon fennel seed
- 1 teaspoon cumin seeds
- 1 teaspoon caraway seed
- 1/4 cup cracked wheat
- 2 1/4 tablespoons butter
- 2 1/4 tablespoons molasses
- 1 tablespoon orange zest
- 1/4 teaspoon baking soda
- 1 1/2 cups rye flour
- 1 1/2 cups bread flour
- 2 teaspoons active dry yeast
- 2 teaspoons gluten flour
- 3 tablespoons powdered buttermilk

Directions

Combine fennel seeds, cumin seeds, caraway seeds, cracked wheat, butter or margarine, molasses or barley malt, and orange zest in 1 1/3 cup of boiling water. Soak for 1 hour. (This pre-soaks the cracked wheat and pre-releases the other flavors.)

Add seed mixture along with baking soda, whole wheat or rye flour, high-gluten bread flour, dry yeast, gluten, and buttermilk powder into the pan of a bread machine in the order suggested by the manufacturer. Select the cycle for White Bread and the Light Crust setting. Start.

Irresistible Irish Soda Bread

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
1/3 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
1 egg, lightly beaten
2 cups buttermilk
1/4 cup butter, melted

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5 inch loaf pan.

Combine flour, baking powder, sugar, salt and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in butter. Pour into prepared pan.

Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.

Grandma's English Muffin Bread

Ingredients

3 cups all-purpose flour
2 1/4 teaspoons active dry yeast
1/2 tablespoon white sugar
1 teaspoon salt
1/8 teaspoon baking powder
1 cup warm milk
1/4 cup water

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer. Select the dough cycle.

Divide dough into two unequal parts, and shape into loaves. Place in one 9 x 5 inch loaf pan and one 7 x 3 inch loaf pan; non-stick pans are preferable, but greased and floured normal pans will suffice. Cover, and allow to raise until doubled in size.

Bake at 400 degrees F (205 degrees C) for about 15 minutes. Grandma bakes hers longer for a more browned and chewier crust.

Blueberry Bread I

Ingredients

2 eggs
1 cup white sugar
1 cup milk
3 tablespoons vegetable oil
3 cups all-purpose flour
1 teaspoon salt
4 teaspoons baking powder
1 cup fresh blueberries
1/2 cup chopped walnuts

Directions

Mix together beaten eggs with the sugar. Add milk and melted shortening or vegetable oil.

Sift together flour, salt, and baking powder. Combine mixtures, stirring only until blended. Carefully fold in fresh or frozen blueberries and broken walnut pieces.

Pour into greased 5 x 12 inch loaf pan. Bake at 350 degrees F (175 degrees C) for 50-60 minutes. Cool in pan but try to turn it out of pan before it is totally cool. It will be easier to remove. Can also be made in a normal size loaf pan or can be made into 2 pans.

Buttermilk Corn Bread

Ingredients

1 1/4 cups cornmeal
1 cup all-purpose flour
2/3 cup packed brown sugar
1/3 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup buttermilk
3/4 cup vegetable oil

Directions

In a mixing bowl, combine cornmeal, flour, sugars, baking soda and salt. In another bowl, beat the egg, buttermilk and oil; stir into dry ingredients just until moistened. Pour into a greased 9-in. round or square baking pan (pan will be full). Bake at 425 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 5 minutes. Serve warm.

Pineapple Zucchini Bread

Ingredients

1 cup packed brown sugar
1/2 cup margarine, softened
1 cup grated zucchini
1 (8 ounce) can crushed pineapple with juice
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground allspice
1/2 cup chopped walnuts
1/2 cup confectioners' sugar
1 teaspoon corn syrup
1/4 teaspoon ground cinnamon

Directions

Heat oven to 350 degrees F (175 degrees C). Grease and flour bottom only of a 9x5 inch loaf pan.

In large bowl, cream brown sugar and margarine until light and fluffy. Reserve 1 tablespoon pineapple juice. Stir in pineapple, zucchini, and eggs. Add flour, baking soda, cinnamon, salt, and allspice; blend well. Fold in nuts. Spread evenly in prepared pan.

Bake for 60 to 70 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes, and then remove from pan.

To Make Glaze: Combine confectioners' sugar, reserved pineapple juice, corn syrup and 1/4 teaspoon ground cinnamon. Mix until smooth, and spoon over warm loaf. Cool completely on wire rack. Wrap and store in refrigerator.

Bread and Celery Stuffing

Ingredients

1 (1 pound) loaf sliced white bread
3/4 cup butter or margarine
1 onion, chopped
4 stalks celery, chopped
2 teaspoons poultry seasoning
salt and pepper to taste
1 cup chicken broth

Directions

Let bread slices air dry for 1 to 2 hours, then cut into cubes.

In a Dutch oven, melt butter or margarine over medium heat. Cook onion and celery until soft. Season with poultry seasoning, salt, and pepper. Stir in bread cubes until evenly coated. Moisten with chicken broth; mix well.

Chill, and use as a stuffing for turkey, or bake in a buttered casserole dish at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Grandma's Apple Bread

Ingredients

1/2 cup raisins
1 1/3 cups unbleached flour
2/3 cup rye flour
1/3 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
3/4 cup apple juice
1 egg
1/3 cup vegetable oil
1/2 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans. In a small mixing bowl, cover the raisins with hot water; let stand for 10 minutes and drain. Sift together flour, sugar, baking powder, baking soda, salt and cinnamon, set aside.

In a large bowl, combine apple juice, egg and oil; beat until well mixed, then stir in the applesauce. Gradually stir in the sifted ingredients until smooth. Add the drained raisins; mixing just enough to evenly distribute. Pour the batter into the prepared pans.

Bake for 35 to 40 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Lower Fat Banana Bread II

Ingredients

2 eggs
2/3 cup white sugar
2 very ripe bananas, mashed
1/4 cup applesauce
1/3 cup nonfat milk
1 tablespoon vegetable oil
1 tablespoon vanilla extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray a bread pan with non-stick cooking spray, and lightly dust with flour.

In a large bowl, beat eggs and sugar in a large bowl until light and fluffy, about 5 minutes. Beat in bananas, applesauce, milk, oil and vanilla.

In a separate bowl, sift together flour, baking powder, baking soda and salt. Stir flour mixture into banana mixture, mixing just until blended. Fold in walnuts. Pour batter into prepared pan.

Bake in preheated pan until golden and a toothpick inserted into center of the loaf comes out clean, about 1 hour. Turn bread out onto a wire rack and let cool.

Boston Brown Bread I

Ingredients

1 cup all-purpose flour
2 cups whole wheat flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup molasses
1 1/2 cups buttermilk
2/3 cup raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, stir together all-purpose flour, whole wheat flour, baking soda and salt. Mix in molasses and buttermilk. Stir in raisins or currants. Pour batter into prepared loaf pan.

Bake for 1 hour in the preheated oven, or until a tester inserted into the center of the loaf comes out clean.

Syrian Bread

Ingredients

1 1/8 cups water
2 tablespoons vegetable oil
1/2 teaspoon white sugar
1 1/2 teaspoons salt
3 cups all-purpose flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

Preheat oven to 475 degrees F (245 degrees C).

Once the dough has risen, turn it out onto a lightly floured surface. Divide the dough into eight equal pieces and form into rounds. Cover the rounds with a damp cloth and let rest.

Roll dough into thin flat circles, about 8 inches in diameter. Cook two at a time on preheated baking sheets or a baking stone until puffed up and golden brown, about 5 minutes. Repeat for remaining loaves.

Chocolate Buttermilk Bread

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 cup buttermilk
1 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped pecans

1/2 cup margarine
1/4 cup unsweetened cocoa powder
5 tablespoons milk
1 teaspoon vanilla extract
1/2 cup chopped pecans
1 (16 ounce) package confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees F). Grease only the bottom of a 9x5 inch loaf pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the buttermilk. Combine the flour, 1/2 cup cocoa, baking powder, baking soda and salt; stir into the buttermilk mixture until moistened. Mix in 1/3 cup pecans. Pour into the prepared pan.

Bake for 55 to 65 minutes in the preheated oven, until a wooden pick inserted near the center comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

Combine the margarine, 1/4 cup cocoa, and milk in a saucepan over medium heat. Cook, stirring, until melted and smooth. Remove from heat, and mix in the vanilla and confectioners' sugar. Stir in the remaining 1/2 cup pecans. Spread on top of the cooled loaf.

Rustic Multi-Grain Bread

Ingredients

4 cups all-purpose flour
1 1/2 cups whole wheat flour
1/2 cup rye flour
1/2 cup packed brown sugar
2 tablespoons sugar
2 (.25 ounce) packages active dry yeast
2 teaspoons salt
2 cups milk
1/2 cup water
3 tablespoons vegetable oil

Directions

In a mixing bowl, combine 2 cups all-purpose flour, whole wheat flour, rye flour, sugars, yeast and salt. In a saucepan, heat the milk, water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining all purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into four pieces. Roll each into a 15-in. rope. Twist two ropes together; pinch ends to seal. Repeat with remaining dough. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool.

Super Moist Pumpkin Bread

Ingredients

- 1 cup chopped walnuts
- 3 1/2 cups all-purpose flour
- 2 cups packed dark brown sugar
- 2/3 cup white sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 1 1/2 teaspoons ground cinnamon
- 2 cups pumpkin puree
- 1 cup vegetable oil
- 2/3 cup coconut milk
- 2/3 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

Spread walnuts in a single layer on an ungreased baking sheet. Toast in the preheated oven for 8 to 10 minutes, or until lightly browned. Set aside to cool.

In a large bowl, stir together the flour, brown sugar, white sugar, baking soda, salt, nutmeg, and cinnamon. Add the pumpkin puree, oil, and coconut milk, and mix until all of the flour is absorbed. Fold in the flaked coconut and toasted walnuts. Divide the batter evenly between the prepared pans.

Bake for 1 hour and 15 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Remove from oven, and cover loaves tightly with foil. Allow to steam for 10 minutes. Remove foil, and turn out onto a cooling rack. Tent loosely with the foil, and allow to cool completely.

Raisin Sweet Potato Bread

Ingredients

- 2 cups self-rising flour*
- 2 cups sugar
- 3 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 1/2 cups mashed cooked sweet potatoes
- 1 cup vegetable oil
- 3 eggs
- 3 teaspoons vanilla extract
- 3/4 cup raisins

Directions

In a bowl, combine the flour, sugar, cinnamon, nutmeg and cloves. Combine the sweet potatoes, oil, eggs and vanilla; stir into the dry ingredients just until moistened. Fold in raisins. Transfer to two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Ultimate Cheese Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 (8 ounce) package sliced Swiss cheese
1 (4.5 ounce) jar sliced mushrooms, drained (optional)
1/2 cup butter or margarine, melted
1/4 teaspoon garlic powder

Directions

Cut bread diagonally into 1-1/2-in. slices to within 1/2 in. of bottom. Repeat cuts in opposite direction. Cut cheese into 1-in. squares. Place one cheese square and one mushroom if desired into each slit. Combine butter and garlic powder; spoon over the bread. Place on an ungreased baking sheet.

Bake at 350 degrees for 8-10 minutes or until cheese is melted.

Stuffing Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
1 egg
3 tablespoons dried minced onion
1 tablespoon butter or margarine, softened
1 tablespoon sugar
1 tablespoon dried parsley flakes
1 1/2 teaspoons poultry seasoning
1 teaspoon salt
1/2 teaspoon celery seed
3 1/2 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In a bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Magic Mango Bread

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup butter, softened
1/2 cup vegetable oil
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
3 cups peeled, seeded and chopped mango
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, sift together flour, baking soda, salt and cinnamon. In a large bowl, beat together the butter, oil and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. Blend this mixture into the flour mixture; just to combine. Fold in the mango, raisins, walnuts and coconut; mixing just enough to evenly combine.

Let stand for 20 minutes then bake in preheated oven for 50 to 60 minutes or until a toothpick inserted into center of the loaf comes out clean.

Pepperoni Pizza Bread

Ingredients

1 3/8 cups water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter
1/2 cup pepperoni sausage,
chopped
1/3 cup shredded mozzarella
cheese
1 tablespoon grated Parmesan
cheese
1/3 cup canned mushrooms
1/4 cup dried minced onion
3/4 teaspoon garlic powder
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Peach Cobbler Bread

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/3 cup water
1 teaspoon vanilla extract
1/8 teaspoon almond extract
1 cup peeled, sliced peaches
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup chopped pecans
TOPPING:
2 tablespoons chopped pecans
2 tablespoons brown sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in water and extracts. Stir in peaches. Combine flour, baking soda, salt and baking powder; gradually add to the creamed mixture. Stir in pecans. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Polish Sweet Bread

Ingredients

1 1/2 cups milk
4 tablespoons butter
2 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract
4 cups bread flour
3 teaspoons active dry yeast
1 teaspoon salt

1/4 cup white sugar
1/4 cup brown sugar
1/3 cup bread flour
1/4 cup butter

1 egg
1 tablespoon water

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in the 4 tablespoons butter; stir until melted. Let cool until lukewarm.

Pour milk mixture into bread machine pan. Add 2 eggs, 1/2 cup sugar, vanilla extract, 4 cups bread flour, yeast and salt. Choose Dough setting; press start.

When dough is finished mixing, leave it in the bread machine pan and cover with a towel. Let rise until doubled, about 45 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine 1/4 cup sugar, 1/4 brown sugar and 1/3 cup flour. Cut in butter until mixture resembles coarse crumbs; set aside. In a separate bowl, beat together 1 egg and 1 tablespoon water.

Brush loaves of risen bread with the egg wash and then sprinkle on crumb topping. Bake at 350 degrees for about 30 minutes, until golden brown.

Breaded Sea Scallops

Ingredients

- 1 egg
- 1/3 cup mashed potato flakes
- 1/3 cup seasoned bread crumbs
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 pound sea scallops
- 2 tablespoons butter
- 1 tablespoon vegetable oil

Directions

In a shallow bowl, beat the egg. In another bowl, combine the potato flakes, bread crumbs, salt and pepper. Dip scallops in egg, then roll in potato mixture. In a large skillet, heat butter and oil over medium heat. Add scallops; cook for 4-5 minutes or until scallops are opaque and coating is golden brown, turning once.

Buttermilk White Bread

Ingredients

1 1/8 cups water
3 tablespoons honey
1 tablespoon margarine
1 1/2 teaspoons salt
3 cups bread flour
2 teaspoons active dry yeast
4 tablespoons powdered
buttermilk

Directions

Add ingredients to bread machine pan in order recommended by your manufacturer. Use medium crust and white bread settings. I use less yeast during hot, humid summer months.

Algerian Bouzgene Berber Bread with Roasted

Ingredients

2 red bell peppers
4 tomatoes
1 tablespoon olive oil
4 cloves garlic, chopped
1 jalapeno pepper, chopped
salt to taste

2 pounds semolina
1 1/2 teaspoons salt, or to taste
3 cups water, or as needed
4 tablespoons olive oil
6 tablespoons olive oil for frying

Directions

Preheat your oven's broiler. Place red bell peppers and tomatoes on a baking sheet, and roast under the broiler for about 8 minutes, turning occasionally. This should blacken the skin and help it peel off more easily. Cool, then scrape the skins off of the tomatoes and peppers, and place them in a large bowl. Remove cores and seeds from the bell peppers.

Heat 1 tablespoon of olive oil in a skillet over medium heat. Add the jalapenos and garlic, and cook until tender, stirring frequently. Remove from heat, and transfer the garlic and jalapeno to the bowl with the tomatoes and red peppers. Using two sharp steak knives (one in each hand), cut up the tomatoes and peppers to a coarse and soupy consistency. Stir, and set sauce aside.

Place the semolina in a large bowl, and stir in salt and 4 tablespoons of olive oil. Gradually add water while mixing and squeezing with your hand until the dough holds together without being sticky or dry, and molds easily with the hand. Divide into 6 pieces and form into balls.

For each round, heat 1 tablespoon of olive oil in a large heavy skillet over medium heat. Roll out dough one round at a time, to no thicker than 1/4 inch. Fry in the hot skillet until dark brown spots appear on the surface, and they are crispy. Remove from the skillet, and wrap in a clean towel while preparing the remaining flat breads.

To eat the bread and sauce, break off pieces of the bread, and scoop them into the sauce. It will slide off, but just keep reaching in!

Grandpop Joe's Challah Bread Stuffing

Ingredients

1/2 cup unsalted butter
1 large onion, chopped
1 turkey liver, chopped
1 (1 pound) loaf challah bread, cut
into 1-inch cubes
salt to taste
2 eggs, lightly beaten

Directions

Heat the butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the liver; cook and stir until the liver is evenly browned, 5 to 7 minutes. Remove from heat, and cool until just warm.

Place challah bread in a large bowl. Toss with the onion and liver mixture, squeezing lightly to distribute any liquid. Stir in the beaten eggs, and season with salt.

Maple Corn Bread

Ingredients

1 1/4 cups all-purpose flour
1/4 cup cornmeal
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
3/4 cup milk
1/2 cup maple syrup
3 tablespoons vegetable oil

Directions

In a bowl, combine flour, cornmeal, baking powder and salt. In another bowl, beat egg; add milk, syrup and oil. Stir into dry ingredients just until moistened. Pour into a greased 9-in. square baking pan. Bake at 400 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes; cut into squares. Serve warm.

Applesauce Raisin Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1 cup quick cooking oats
3/4 cup packed brown sugar
3/4 cup raisins
1 1/4 cups applesauce
1/3 cup vegetable oil
2 eggs, beaten
1/4 cup milk
1/4 cup apple juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.

Soak raisins in apple juice.

In a large bowl, whisk together flour, baking powder, soda, cinnamon, oats, and brown sugar. Add applesauce, oil, eggs, and milk; stir until just combined. Mix in raisins. Spread batter into prepared pan.

Bake for 55 to 60 minutes. Remove from pan immediately, and cool on a wire rack.

Peasant Bread

Ingredients

1 1/2 cups water
1 tablespoon white sugar
1 1/2 teaspoons salt
3 1/2 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Light or Medium Crust cycle; press Start. For a crispier crust, use the French cycle or turn machine off after first rise and start the cycle over.

Mexican Corn Bread

Ingredients

2 (8.5 ounce) packages corn bread/muffin mix
1 medium onion, chopped
2 cups shredded Cheddar cheese
1 (14.75 ounce) can cream-style corn
1 1/2 cups sour cream
4 eggs, beaten
1 (4 ounce) can chopped green chilies
1/3 cup vegetable oil
1 tablespoon finely chopped jalapeno pepper

Directions

In a bowl, combine corn bread mix and onion. Combine the remaining ingredients; add to the corn bread mixture just until moistened. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 50--55 minutes or until lightly browned and the edges pull away from sides of pan. Serve warm. Refrigerate leftovers.

Chili Bread

Ingredients

7/8 cup beer
1 teaspoon beef bouillon
1/4 teaspoon ground cayenne
pepper
1/4 teaspoon hot chile oil
1 tablespoon olive oil
2 1/4 cups bread flour
1/8 teaspoon ground cumin
1 tablespoon dried minced onion
1 teaspoon chili powder
1/4 teaspoon garlic powder
1/2 teaspoon salt
2 teaspoons active dry yeast

Directions

Place the ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the French Bread or White Bread setting, and then press Start.

Nutty Banana Bread

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
10 bananas, mashed
3/4 cup butter, softened
1 cup brown sugar
3 eggs, beaten
3/4 cup walnut halves or pieces
1/4 cup pecan halves or pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease three 8x4 inch loaf pans.

In a large bowl, stir together flour, baking soda and salt. In a separate bowl, beat together bananas, butter, brown sugar and eggs. Stir banana mixture into flour mixture, just until combined. Fold in nuts. Pour batter into prepared pans.

Bake in preheated oven for 30 to 45 minutes, until a toothpick inserted into the center of the loaf comes out clean. Let bread rest in pans for 10 minutes, then remove loaves from pans and allow to cool on a wire rack.

Irish Soda Bread III

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
2 tablespoons margarine
2 tablespoons white sugar
1 teaspoon salt
4 1/4 cups bread flour
2 tablespoons dry milk powder
3 teaspoons caraway seed
2 teaspoons active dry yeast
2/3 cup raisins

Directions

Add ingredients in order suggested by your manufacturer. Select fruit bread or basic bread setting. Add raisins when indicated by your manufacturer.

Cracked Wheat Bread II

Ingredients

1 1/4 cups warm water
1/2 cup cracked wheat
1 (.25 ounce) package active dry yeast
1/3 cup warm water (110 degrees F/45 degrees C)
2 tablespoons butter, softened
1 tablespoon salt
2 tablespoons molasses
2 tablespoons honey
1 cup milk
1 cup whole wheat flour
4 cups all-purpose flour

Directions

In a small saucepan, bring water to a boil. Stir in cracked wheat and simmer for 10 minutes; let cool to lukewarm. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Pour the cracked wheat mixture into a large bowl. Stir in the butter, salt, molasses, honey, milk, yeast mixture, whole wheat flour and 2 cups of the bread flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in a preheated 375 degree oven 30 to 35 minutes, or until the loaves sound hollow when tapped on top and bottom. Cool on racks.

Pear Bread

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1 1/2 cups sugar
1/2 cup vegetable oil
1/2 cup butter or margarine,
melted
4 eggs
2 teaspoons vanilla extract
2 cups diced peeled pears

Directions

In a large bowl, combine the flour, baking powder, salt, ginger, baking soda and nutmeg; set aside. In a mixing bowl, beat the sugar, oil and butter. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Stir into dry ingredients just until moistened (batter will be stiff). Stir in pears. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Breaded Rib Roast

Ingredients

4 pounds beef rib roast
salt to taste
ground black pepper to taste
2 cloves garlic, chopped
2 tablespoons butter
2 tablespoons olive oil
1 cup plain bread crumbs
1/4 cup grated Romano cheese
1/2 cup minced fresh parsley

Directions

Preheat oven to 325 degrees F (165 degrees C).

Wash and pat dry the roast. Sprinkle salt and pepper over meat.

In a mixing bowl, combine the chopped garlic, butter, and olive oil. Stir to blend well. Place the seasoned rib roast in garlic mixture and turn to coat, rubbing it into the meat. Add a little more oil if it doesn't completely coat the meat.

In another mixing bowl, combine the bread crumbs, cheese and parsley. Mix thoroughly. Press the bread crumb mixture into the meat; completely covering the roast.

Place roast on a roasting rack inside of a shallow baking pan. Roast in a preheated oven until desired doneness; about 2 hours. Rare beef is 120 to 125 degrees F (49 to 52 degrees C). Well done beef is 160 degrees F (71 degrees C) Always use a clean meat thermometer to check for doneness.

Cardamom Tea Bread

Ingredients

1/2 cup finely chopped mixed
candied fruit
2 cups all-purpose flour, divided
1/4 cup butter or margarine,
softened
1/4 cup shortening
1 cup sugar
2 eggs
2/3 cup milk
1/4 cup orange juice
1 tablespoon baking powder
1 teaspoon salt
1/4 teaspoon ground cardamom

Directions

Combine candied fruit and 1 tablespoon flour in a small bowl; set aside. In a large mixing bowl, cream the butter, shortening and sugar for 1 minute. Add the eggs, milk, orange juice, baking powder, salt, cardamom and remaining flour. Beat on low speed for 30 seconds; beat on high for 3 minutes. Stir in fruit.

Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Swope Bread

Ingredients

2 cups all-purpose flour
4 cups whole wheat flour
1 cup white sugar
2 teaspoons salt
4 teaspoons baking soda
4 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, stir together bread flour, whole wheat flour, sugar and salt. In a separate bowl, dissolve baking soda in buttermilk. Stir buttermilk into flour mixture. Beat well. Pour batter into prepared pans.

Bake in preheated oven for one hour.

Golden Bread Shrimp Roll

Ingredients

10 shelled and deveined shrimp
5 slices white bread, cut in half
1/2 onion, thinly sliced
2 teaspoons curry powder
salt and pepper to taste
1 egg, beaten
1 quart vegetable oil for frying
6 leaves lettuce

Directions

In a medium size bowl combine the shrimp, onion, curry powder, and salt and pepper. Marinate for 30 minutes.

Lay the flattened the white bread on a level surface. Place one marinated shrimp and some onion onto the bread. Roll the bread so that the shrimp and onion are held in the middle of the bread with the tail sticking out of one end. Seal the edges of the roll closed with the beaten egg. Continue this process with each shrimp.

Pour enough vegetable oil in a large skillet to cover the shrimp rolls. Heat the oil over a medium heat. Oil is ready for frying when bubbles begin to rise. Place a few shrimp rolls in the oil at a time. Fry until the bread turns a golden brown color. Drain on a paper towel and serve on a plate of lettuce.

Onion, Garlic, Cheese Bread

Ingredients

1 1/8 cups warm water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons margarine
2 teaspoons active dry yeast
2 teaspoons garlic powder
3 tablespoons dried minced onion
1 cup shredded sharp Cheddar cheese

Directions

Add water, flour, powdered milk, sugar, salt, butter or margarine and yeast into bread machine in the order suggested by your manufacturer. Set for basic cycle with the light crust.

When alert sound or when indicated by your manufacturer add the garlic powder, 2 tablespoons of the onion flakes and all of the shredded cheese. After the last knead sprinkle the remaining tablespoon of onion flakes over dough.

Enjoy hot and fresh bread.

Honey Multigrain Bread

Ingredients

3/4 cup cornmeal
3 3/4 cups water
1 tablespoon salt
3 tablespoons olive oil
1/4 cup honey
3 (.25 ounce) packages instant yeast
1 cup rye flour
1 cup whole wheat flour
8 cups unbleached flour

Directions

In a small saucepan, combine the cornmeal and water. Bring to a boil and cook for 5 minutes. Pour into a large mixing bowl. Stir in salt, oil and honey; let cool until lukewarm.

In a large bowl, combine the cooled cornmeal mixture with the yeast, rye flour, whole wheat flour and 4 cups unbleached flour; beat well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Allow dough to rise 30 minutes, or until doubled.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 40 minutes, or until bottoms of the loaves sound hollow when tapped. Remove from pans and allow to cool on a wire rack.

Mushroom Bread Wedges

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1/2 pound fresh mushrooms, sliced
3 tablespoons butter or margarine, melted
1/4 cup grated Parmesan cheese
1/4 teaspoon Italian seasoning

Directions

Separate crescent dough into eight triangles and place on a greased 12-in. round pizza pan with points toward the center; seal perforations. In a bowl, combine the mushrooms and butter; toss to coat. Spoon mushroom mixture over dough. Sprinkle with Parmesan cheese and Italian seasoning.

Bake at 375 degrees F for 15-20 minutes or until crust is golden brown and mushrooms are tender,

Cranberry Oat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1 tablespoon butter or margarine, softened
2 tablespoons honey
3/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/3 cup old-fashioned oats
2 1/2 cups bread flour
1 3/4 teaspoons active dry yeast
1/3 cup dried cranberries or raisins

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (your machine may audibly signal this), add cranberries.

Ron's Fruit Bread

Ingredients

- 1 cup water
- 1 egg, beaten
- 2 tablespoons dry milk powder
- 2 tablespoons honey
- 2 tablespoons margarine
- 1 1/2 teaspoons salt
- 1 cup bread flour
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground cardamom
- 1 1/4 teaspoons active dry yeast
- 1/2 cup raisins
- 1/2 cup candied mixed fruit peel

Directions

Place ingredients in order suggested by your manufacturer.

Select sweet bread setting. Add the raisins and mixed peel when the machine beeps, or 5 minutes before kneading is complete.

Almond Apricot Bread

Ingredients

2 1/2 cups all-purpose flour
1/2 cup sugar
1/2 cup packed brown sugar
3 teaspoons baking powder
1 teaspoon salt
2 (4 ounce) jars apricot baby food,
divided
1 egg
3/4 cup milk
3 tablespoons vegetable oil
1 teaspoon almond extract
2/3 cup sliced almonds, coarsely
chopped
1/2 cup diced dried apricots
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/8 teaspoon almond extract

Directions

In a large bowl, combine the flour, sugars, baking powder and salt. Set aside 1 tablespoon baby food for glaze. In another bowl, beat the egg, milk, oil, extract and remaining baby food. Stir into dry ingredients just until moistened. Fold in almonds and apricots. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from the pan to a wire rack.

For glaze, combine the confectioners' sugar, milk, extract and reserved baby food until smooth. Drizzle over cooled bread.

Apricot Carrot Bread

Ingredients

1 3/4 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup finely shredded carrots
1/2 cup unsweetened applesauce
1/2 cup egg substitute
2 tablespoons canola oil
1/3 cup finely chopped dried apricots
1/2 cup confectioners' sugar
2 teaspoons water

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, combine the carrots, applesauce, egg substitute and oil; add to dry ingredients and stir until blended. Stir in apricots.

Spoon into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine confectioners' sugar and water; drizzle over bread.

Chocolate Bread Pudding with Bourbon Pecan

Ingredients

1 1/4 cups white sugar
1/2 cup water
1/4 cup light corn syrup
1 tablespoon lemon juice
1 1/4 cups heavy whipping cream
1 cup chopped toasted pecans
2 tablespoons bourbon
2 cups whole milk
2 cups heavy whipping cream
1 cup white sugar
8 (1 ounce) squares semisweet chocolate
8 eggs
1 tablespoon vanilla extract
1 pound egg bread, sliced into 1 inch pieces

Directions

To make sauce: stir 1 1/4 cups sugar and water in heavy large saucepan over medium heat until sugar dissolves. Mix in corn syrup and lemon juice. Increase heat and boil without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Remove from heat; pour in 1 1/4 cups cream (mixture will bubble up), stir over low heat until caramel is melted and smooth. Increase heat and boil until sauce is reduced to 1 2/3 cups, stirring often, about 4 minutes. Remove from heat; mix in pecans and bourbon.

To make pudding: preheat oven to 350 degrees F (175 degrees C).

Combine milk, 2 cups cream, and 1 cup sugar in heavy large saucepan over medium high heat, stir until sugar dissolves and mixture comes to boil. Remove from heat, add chocolate, and stir until smooth.

Beat eggs and vanilla in large bowl to blend. Gradually whisk in chocolate mixture; add bread cubes and let stand until bread absorbs some of the custard, stirring occasionally, about 30 minutes. Transfer mixture to a 13x9x2-inch glass baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) until set in center, about 45 minutes. Serve pudding warm or at room temperature with warm sauce.

Parmesan Herb Bread

Ingredients

1 1/2 cups biscuit/baking mix
1 egg, beaten
1/4 cup apple juice
1/4 cup milk
1 tablespoon dried minced onion
1 tablespoon sugar
1/2 teaspoon dried oregano
1/4 cup grated Parmesan cheese
HERB BUTTER:
1/2 cup butter, softened
1 garlic clove, minced
2 tablespoons minced fresh
parsley
1 teaspoon dried basil
TOMATO BUTTER:
1/2 cup butter, softened
4 teaspoons tomato paste
1 dash cayenne pepper

Directions

In a mixing bowl, combine the first seven ingredients just until blended. Spoon into a greased 9-in. round cake pan. Sprinkle with Parmesan cheese.

Bake at 400 degrees for 18-20 minutes or until golden brown.

In separate small mixing bowls, combine herb butter and tomato butter ingredients; beat until smooth. Serve with warm bread.

Parmesan Seasoned Breading

Ingredients

1 cup grated Parmesan cheese
1/2 cup cornflake crumbs
1/2 cup Malt-O-Meal hot wheat cereal
1 tablespoon parsley flakes
1 teaspoon salt
1 teaspoon seasoned salt
1 teaspoon rubbed sage
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon seafood seasoning
1 teaspoon paprika
1/2 teaspoon ground thyme
1/2 teaspoon pepper

Directions

In a bowl, combine all the ingredients; mix well. Store in an airtight container in the refrigerator for up to 6 months.

Cracked Wheat Buttermilk Bread

Ingredients

1 1/2 cups water
3/4 cup cracked wheat
3/4 cup warm buttermilk (70 to 80 degrees F)
3 tablespoons honey
3 tablespoons butter or margarine, softened
1 1/2 teaspoons salt
1/4 teaspoon baking soda
1 1/2 cups bread flour
1 1/2 cups whole wheat flour
1 tablespoon active dry yeast

Directions

In a saucepan, bring the water and cracked wheat to a boil; boil for 6 minutes. Drain; cool for 15 minutes. Place all ingredients, including cracked wheat, in bread machine pan in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1-2 tablespoons of warm buttermilk or flour if needed).

Monkey Bread

Ingredients

2 (7.5 ounce) packages
refrigerated buttermilk biscuits
1 cup packed brown sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 cup butter or margarine,
melted
1/2 cup chopped nuts
1/2 cup maple syrup

Directions

Cut each biscuit into quarters. In a small bowl, combine brown sugar, cinnamon and nutmeg. Dip biscuits in butter, then roll in sugar mixture. Layer half the biscuits in a 10-in. fluted pan; sprinkle with half the nuts. Repeat layers. Pour syrup over top. Bake at 350 degrees F for 25-30 minutes or until golden brown. Immediately invert onto a serving platter. Serve warm. Refrigerate leftovers.

Ultimate Corn Bread

Ingredients

2 1/2 cups biscuit/baking mix
1 cup sugar
2/3 cup cornmeal
1/4 teaspoon baking powder
1/4 teaspoon ground nutmeg
2 eggs
1 1/4 cups milk
1 1/4 cups butter, melted

Directions

In a large bowl, combine the first five ingredients. In another bowl, beat the eggs, milk and butter; stir into the dry ingredients just until moistened. Pour into a greased 9-in. square baking pan.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before cutting. Serve warm.

Garlic Lover's Pizza Crust for the Bread Machine

Ingredients

6 fluid ounces lukewarm water
2 tablespoons olive oil
3 cloves garlic, minced
2 cups bread flour
1 teaspoon white sugar
1/2 teaspoon salt
2 teaspoons active dry yeast

Directions

Place the ingredients into the pan of a bread machine in the order recommended by the manufacturer. Close the lid, select the Dough cycle, and press Start.

When the machine signals the end of the cycle, remove the dough and knead into a tight ball on a lightly floured surface. Let rest for about 15 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Stretch the dough out to fit your desired pizza pan. Let rise for about 20 minutes for a thicker crust.

Top with sauce, cheese and desired pizza toppings. Bake for 10 to 20 minutes in the preheated oven, or until the crust is lightly browned on the bottom when you lift up to take a peek.

Blue Ribbon White Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 1/2 cups warm water (110 degrees to 115 degrees)
1 cup instant nonfat dry milk powder
3 tablespoons shortening
2 tablespoons sugar
2 teaspoons salt
1/4 teaspoon ground ginger
6 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk powder, shortening, sugar, salt, ginger and 3-1/2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 40-45 minutes or until golden brown. Remove from pans to wire racks to cool.

Chocolate Nut Bread

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
5 eggs
2 (1 ounce) squares unsweetened
chocolate, melted
1 teaspoon vanilla extract
2 1/2 cups cake flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, chocolate and vanilla; mix well. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition. Stir in nuts if desired. Pour into four greased 5-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

Cornmeal Molasses Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1/4 cup molasses
1 tablespoon vegetable oil
1/4 cup cornmeal
1/2 teaspoon salt
3 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Classic Cranberry Nut Bread

Ingredients

2 cups flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 tablespoon grated orange peel
2 tablespoons shortening
1 egg, well beaten
1 1/2 cups Ocean Spray® Fresh
or Frozen Cranberries, coarsely
chopped
1/2 cup chopped nuts

Directions

Preheat oven to 350 degrees F. Grease a 9 x 5-inch loaf pan.

Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg. Mix until well blended. Stir in cranberries and nuts. Spread evenly in loaf pan.

Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool on a rack for 15 minutes. Remove from pan; cool completely. Wrap and store overnight.

Joey's Bread Pudding

Ingredients

2 tablespoons butter, softened
1 (1 pound) loaf sliced white bread, toasted
12 eggs
3 tablespoons vanilla extract
5 cups half-and-half cream
3 cups white sugar
1 pinch ground cinnamon
1 pinch ground nutmeg

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Butter each slice of bread on both sides. Tear buttered bread into little pieces, and put into a very large mixing bowl.

Beat eggs with vanilla, and then pour over bread. Stir in half-and-half and sugar. Pour into a 9x13 inch baking dish. Sprinkle the cinnamon and nutmeg over the top.

Bake uncovered in the preheated oven for 55 to 60 minutes. Remove from oven, and cool. Serve hot or cold.

Bread and Butter Pickles I

Ingredients

6 small onions, sliced
1 teaspoon mustard seed
3/4 teaspoon ground turmeric
1 teaspoon celery seed
1 cup white sugar
3 cups distilled white vinegar
1/3 cup coarse salt
6 cucumbers, sliced

Directions

In a large pan, combine the onions, mustard seed, turmeric and celery seed.

In a saucepan, combine the sugar, vinegar and salt. Bring to a boil. Pour the boiling mixture into the pan with the onion mixture.

Add the cucumber slices. Pack into sterile jars. Refrigerate for 2 weeks before eating.

Grandma's Pumpkin Tea Bread

Ingredients

2 cups peeled and diced pumpkin
2 cups white sugar
1 cup vegetable oil
3 eggs
2 tablespoons vanilla extract
1 tablespoon almond extract
1 tablespoon butter flavored extract
1 teaspoon lemon extract
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon baking powder
2 tablespoons ground cinnamon
1 1/2 tablespoons nutmeg
1 tablespoon ground cloves
1 teaspoon ground mace

Directions

Place fresh pumpkin in a small pan and fill with water. Boil pumpkin until soft, about 15 minutes. Drain and puree pumpkin. Measure 2 cups of pumpkin puree for use in this recipe.

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and vegetable oil. Stir in the eggs one at a time, beating well with each addition. Stir in the 2 cups pumpkin puree, then stir in the vanilla, almond, butter extract, and lemon extract.

In a separate bowl, sift together all-purpose flour, wheat flour, baking soda, baking powder, cinnamon, nutmeg, cloves, and mace. Stir flour mixture into pumpkin mixture; pour into prepared pans.

Bake in preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 15 minutes before removing to a wire rack to cool completely.

Garlic Pita Bread Bites

Ingredients

1 (10 ounce) package pita bread,
cut in half
3 tablespoons butter
1 teaspoon crushed garlic
1 teaspoon dried Italian-style
seasoning
2 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Open pita bread halves and roughly cut into approximately 2 inch pieces. Arrange on a medium baking sheet.

In a small saucepan over medium heat, melt butter and mix in garlic and dried Italian-style seasoning. Pour the mixture over pita bread pieces.

Sprinkle bread with Parmesan cheese, adjusting the amount as desired. Bake in the preheated oven 10 minutes, or until lightly browned.

Lassy Bread

Ingredients

4 cups raisins
1/2 cup lukewarm water
1 teaspoon white sugar
1 (.25 ounce) envelope active dry yeast
2 1/2 cups milk
1/4 cup butter
1 tablespoon salt
1/2 cup molasses
6 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground mace
1 teaspoon ground cloves

Directions

Place raisins into a heatproof bowl and pour in enough boiling water to cover. Cover the bowl with plastic wrap, or a plate to seal; allow to stand overnight.

Dissolve sugar in the lukewarm water in a small bowl. Sprinkle yeast over the water and allow to soften and bubble, about 10 to 15 minutes. Meanwhile, heat the milk, butter, and salt in a saucepan over medium heat until the butter melts. Remove from the heat and allow to cool until lukewarm (105 to 110 degrees F).

Once the milk has cooled, drain the raisins, and add them to the milk. Stir in the yeast mixture and molasses. In a separate bowl, sift together the flour, cinnamon, mace, and clove. Stir half of the flour into the milk mixture with a wooden spoon and beat for 2 to 3 minutes. Add remaining flour and stir until a moist dough is formed.

Place dough on a flat surface and knead until dough becomes smooth and elastic, about 10 minutes, adding more flour as necessary to keep dough from sticking. Place into a large, oiled bowl; cover, and allow to rise in a warm, draft-free area until doubled in bulk, 1 1/2 to 2 hours.

Lightly oil or grease two loaf pans and set aside. Divide dough in half and shape into 2 loaves, place into prepared pans, cover, and allow to rise until doubled in bulk, 1 to 2 hours.

Preheat oven to 375 degrees F (190 degrees C).

Bake loaves in preheated oven 1 hour, or until they are nicely browned and sound hollow when tapped on the bottom.

Hearty Raisin Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/2 cups warm milk (110 to 115 degrees F)
1/2 cup butter or margarine, melted
1/4 cup honey
2 teaspoons salt
1 1/2 teaspoons ground cinnamon
2 eggs
3 cups whole wheat flour
3 1/2 cups all-purpose flour
2 cups raisins
1 egg white
2 tablespoons cold water

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, honey, salt, cinnamon, eggs and whole wheat flour. Beat until smooth. Stir in enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; sprinkle with raisins and knead in. Divide in half. Shape into loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes. Beat egg white and cold water; brush over dough. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cover loosely with oil if top browns too quickly. Remove from pans to wire racks to cool.

Potato Bread III

Ingredients

1 potato, peeled and diced
1 1/2 cups water
2 (.25 ounce) packages active dry yeast
6 1/2 cups all-purpose flour
3 tablespoons white sugar
2 tablespoons shortening
1 tablespoon salt
2 tablespoons all-purpose flour

Directions

In a medium saucepan cook potato cubes in water for about 12 minutes, or until tender. Do not drain. Cool mixture to 110 degrees F (43 degrees C). Set aside 1/2 cup of the cooking liquid. Mash potato and remaining liquid; if necessary add warm water to make 2 cups potato mixture.

In a large mixing bowl, sprinkle yeast on reserved 1/2 cup potato water. Add mashed potato mixture, 2 cups of the flour, sugar, shortening, and salt. Beat with an electric mixer on low speed for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. Stir in as much of the remaining flour as you can mix in by hand.

Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately stiff dough. Knead for 6 to 8 minutes, or until dough is smooth and elastic. Place in a lightly greased bowl; turn once to grease surface. Cover. Let rise in warm place until doubled in bulk, about 1 hour.

Punch down, and turn out onto a lightly floured surface. Divide dough in half. Cover, and let rest for 10 minutes. Shape each half into a loaf. Place in greased 8 x 4 x 2 inch loaf pans. Cover. Let rise until nearly double, about 35 minutes. Before baking, brush tops with a little water and dust with additional flour.

Bake at 375 degree F (190 degrees C) for 40 to 45 minutes. Cover with foil for the last 15 minutes of baking to prevent over-browning. Remove from pan; cool on wire rack.

Mrs. Kurtz's Banana Bread

Ingredients

1/4 cup margarine, softened
1 cup white sugar
1 egg
1 1/2 cups mashed bananas
1/4 cup sour milk
3/4 teaspoon baking soda
1 1/2 cups all-purpose flour
1/4 teaspoon salt

Directions

Cream together butter or margarine, sugar, and salt. Mix in egg. Stir in bananas and milk. Stir in flour and baking soda with a few swift strokes; do not overbeat. Spread batter into a greased and floured 9 x 5 inch loaf pan.

Bake at 325 degrees F (165 degrees C) for 45 to 60 minutes, or until a tester inserted in the center comes out clean.

Hungarian Braided White Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 3/4 cups warm milk (110 degrees F/45 degrees C)
1 egg yolk
2 eggs
2 tablespoons white sugar
2 teaspoons salt
5 cups all-purpose flour
1 tablespoon poppy seeds
1 egg, beaten

Directions

In a small mixing bowl, dissolve yeast in warm milk. Let stand until creamy, about 15 minutes.

Mix the egg, egg yolks, sugar, and salt. In a large mixing bowl, combine the yeast mixture with the egg, egg yolks, sugar, salt and 3 cups of the flour; stir until well combined. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Turn out onto a floured bread board, and cut into 2 equal parts. Form into cylindrical loaves; let rest for 20 minutes. Divide each loaf in half and roll into a long rope for braiding. Fasten the 4 ends together. Braid. End by fastening the ends, and turning each end under the loaf. Place on cookie sheet, and cover with a towel until doubled in size, about 40 minutes.

Brush risen loaf with a beaten egg and sprinkle with poppy seeds. Bake at 400 degrees F (200 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 45 minutes, or until golden brown.

Grandma's Corn Bread Dressing

Ingredients

1 (16 ounce) package dry corn bread mix
2 tablespoons butter
1/2 cup chopped celery
1 small onion
2 eggs, beaten
2 cups chicken stock
2 tablespoons dried sage
salt and pepper to taste

Directions

Prepare the dry corn bread mix according to package directions. Cool and crumble.

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking dish.

In a large skillet over medium heat, melt the butter and saute the celery and onion until soft.

In a large bowl, combine the celery, onions, 3 cups crumbled corn bread, eggs, chicken stock, sage and salt and pepper to taste; mix well.

Place into prepared dish and bake at 350 degrees F (175 degrees C) for 30 minutes.

Spicy Cheese Quick Bread

Ingredients

1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1/2 teaspoon cayenne pepper
1 teaspoon garlic powder
1/2 teaspoon onion powder
1 teaspoon Italian seasoning
1 1/2 cups shredded Cheddar cheese
1/2 cup half-and-half cream
1/2 cup milk
1/3 cup vegetable oil

Directions

Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a 9x5 inch loaf pan and set aside.

Mix flour, baking powder, salt, cayenne pepper, garlic powder, onion powder, Italian seasoning, and Cheddar cheese together in a large bowl. Whisk in half-and-half cream, milk, and vegetable just until blended. Pour batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Tomato Focaccia Bread

Ingredients

1/4 cup sun-dried tomatoes
3 cups bread flour
1/2 teaspoon salt
2 teaspoons rapid rise yeast
6 tablespoons olive oil
2/3 cup warm water (110 degrees F/45 degrees C)

3 tablespoons olive oil
1 tablespoon sea salt
1 tablespoon chopped fresh basil
1 tablespoon fresh thyme

Directions

Place sun dried tomatoes in a small bowl. Cover with warm water and let soak for 10 minutes. Drain, chop and set aside.

In a large bowl, sift together flour and salt; stir in yeast. Add olive oil, warm water, and chopped sun-dried tomatoes; mix well. Knead on a lightly floured surface until smooth and elastic, about 5 minutes. Cover dough and let relax for 10 minutes.

Roll dough into a rectangle approximately 7x11 inches. Place on a lightly oiled baking sheet and make about 20 deep impressions in the dough with your fingers. Cover with plastic and leave in a warm place until doubled in size, about 40 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Brush dough with olive oil and sprinkle with sea salt, basil, and thyme. Bake in the preheated oven until golden brown, about 20 minutes.

Portuguese Sweet Bread II

Ingredients

1 cup milk
2 eggs
2 teaspoons margarine
1/3 cup white sugar
3/4 teaspoon salt
3 1/4 cups bread flour
2 1/2 teaspoons active dry yeast
2 tablespoons lemon juice

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select white bread setting. Start.

To bake bread in oven: select Dough cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes.

Steamed Black Bread

Ingredients

2 cups buttermilk
1/2 cup molasses
1 tablespoon vegetable oil
3 tablespoons white sugar
salt to taste
2 teaspoons baking soda
1 1/2 cups all-purpose flour
2 cups graham flour

Directions

Use a canning kettle, and invert the wire rack. Fill with water to just below the wire rack. Bring to a boil on top of the stove.

In a large bowl, mix together molasses, oil, milk, sugar, salt, and baking soda. Stir in white and graham flour. Divide batter into two 1 pound coffee cans. Place a double thickness of aluminum foil over top, and secure with rubber bands.

Keep water at a slow boil, and steam for one hour.

Honey Of An Oatmeal Bread

Ingredients

1 cup water
1 tablespoon vegetable oil
1/4 cup honey
1 teaspoon salt
1/2 cup rolled oats
2 1/3 cups bread flour
1 teaspoon active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer.

Select Light Crust or Basic setting, and press Start.

Anadama Bread

Ingredients

1/2 cup water
1/4 cup cornmeal
2 tablespoons butter
1/2 cup molasses
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F)
3 cups all-purpose flour, divided
1 teaspoon salt

Directions

Place 1/2 cup water and cornmeal in a small saucepan. Bring to a boil over medium heat, stirring occasionally. Cook until mixture thickens; about 5 minutes. Remove from heat and stir in the butter or margarine and molasses. Let cool to lukewarm.

In a small mixing bowl, dissolve yeast in 1/2 cup warm water. Let sit until creamy; about 10 minutes.

In a large mixing bowl, combine the cooled cornmeal mixture with the yeast mixture; stir until well blended. Add 2 cups of the flour and the salt; mix well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.

Preheat oven to 375 degrees F (190 degrees C).

Deflate the dough and turn it out onto a lightly floured surface and form into a loaf. Place the loaf in a lightly greased 9x5 inch loaf pan. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

Amish White Bread

Ingredients

2 cups warm water (110 degrees F/45 degrees C)
2/3 cup white sugar
1 1/2 tablespoons active dry yeast
1 1/2 teaspoons salt
1/4 cup vegetable oil
6 cups bread flour

Directions

In a large bowl, dissolve the sugar in warm water, and then stir in yeast. Allow to proof until yeast resembles a creamy foam.

Mix salt and oil into the yeast. Mix in flour one cup at a time. Knead dough on a lightly floured surface until smooth. Place in a well oiled bowl, and turn dough to coat. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour.

Punch dough down. Knead for a few minutes, and divide in half. Shape into loaves, and place into two well oiled 9x5 inch loaf pans. Allow to rise for 30 minutes, or until dough has risen 1 inch above pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Bread Pudding I

Ingredients

10 slices white bread, cut into cubes
1/4 cup margarine, melted
1/2 cup raisins
1 teaspoon ground cinnamon
6 eggs
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups hot milk
1 pinch ground nutmeg

Directions

Heat oven to 375 degrees F(190 degrees C)

In a large bowl, combine bread cubes, melted margarine, raisins, and cinnamon; mix well, and transfer to a 2 quart baking dish.

Use the same bowl to beat the eggs. Stir in sugar, vanilla, and salt until sugar is dissolved. Slowly whisk in the hot milk. Pour egg mixture over bread cubes, sprinkle with nutmeg, and set aside to soak for 5 minutes.

Bake in preheated oven for 25 to 30 minutes, or until a knife inserted into the center comes out clean.

Breakfast Bread Pudding

Ingredients

1/4 cup butter or margarine,
melted
3 eggs, separated
2 cups milk
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
9 slices bread, cut into 1/2 inch
cubes
3 cups shredded Cheddar cheese

Directions

In a large bowl combine butter, egg yolks, milk, mustard, salt and cayenne pepper. Stir in bread cubes and cheese. In another bowl, beat egg whites until soft peaks form; fold into bread mixture. Pour into a greased 9-in. square baking dish. Cover and chill for 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Rye Breadsticks

Ingredients

1 tablespoon active dry yeast
1 1/2 cups warm water (110 degrees to 115 degrees), divided
2 tablespoons honey
2 cups whole wheat flour
1 cup rye flour
1 cup all-purpose flour

Directions

In a mixing bowl, dissolve yeast in 1/2 cup warm water. Add honey; let stand for 5 minutes. Stir in the remaining water, whole wheat flour, rye flour and enough all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Do not let rise. Divide dough into 16 pieces. Roll each into a 10-in. rope. Place 2 in. apart on a greased baking sheet. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown.

Carrot Banana Bread

Ingredients

- 1/3 cup vegetable oil
- 1 cup sugar
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup mashed ripe bananas
- 1 cup grated carrots
- 1/2 cup chopped pecans

Directions

In a mixing bowl, combine oil and sugar. Add eggs; mix well. Combine flour, baking soda, salt and cinnamon; gradually add to the creamed mixture alternately with bananas. Stir in carrots and pecans. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Italian Bread Salad

Ingredients

1 (14 ounce) package pre-baked Italian bread shell crust, cubed
1 1/2 cups diced fresh tomatoes
1/2 cup thinly sliced fresh basil
1/2 cup Italian salad dressing, divided
7 cups ready-to-serve salad greens
1 small green pepper, julienned
1 cup sliced pepperoni sausage
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 cup sliced ripe olives

Directions

In a large salad bowl, combine bread cubes, tomatoes, basil and 1/4 cup salad dressing; let stand for 5 minutes. Add the salad greens, green pepper, pepperoni, mozzarella cheese, Parmesan cheese and olives. Drizzle with remaining salad dressing; toss to coat. Serve with a slotted spoon.

Monkey Bread II

Ingredients

2 1/2 teaspoons active dry yeast
3 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon salt
1/4 cup white sugar
2 tablespoons margarine,
softened
1 cup water
1 cup margarine
1 cup packed brown sugar
1 cup raisins

Directions

Remove baking pan from machine. Place yeast, flour, ground cinnamon, salt, white sugar, 2 tablespoons butter and water in the order that is recommended for the bread maker. Make sure that no liquid comes in contact with the yeast. Select dough cycle and press start.

When dough is complete, place dough on floured surface and knead 10 to 12 times.

In a medium saucepan on low heat, melt one cup of butter, stir in brown sugar and raisins (1/4 cup of chopped nuts is good too!). Stir until smooth. Remove from heat.

Cut dough in one inch chunks. Drop one chunk at a time into the butter sugar mixture. Thoroughly coat dough pieces, then layer them loosely in a greased Bundt or tube pan, staggering layers so you're plopping each dough chunk over a space between two below. Let rise in a warm, draft-free spot until dough is just over the top of the pan, 15 to 20 minutes.

Bake in a preheated 375 degree F (190 degree C) oven for 20 to 25 minutes or till golden brown. Remove from oven, place a plate face down in top of the pan and, using oven mitts to hold plate on pan, turn over both until bread slides out onto plate. Serve warm...and enjoy.

Brown Sugar Banana Bread

Ingredients

4 ripe bananas, cut into chunks
1 1/4 cups light brown sugar
1/2 cup butter, softened
1 egg
1 teaspoon cinnamon
1 teaspoon vanilla extract
1/4 cup whole milk
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon kosher salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Place the bananas into a large plastic zipper bag, seal the bag, and smooch the bananas with your fingers until very well mashed. Set the bananas aside. Place the brown sugar and butter into a mixing bowl, and mix on medium speed with an electric mixer until light and fluffy, 1 to 2 minutes. Cut a corner from the plastic bag, and squeeze the mashed bananas into the bowl of brown sugar mixture. With the electric mixer on medium speed, beat in the bananas, egg, cinnamon, vanilla extract, and milk until the mixture is well combined. Switch the mixer to low speed, and gradually beat in the flour, baking soda, baking powder, and kosher salt just until the batter is smooth, about 1 minute. Spread the batter into the prepared loaf pan.

Bake in the preheated oven until the bread is set and lightly browned on top, about 40 minutes. A toothpick inserted into the center of the loaf should come out clean.

Spinach-Stuffed Bread

Ingredients

1 (1 pound) loaf frozen bread dough
1 medium onion, chopped
1 clove garlic, minced
2 teaspoons olive oil
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
2 cups shredded reduced-fat Cheddar or part-skim mozzarella cheese

Directions

Thaw bread dough according to package directions; let rise until doubled. Meanwhile, in a skillet, saute onion and garlic in oil until tender. Stir in spinach.

On a lightly floured surface, roll dough into a 14-in. x 10-in. rectangle. Spread the spinach mixture to within 1/2 in. of edges; sprinkle with cheese. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place seam side down on a baking sheet coated with nonstick cooking spray; tuck ends under.

Bake at 350 degrees F for 25-30 minutes or until golden brown. Remove from pan to a wire rack; let stand for 10 minutes before slicing. Serve warm.

Banana Nut Bread III

Ingredients

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
1/2 cup chopped pecans
2 eggs
1 cup mashed bananas
1/2 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans. Set aside.

Sift together flour, baking powder, baking soda, salt, and sugar. Stir in nuts, eggs, bananas, oil, and vanilla extract.

Pour into prepared pans. Bake for 45 to 60 minutes. Cool on wire rack for 10 minutes before removing from pans.

Sweet Irish Bread

Ingredients

- 1/4 cup butter
- 1 cup white sugar
- 2 eggs, beaten
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 pinch salt
- 1 cup sour cream
- 1 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. I use a glass one.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the sour cream. Sift together the flour, baking soda, cream of tartar and salt; stir into the sour cream mixture until just blended. Fold in raisins. Transfer the batter to the prepared loaf pan.

Bake for 50 to 60 minutes in the preheated oven, or until a small knife inserted into the crown, comes out clean.

Traditional Pita Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm water (110 degrees to 115 degrees F)
2 teaspoons salt
3 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Stir in salt and enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Do not let rise. Divide dough into six pieces; knead each for 1 minute. Roll each into a 5-in. circle. Cover and let rise in a warm place until doubled, about 45 minutes. Place upside down on greased baking sheets. Bake at 500 degrees F for 5-10 minutes. Remove from pans to wire racks to cool.

Blender White Bread

Ingredients

3 1/2 cups all-purpose flour,
divided
1 (.25 ounce) package active dry
yeast
1 cup milk
1/4 cup shortening
2 tablespoons white sugar
1 teaspoon salt
1 egg

Directions

Combine 1 1/2 cups of the flour and yeast in the container of a blender. Cover and pulse until mixed. Measure the milk, shortening, sugar and salt into a saucepan. Warm over low heat until the shortening is melted. Remove from the heat and cool until just barely warm to the touch. Pour this into the blender with the flour. Add the egg; blend on the lowest setting to mix.

Pour the blended mixture into a bowl, and stir in enough flour to make a moderately stiff dough. Cover with a towel and let rise until doubled in size, about 45 minutes.

Punch down the dough and turn out of the bowl onto a lightly floured surface. Grease a 9x5 inch loaf pan while you allow the dough to rest for a few minutes. Shape the dough into a loaf and place into the pan. Let rise again until double in size, 30 to 40 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Bake the loaf until deep golden brown, 40 to 45 minutes.

Berber Bread

Ingredients

3 1/2 cups all-purpose flour
1 1/4 teaspoons salt
4 teaspoons vegetable oil
1 cup hot water

Directions

In the container of a blender or food processor, combine the flour and salt. Pulse to blend. Add the oil and hot water, and blend until it stops sticking to the sides. Remove from the container, and cut into 4 pieces.

On a lightly floured surface, roll out the dough until fairly thin. Let it rest for a minute if it is difficult to roll. Heat a large skillet over medium heat, and spray with a light coating of cooking spray. Fry one piece at a time until the surface begins to bubble. Flip over, and fry until it has brown spots on the other side. Cut each piece into quarters to serve.

Blue Cheese Bread Pudding

Ingredients

4 tablespoons butter, softened
1 onion, chopped
3 cloves garlic, minced
20 ounces cubed French bread
1 pound blue cheese, crumbled
5 eggs, lightly beaten
5 egg yolks
3 cups heavy cream
1 tablespoon salt
1 tablespoon ground black pepper

Directions

Melt the butter in a skillet over medium-low heat, and cook the onion and garlic 20 minutes, until soft and golden brown.

Arrange 1/2 the bread cubes in the bottom of a 9x13 inch baking pan. Layer with 1/2 the blue cheese and the onion mixture. Top with remaining bread cubes and cheese.

In a small bowl, whisk together the eggs, egg yolks, heavy cream, salt and pepper. Pour over top layer of bread cubes in pan. Set aside for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake pudding 40 minutes in the preheated oven. Cover pan and continue baking 15 minutes, or until set and golden brown. Allow to sit 15 minutes before serving.

Buttermilk Oatmeal Bread

Ingredients

1 cup rolled oats
1 cup buttermilk
1/2 cup vegetable oil
1 egg
1/2 cup packed brown sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Mix oats with buttermilk. Let stand for 1/2 hour.

Stir oil, egg, and brown sugar into oat mixture. Stir together flour, baking powder, soda, and salt: mix into oat mixture. Pour batter into a greased and floured 8 1/2 x 4 1/2 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until done.

Herbed French Bread

Ingredients

1 (1 pound) loaf French bread
1/2 cup butter or margarine,
softened
1/4 cup minced fresh parsley
1/4 cup minced chives

Directions

Cut bread into 1-in. slices. In a small bowl, combine the butter, parsley and chives; spread over one side of each slice of bread. Place buttered side up on an ungreased baking sheet. Broil 4 in. from the heat for 1-2 minutes or until golden brown.

Grandma's Homemade Banana Bread

Ingredients

1 1/2 cups white sugar
1/2 cup butter, softened
3 bananas, mashed
2 eggs
2 cups all-purpose flour
1/2 teaspoon baking soda
1/3 cup sour milk
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

Combine sugar, butter, bananas, eggs, flour, baking soda, milk, salt and vanilla extract in a large mixing bowl; beat well. Pour batter into prepared pan.

Bake in a preheated oven for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Zucchini Pineapple Bread I

Ingredients

- 4 eggs
- 1 1/2 cups white sugar
- 2 teaspoons vanilla extract
- 1 cup vegetable oil
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1 (8 ounce) can crushed pineapple, drained
- 2 cups grated zucchini
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons baking powder

Directions

Combine flour, baking powder, baking soda, and salt.

In a large bowl, mix oil, eggs, vanilla, sugar, cinnamon, and nutmeg. Blend in pineapple and zucchini. Stir flour mixture into zucchini mixture. Pour batter into two greased and floured 9 x 5 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 1 hour. Cool on wire racks.

Cottage Dill Bread

Ingredients

2/3 cup warm water (110 degrees F/45 degrees C)
2/3 cup cottage cheese
2 tablespoons margarine
3 cups bread flour
1 tablespoon white sugar
1 tablespoon dry milk powder
1 tablespoon dried minced onion
1 tablespoon dill seed
1 teaspoon salt
1 1/2 tablespoons active dry yeast

Directions

Measure ingredients into the machine in the order suggested by the manufacturer. Select the Basic Bread cycle.

Florida Strawberry Bread

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 tablespoon ground cinnamon
1 teaspoon baking powder
1 cup white sugar
4 eggs
1 1/4 cups vegetable oil
1 1/2 cups frozen strawberries,
thawed and drained
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, combine flour, salt, cinnamon, baking powder and white sugar. In a separate bowl, beat together eggs and oil. Stir egg mixture into dry ingredients until just moistened. Fold in strawberries and walnuts. Spoon batter into prepared loaf pans.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the loaf comes out clean. Let cool 10 minutes in pans and then move to a wire rack to cool completely.

Strawberry Bread I

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
4 eggs
1 1/4 cups vegetable oil
1 cup chopped pecans
1 (10 ounce) package frozen strawberries, thawed

Directions

Grease and flour a 9 x 5 inch pan well. Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, sift together sugar, flour, cinnamon, salt, and baking soda.

In a smaller bowl, beat the eggs and oil. Stir in pecans and strawberries. Add egg mixture to the sifted ingredients, and stir until just combined.

Bake for 1 hour, or until tester inserted in the center comes out clean.

Chocolate Tea Bread

Ingredients

1/2 cup applesauce
1/3 cup shortening
2 eggs
1/3 cup water
1 1/4 cups sugar
1 1/2 cups all-purpose flour
1/3 cup baking cocoa
1 teaspoon baking soda
3/4 teaspoon salt
1/4 teaspoon baking powder
1 cup semisweet chocolate chips
1/3 cup chopped walnuts
GLAZE:
1/2 cup confectioners' sugar
1 tablespoon milk
1/4 teaspoon vanilla extract
Pinch salt

Directions

In a mixing bowl, combine applesauce, shortening, eggs, water and sugar; beat on low speed for 30 seconds. Combine dry ingredients; add to applesauce mixture. Beat on low for 30 seconds. Beat on high for 2-1/2 minutes, scraping bowl occasionally. Fold in the chocolate chips and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted in the center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely. Combine glaze ingredients; drizzle over bread.

Amish Friendship Bread III

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
1 cup Amish Friendship Bread Starter
3 eggs
2/3 cup vegetable oil
1 tablespoon vanilla extract
1 cup chopped walnuts
2 apples - peeled, cored and finely chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans. Sift together flour, sugar, baking powder, cinnamon, baking soda and salt, set aside

In a large mixing bowl, stir together the Amish Friendship Starter, eggs, oil and vanilla. Gradually stir in the sifted ingredients until just blended. Finally stir in the chopped nuts and apples. Divide the batter evenly between the two prepared pans.

Bake at 350 degrees for 50 minutes, or until a toothpick inserted into the center of a loaf comes out clean.

Dark Rye Bread

Ingredients

1 1/8 cups water
2 tablespoons molasses
1 tablespoon vegetable oil
1 teaspoon salt
2 cups all-purpose flour
1 1/2 cups rye flour
3 tablespoons packed brown sugar
1 tablespoon unsweetened cocoa powder
3/4 teaspoon caraway seed
2 teaspoons bread machine yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the Basic cycle, and press Start.

Fennel Soda Bread

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup white sugar
1 tablespoon fennel seed
2 eggs, beaten
1 3/4 cups buttermilk
2 teaspoons melted butter
3 tablespoons butter, chilled

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10 inch round cake pan.

In a large bowl, stir together the flour, baking powder, baking soda, salt, sugar, and fennel seed. In another bowl, stir together the eggs, buttermilk, and melted butter. Stir the wet ingredients into the flour mixture, until just blended using a large spoon. Spoon the batter into the prepared pan. Dot with the 3 tablespoons of chilled butter.

Bake for about 1 hour in the preheated oven, or until puffed and golden. Cut into wedges and serve warm.

Carrot Bread

Ingredients

- 1 cup sugar
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 3/4 cup unsweetened applesauce
- 1/2 cup egg substitute
- 1 teaspoon vanilla extract
- 1 cup shredded carrot
- 1/4 cup chopped walnuts

Directions

Coat an 8-in. x 4-in. x 2-in. loaf pan with nonstick cooking spray and dust with flour; set aside. In a bowl, combine the sugar, flours, baking powder, baking soda, salt and cinnamon. In another bowl, combine the applesauce, egg substitute and vanilla; stir into dry ingredients until just moistened. Fold in carrots and walnuts.

Pour into prepared pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Raisin Orange Bread

Ingredients

5 cups all-purpose flour
1/2 cup sugar
5 teaspoons grated orange peel
2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
1 teaspoon ground ginger
1 cup milk
1/2 cup butter or margarine,
softened
1/4 cup water
2 eggs
1 1/2 cups raisins
WALNUT GLAZE:
1 cup confectioners' sugar
2 tablespoons orange juice
2 teaspoons butter or margarine,
softened
1/2 cup finely chopped walnuts

Directions

In a mixing bowl, combine 2 cups flour, sugar, orange peel, yeast, salt and ginger. In a saucepan, heat milk, butter and water to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add eggs; beat on low speed for 30 seconds. Beat on high for 3 minutes. Stir in raisins. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.

Punch dough down. Turn onto a floured surface; knead for 1 minute. Cover and let rest 15 minutes. Divide in half. Roll each portion into a 9-in. x 7-in. oval; fold in half lengthwise. Pinch edges to seal. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. With a sharp knife, make three 1/4-in.-deep diagonal slashes across top of each loaf. Cover and let rise until doubled, about 45 minutes.

Bake at 375 degrees F for 45-50 minutes or until golden brown. Cover loosely with foil after 20 minutes to prevent over browning. Remove from pans to wire racks to cool. For glaze, combine the sugar, orange juice and butter until smooth. Stir in walnuts. Spread over loaves.

Darbey Bread

Ingredients

2 (1 pound) loaves frozen bread
dough, thawed
1 1/2 cups shredded sharp
Cheddar cheese
1 onion, finely diced
1/4 cup olive oil
1 tablespoon Italian seasoning

Directions

Thaw frozen bread dough loaves until they can be cut into 1 inch cubes.

Toss bread cubes with the grated sharp cheddar cheese, diced onion, olive oil and Italian spices. Place in a 9x9 inch square baking pan. Let sit and rise in a warm place until bread has doubled in size.

Bake bread in a preheated 350 degrees F (175 degrees C) oven for about 20 minutes or until golden brown and all cheese is melted.

BBQ Chicken and Bacon Bread

Ingredients

1 egg
1/4 cup water
3 cooked skinless, boneless chicken breast halves, chopped
6 slices bacon - cooked and crumbled
1 small green bell pepper, chopped
1 1/2 cups honey barbecue sauce, divided
1 (8 ounce) package shredded Cheddar-Monterey Jack cheese blend, divided
all-purpose flour for rolling
1 (11.5 ounce) can refrigerated crusty French loaf dough

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk egg and water; set aside.

Combine chicken, bacon, bell pepper, 1 cup barbecue sauce, and 1 cup of shredded cheese blend. The barbecue sauce should coat the meat; if the mixture is too dry, add more sauce.

Unroll dough on smooth, clean, well-floured surface, and spread or roll out to 1/4 inch thick, keeping rectangular shape. Spread the chicken mixture down the middle of the dough. Top the mixture with more barbecue sauce and the rest of the cheese. Fold one side of dough over mixture. Brush egg wash on edge of folded dough; then fold over other side of dough, sealing with egg wash. Seal both ends of loaf well with egg wash and brush it over the top of the bread.

Carefully place the bread on a greased baking sheet. Bake in the preheated oven until golden brown, about 25 to 35 minutes. Cool slightly before slicing.

Chocolate Bread

Ingredients

1 tablespoon sunflower seed oil
2 teaspoons salt
1 3/4 cups warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package instant yeast
6 cups bread flour
4 1/2 tablespoons white sugar
3/4 cup unsweetened cocoa powder

Directions

Combine flour, salt, yeast, sugar, cocoa, sunflower oil, and water in a large bowl. Stir everything with a wooden spoon until you have a soft dough.

Place the dough on a lightly floured surface. Knead for five minutes, until smooth and elastic.

Divide the dough in half, and roll each half into a ball. Place both on a baking sheet. Cut crisscross designs in the tops, and cover with a kitchen towel. Let rise until double in size.

Bake at 425 degrees F (220 degrees C) for 35 minutes.

Skillet Herb Bread

Ingredients

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1 teaspoon rubbed sage
- 1 teaspoon dried thyme
- 1 1/2 cups yellow cornmeal
- 1 1/2 cups chopped celery
- 1 cup chopped onion
- 1 (2 ounce) jar chopped pimientos, drained
- 3 eggs, beaten
- 1 1/2 cups milk
- 1/3 cup vegetable oil

Directions

In a large bowl, combine the flour, sugar, baking powder, salt, sage and thyme. Combine cornmeal, celery, onion and pimientos; add to dry ingredients and mix well. Add eggs, milk and oil; stir just until moistened. Pour into a greased 10- or 11-in. ovenproof skillet. Bake at 400 degrees F for 35-45 minutes or until bread tests done. Serve warm.

Taco Bread

Ingredients

3 1/2 cups all-purpose flour
1 cup cornmeal
1 (1.25 ounce) package taco seasoning
3 tablespoons sugar
2 (.25 ounce) packages active dry yeast
1 tablespoon dried minced onion
1 teaspoon salt
1 (10.75 ounce) can condensed tomato soup, undiluted
3/4 cup water
2 tablespoons butter or margarine
1 (4 ounce) can chopped green chilies, drained

Directions

In a mixing bowl, combine 1-1/2 cups flour, cornmeal, taco seasoning, sugar, yeast, onion and salt. In a saucepan, heat the soup, water and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 3 minutes. Stir in chilies and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into a loaf. Place in a greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 350 degrees F for 45-50 minutes or until golden brown. Remove from pan to a wire rack. Serve warm.

Easy Roman Cheese Bread

Ingredients

1 cup lukewarm milk
2 (.25 ounce) packages active dry yeast
2 1/2 cups all-purpose flour
6 eggs
1 1/2 cups grated Romano cheese
1/4 cup butter, melted

Directions

In a small bowl, stir together milk and yeast; set aside.

In a separate bowl, combine flour, eggs, yeast mixture, cheese and butter; mix well. Spoon batter into two lightly greased 9x5 inch loaf pans. Let rise until doubled, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 35 to 45 minutes, until golden brown and bottom of loaf sounds hollow when tapped.

Pumpkin Bread I

Ingredients

2 1/2 cups all-purpose flour
2 cups whole wheat flour
2 cups white sugar
1 tablespoon baking powder
2 teaspoons baking soda
4 eggs, beaten
2 cups pumpkin puree
2 teaspoons salt
1 cup butter, softened

Directions

Butter two 9x5 inch loaf pans. Preheat oven to 350 degrees (175 degrees C). Place oven rack in lower 1/3 of oven.

In a large bowl, combine the white flour, whole wheat flour, sugar, baking powder and baking soda. Mix well.

In a separate bowl, combine the pumpkin, eggs and salt. Add to flour mixture and blend in softened butter or margarine one tablespoon at a time.

Divide mixture between 2 pans. Bake until golden and cake tester comes out clean, about 45 minutes. Invert onto racks and cool.

Peanut Butter Breakfast Bread Pudding

Ingredients

CRISCO® Original No-Stick
Cooking Spray
2 large eggs
1/2 cup milk
1/2 cup sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/2 cup JIF® Extra Crunchy
Peanut Butter
6 slices bread
1/2 cup raisins
Yogurt with fruit

Directions

Heat oven to 350 degrees F. Spray an 8 x 8 inch baking pan with no-stick cooking spray.

Break eggs into a large bowl. Whisk until well combined. Add milk, sugar, vanilla, and ground cinnamon. Whisk until well combined. Add peanut butter. Whisk until well combined.

Cut or tear the bread into about 1-inch squares and add to the bowl. Add the raisins and gently stir to mix well. Pour the bread mixture into prepared baking pan.

Bake about 25 minutes until the mixture is set and the top is golden brown. Remove from the oven and place on a baking rack to cool.

Serve warm, spooned into bowls and topped with fruit yogurt.

Grandma Cornish's Whole Wheat Potato Bread

Ingredients

1 medium potato, peeled
2 cups water
1 teaspoon salt
1/3 cup white sugar
1/3 cup shortening
1 tablespoon salt
6 cups warm milk
3 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
15 cups whole wheat flour

Directions

Dissolve yeast and 1 teaspoon sugar in 1/2 cup warm water.

Boil one medium peeled potato in 2 cups water with 1 teaspoon salt. Mash the potato in a medium bowl, while reserving the water. Combine the mashed potato, potato water, 1/3 cup of sugar, shortening or oil, 1 tablespoon salt, and milk in a large bowl.

Make sure the milk mixture is warm, and add the yeast. Stir in 15 cups of whole wheat flour.

Turn dough out onto a lightly floured surface. Knead for about 10 minutes. Place in greased bowl, and turn to coat the surface. Cover with a damp cloth, and allow to rise until doubled. Rising time will be about 1 1/2 hours. Punch down, and knead again for 3 minutes. Place back in bowl, and allow to rise again until doubled. The second rising period should be about 1 hour. Punch down. Form 4 loaves, and place into 9 x 5 inch greased bread pans. Let dough rise again for 30 - 60 minutes.

Bake at 325 degrees F (165 degrees C) for 1 hour.

Cranberry Wheat Bread

Ingredients

1 1/4 cups water
1/3 cup honey
2 tablespoons butter, softened
2 cups bread flour
1 1/4 cups whole wheat flour
1 1/2 teaspoons salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2 teaspoons active dry yeast
1 cup sweetened dried
cranberries

Directions

Place all ingredients (except cranberries) in the pan of the bread machine in the order recommended by the manufacturer. Select Sweet Bread cycle; press Start.

If your machine has a Fruit setting, add the cranberries at the signal, or about 5 minutes before the kneading cycle has finished.

Custard Bread Pudding

Ingredients

2 eggs
2 cups milk
1 cup sugar
1 tablespoon butter or margarine,
melted
1 teaspoon ground cinnamon
10 slices day-old bread, crusts
removed, cut into 1/2 inch cubes
1 cup raisins
SAUCE:
2/3 cup sugar
2 tablespoons all-purpose flour
1 cup water
7 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a large bowl, combine eggs, milk, sugar, butter and cinnamon. Add the bread cubes and raisins; mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean.

In a saucepan, combine sugar, flour and water until smooth. Add butter. Bring to a boil over medium heat; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Serve warm or cold over pudding.

Banana Sour Cream Bread

Ingredients

1/4 cup white sugar
1 teaspoon ground cinnamon
3/4 cup butter
3 cups white sugar
3 eggs
6 very ripe bananas, mashed
1 (16 ounce) container sour cream
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1/2 teaspoon salt
3 teaspoons baking soda
4 1/2 cups all-purpose flour
1 cup chopped walnuts (optional)

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease four 7x3 inch loaf pans. In a small bowl, stir together 1/4 cup white sugar and 1 teaspoon cinnamon. Dust pans lightly with cinnamon and sugar mixture.

In a large bowl, cream butter and 3 cups sugar. Mix in eggs, mashed bananas, sour cream, vanilla and cinnamon. Mix in salt, baking soda and flour. Stir in nuts. Divide into prepared pans.

Bake for 1 hour, until a toothpick inserted in center comes out clean.

Pineapple Banana Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs
1 1/4 cups vegetable oil
2 teaspoons vanilla extract
1 (8 ounce) can crushed
pineapple, drained
2 cups mashed ripe bananas

Directions

In a large bowl, combine the flour, sugar, salt, baking soda and cinnamon. In another bowl, beat the eggs, oil and vanilla; add pineapple and bananas. Stir into the dry ingredients just until moistened. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Portuguese Bread French Toast

Ingredients

5 eggs
4 cups milk
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1 teaspoon orange zest
1 (1 pound) loaf Portuguese sweet bread
2 tablespoons unsalted butter, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Whisk together the eggs, milk, sugar, cinnamon, nutmeg, and orange rind in a medium mixing bowl.

Cut the bread into seven or eight slices, and lay them, overlapping, in a large baking dish.

Pour the egg mixture over the bread, covering every slice. The bread should not be entirely submerged though; the higher parts should become toasted and crispy.

Dot the bread with the butter. Bake the French toast in the oven for 35 to 45 minutes until the custard is set. Serve immediately.

Carrot Pineapple Bread

Ingredients

3 eggs
2 cups sugar
1 cup vegetable oil
1 cup finely shredded carrots
1 (8 ounce) can crushed pineapple, undrained
2 teaspoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt

Directions

In a mixing bowl, beat eggs, sugar and oil; add carrots, pineapple and vanilla. Combine dry ingredients; beat into carrot mixture. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes; remove to a wire rack to cool completely.

Savory Party Bread

Ingredients

1 (1 pound) loaf round sourdough bread, unsliced
1 pound Monterey Jack cheese, sliced
1/2 cup butter, melted
1/2 cup chopped green onions
2 teaspoons poppy seeds

Directions

Cut the bread lengthwise and crosswise without cutting through the bottom crust. Insert cheese between cuts. Combine butter, onions and poppy seeds; drizzle over the bread. Wrap in foil; place on a baking sheet. Bake at 350 degrees F for 15 minutes. Unwrap; bake 10 minutes longer or until the cheese is melted.

Pineapple Bread Pudding

Ingredients

10 slices white bread
3/4 cup butter or margarine,
melted
5 eggs
1 (20 ounce) can crushed
pineapple, drained
1/4 cup dried currants or raisins
1 cup sugar
1 1/2 teaspoons vanilla extract
3/4 teaspoon ground cinnamon
Whipped cream

Directions

Place bread on a baking sheet. Bake at 375 degrees F for 4 minutes; turn over and bake 4 minutes longer or until very light brown. Cut toasted bread into 1-in. cubes. Toss with melted butter; set aside. In a bowl, beat eggs until thick and lemon-colored. Add the pineapple, currants, sugar and vanilla; mix well. Fold in bread cubes.

Pour into a greased 2-1/2-qt. baking dish. Sprinkle with cinnamon. Cover and bake at 350 degrees F for 30-35 minutes or until bubbly and golden brown. Serve warm with whipped cream if desired.

Brownie Bread

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
2 1/2 teaspoons active dry yeast
2 teaspoons white sugar
1/2 cup warm water (110 degrees F/45 degrees C)
3 cups bread flour
2/3 cup white sugar
1 teaspoon salt
2 tablespoons vegetable oil
1 egg
1 egg yolk

Directions

In a small bowl, dissolve cocoa powder in boiling water.

In a separate bowl, dissolve yeast and 2 teaspoons sugar in warm water. Let stand until creamy, about 10 minutes.

Place cocoa mixture, yeast mixture, bread flour, remaining 2/3 cup white sugar, salt, vegetable oil and egg in bread machine pan. Select basic Bread cycle; press Start.

Garlic Cheese Bread

Ingredients

1 (8 ounce) package cream cheese, softened
1/4 cup sour cream
1/4 cup grated Parmesan cheese
2 tablespoons mayonnaise
2 tablespoons minced fresh parsley
1 tablespoon minced green onions
6 cloves garlic, minced
1 (1 pound) loaf French bread, cut into 1 inch slices

Directions

In a mixing bowl, combine the first seven ingredients. Beat until blended. Spread on one side of each slice of bread and place on ungreased baking sheets. Broil 4 in. from the heat for 3 minutes or until cheese is melted and lightly browned.

Pumpkin and Sunflower Seed Bread

Ingredients

1 (.25 ounce) package yeast
1 cup warm water
1/4 cup honey
4 teaspoons vegetable oil
3 cups whole wheat flour
1/4 cup wheat bran (optional)
1 teaspoon salt
1/3 cup sunflower seeds
1/3 cup shelled, toasted, chopped
pumpkin seeds

Directions

Place the ingredients into the bread machine in the order recommended by the manufacturer. Select the whole wheat setting and press start. If your machine has a signal for fruit or nuts, add the sunflower and pumpkin seeds at the beep.

Orange Ginger Bread

Ingredients

- 1 cup orange juice
- 3 tablespoons butter
- 3 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1 1/2 teaspoons ground ginger
- 1/8 teaspoon salt
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 1/2 teaspoons active dry yeast

Directions

Place ingredients into the bread machine in the order recommended by the manufacturer. Select the Dough cycle, and press Start.

When the machine signals the end of the cycle, remove the dough. Roll into a loaf, and place in a 9x5 inch bread pan. Set aside to rise until doubled, or until your finger leaves a dent when the dough is pressed lightly.

Preheat the oven to 350 degrees F (175 degrees C). Bake the bread for 25 minutes in the preheated oven, or until a rich golden brown.

Dilly Onion Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
1 tablespoon butter or margarine,
softened
2 tablespoons sugar
3 tablespoons dried minced onion
2 tablespoons dried parsley flakes
1 tablespoon dill weed
1 teaspoon salt
1 garlic clove, minced
2 cups bread flour
1/3 cup whole wheat flour
1 tablespoon nonfat dry milk
powder
2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Banana-Berry Nut Bread

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
2 eggs
1 cup sugar
1/4 cup vegetable oil
3/4 cup mashed fresh strawberries
1/2 cup mashed ripe banana
1/2 cup chopped walnuts

Directions

In a bowl, combine the first five ingredients. In another bowl, beat eggs, sugar and oil until smooth; add the strawberries and banana. Stir into the dry ingredients just until moistened. Fold in walnuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Blueberry Upside-Down Banana Nut Bread

Ingredients

- 1/2 cup canola oil
- 1/3 cup cold water
- 3 eggs
- 1 egg white
- 2 large bananas, mashed
- 1 cup white sugar
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 tablespoons flax seeds
- 1/4 cup chopped pecans
- 1 pint fresh blueberries
- 1/4 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Whisk together the canola oil, water, eggs, and egg white. Stir in the banana, then add 1 cup of sugar. Combine flour, baking soda, salt, and flax seeds in a separate bowl. Stir the banana mixture into the flour mixture. Fold in the pecans. Combine blueberries and 1/4 cup of sugar in a small bowl, then pour into the prepared pan. Carefully pour batter over the berries.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate.

Bread Pudding I

Ingredients

2 eggs
2 egg whites
1 1/2 cups skim milk
2 tablespoons honey
1 teaspoon vanilla extract
6 slices raisin bread, cubed

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray one 9 inch pie dish with non-stick coating.

In a large bowl, beat together the eggs and egg whites until foamy. Mix in the milk, honey and vanilla.

Stir in the bread cubes and pour into pie dish.

Bake for 30 to 35 minutes or until knife inserted in center comes out clean. Serve warm.

Basil-Buttered French Bread

Ingredients

2 tablespoons butter or margarine,
melted
1/2 teaspoon dried basil
4 French bread

Directions

In a small bowl, combine butter and basil. Brush butter mixture over one side of each bread slice. Place buttered side up on an ungreased baking sheet. Bake, uncovered, at 400 degrees F for 5 minutes or until golden brown.

Berry Bread Pudding with Brown Sugar Sauce

Ingredients

3 tablespoons butter
1 1/2 (1 pound) loaves stale
French bread, sliced
4 eggs
6 cups whole milk
2 cups white sugar
2 1/2 tablespoons vanilla extract
2 1/2 teaspoons ground cinnamon
1 cup chopped strawberries
1 cup blackberries

1/2 cup unsalted butter
1 cup packed brown sugar
1/3 cup water
1/4 teaspoon pumpkin pie spice
1/8 teaspoon salt
1 egg, beaten

Directions

Generously butter a 9x13 inch baking dish. Arrange the bread slices in the dish so they are packed in a little bit tight. In a medium bowl, whisk together the 4 eggs, milk, white sugar, vanilla, and cinnamon. Pour the liquid over the bread, and let it sit for an hour in the refrigerator. Press down the top with a spatula occasionally to help the bread absorb the liquid. After about 30 minutes, sprinkle the berries over the pudding, and press them down inside a bit to distribute.

Preheat the oven to 350 degrees F (175 degrees C). Bake the bread pudding for 45 to 50 minutes in the preheated oven, or until the top is golden, and the middle is firm. While the pudding is baking, make the brown sugar sauce.

Melt the unsalted butter in a saucepan over medium heat. Stir in the brown sugar, water, pumpkin pie spice, and salt. Cook, stirring constantly for about 2 minutes. Remove from heat, and whisk in the egg. Return to the burner, and cook stirring constantly until thickened, about 1 minute. Serve hot over the hot bread pudding.

Bread Pudding with Whiskey Sauce III

Ingredients

6 eggs, lightly beaten
1 1/2 cups white sugar
4 cups milk
1 cup heavy cream
1 tablespoon vanilla extract
1/2 tablespoon ground cinnamon
1 (1 pound) loaf bread, cut into 1 inch cubes
1/2 cup golden raisins

1 1/2 cups white sugar
3/4 cup butter
3/4 cup corn syrup
1/2 cup whiskey

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, whip together eggs and sugar. Mix in milk, heavy cream, vanilla extract and cinnamon. Whip until smooth.

Arrange bread cubes in a medium baking dish, and top with golden raisins. Cover with the whipped mixture. Allow the bread to become saturated with the mixture.

Bake 45 minutes in the preheated oven, until lightly browned.

To make the sauce, mix sugar, butter and corn syrup in a medium saucepan over low heat. Remove from heat when thoroughly blended, and whisk in the whiskey. Serve warm over bread pudding.

Maple Nut Coffee Bread

Ingredients

1 tablespoon active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/4 cup shortening
1/4 cup sugar
1 egg
1 teaspoon salt
1 teaspoon maple flavoring
1/8 teaspoon ground cardamom
3 1/2 cups all-purpose flour
FILLING:
1 cup packed brown sugar
1/3 cup chopped pecans
1 teaspoon ground cinnamon
1 teaspoon maple flavoring
6 tablespoons butter or margarine, softened
GLAZE:
1 1/2 cups confectioners' sugar
1/4 teaspoon maple flavored extract
2 tablespoons milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add milk, shortening, sugar, egg, salt, maple flavoring and cardamom; mix well. Add the flour; beat until smooth. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Grease a baking sheet or 14-in. pizza pan or line with foil.

For filling, combine the brown sugar, pecans, cinnamon and maple flavoring; set aside. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Roll each into a 14-in. circle; place one on prepared pan. Spread with a third of the butter; sprinkle with a third of the filling. Top with a second circle of dough; top with butter and filling. Repeat. Pinch to seal. Carefully place a glass in center of circle. With scissors, cut from outside edge just to the glass, forming 16 wedges. Remove glass; twist each wedge five to six times. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown.

For glaze, combine the sugar, maple flavoring and enough milk to achieve desired consistency; set aside. Carefully remove bread from pan by running a metal spatula under it to loosen. Transfer to a wire rack. Drizzle with glaze. Cool completely or serve while slightly warm.

Chocolate Marble Bread

Ingredients

7 cups all-purpose flour
1 (.25 ounce) package active dry yeast
2 cups milk
1/2 cup sugar
1/4 cup butter or margarine
1 teaspoon salt
2 eggs
1/4 cup baking cocoa
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk
1/4 cup chopped walnuts

Directions

In a mixing bowl, combine 3 cups flour and yeast. In a saucepan, heat milk, sugar, butter and salt to 120 degrees F-130 degrees F, stirring constantly. Add to flour mixture; mix well. Beat in eggs on low speed for 30 seconds; beat on high for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Divide dough into thirds. Knead cocoa into one-third of the dough (this may take 5-6 minutes). Shape into a ball. Shape remaining two-thirds dough into one ball. Place each ball in a lightly greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down. Cover and let rest for 10 minutes. On a lightly floured surface, roll white dough into a 20-in. x 10-in. rectangle; repeat with chocolate dough. Place chocolate layer on top of white layer. Starting with long side, roll up jelly-roll style; press edges to seal seam. Cut into 20 slices; place in a greased 10-in. tube pan in about three layers. Cover and let rise until nearly doubled, about 30-40 minutes. Bake at 350 degrees F for 40-45 minutes or until lightly browned. Remove from pan immediately; cool on a wire rack. Combine sugar and milk; drizzle over bread. Sprinkle with nuts.

Apricot Bread

Ingredients

- 1 cup snipped dried apricots
- 2 cups warm water
- 1 cup sugar
- 2 tablespoons butter or margarine, softened
- 1 egg
- 3/4 cup orange juice
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 3/4 cup chopped nuts

Directions

Soak apricots in warm water for 30 minutes. Meanwhile, in a mixing bowl, cream the sugar, butter and egg. Stir in orange juice. Combine flour, baking powder, baking soda and salt; stir into creamed mixture just until combined. Drain apricots well; add to batter with nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55 minutes or until bread tests done. Cool 10 minutes in pan before removing to a wire rack.

Braided Egg Bread

Ingredients

3 1/4 cups all-purpose flour
1 tablespoon sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
3/4 cup water
3 tablespoons vegetable oil
2 eggs
TOPPING:
1 egg
1 teaspoon water
1/2 teaspoon poppy seeds

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients along with eggs. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Turn onto a lightly floured surface. Set a third of the dough aside. Divide remaining dough into three pieces. Shape each into a 13-in. rope. Place ropes on a greased baking sheet and braid; pinch ends to seal and tuck under. Divide reserved dough into three equal pieces; shape each into a 14-in. rope. Braid ropes. Center 14-in. braid on top of the shorter braid. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 30 minutes.

Beat egg and water; brush over dough. Sprinkle with poppy seeds. Bake at 375 degrees F for 25-30 minutes or until golden brown. Cover with foil during the last 15 minutes of baking. Remove from pan to a wire rack to cool.

Fresh Cantaloupe Bread

Ingredients

2 1/4 cups cubed cantaloupe
1 (.25 ounce) package instant yeast
3 1/4 cups bread flour
2 tablespoons vital wheat gluten
1/3 cup milk powder
3 tablespoons white sugar
1 teaspoon salt
1/2 teaspoon paprika
1 egg
3 tablespoons butter, softened
1 tablespoon orange zest

Directions

Place 1 1/2 cups cantaloupe cubes in a blender or food processor and puree. Reserve remaining 3/4 cup cantaloupe cubes.

Place yeast, flour, gluten, milk powder, sugar, salt, paprika, egg, butter, orange zest, cantaloupe cubes and cantaloupe puree in the pan of the bread machine. Select White Bread cycle; press Start. This is a soft, sticky dough. If any of it clings to the sides of the pan at the end of the first kneading, you can push it down with a rubber spatula.

Let cool, cut into thin slices and serve toasted with cream cheese.

Bread and Butter Pickles II

Ingredients

25 cucumbers, thinly sliced
6 onions, thinly sliced
2 green bell peppers, diced
3 cloves garlic, chopped
1/2 cup salt

3 cups cider vinegar
5 cups white sugar
2 tablespoons mustard seed
1 1/2 teaspoons celery seed
1/2 teaspoon whole cloves
1 tablespoon ground turmeric

Directions

In a large bowl, mix together cucumbers, onions, green bell peppers, garlic and salt. Allow to stand approximately 3 hours.

In a large saucepan, mix the cider vinegar, white sugar, mustard seed, celery seed, whole cloves and turmeric. Bring to a boil.

Drain liquid from the cucumber mixture. Stir the mixture into the boiling vinegar mixture. Remove from heat shortly before the combined mixtures return to boil.

Transfer to sterile containers. Seal and chill in the refrigerator until serving.

Poppy Seed Cheese Bread

Ingredients

1 (1 pound) loaf unsliced Italian bread
1/2 cup butter, softened
2 tablespoons mayonnaise
1 tablespoon Dijon mustard
1 tablespoon lemon juice
1 tablespoon poppy seeds
2 teaspoons dried minced onion
1 1/4 cups shredded Swiss cheese

Directions

Cut bread into 1-in. slices to within 1/4 in. of bottom. In a small bowl, combine the butter, mayonnaise, mustard, lemon juice, poppy seeds and onion. Spread over each slice of bread; sprinkle cheese between the slices.

Place the loaf in an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 8-10 minutes or until the cheese is melted and the bread is crisp.

Milk Bread

Ingredients

1 1/8 cups milk
3 cups all-purpose flour
1 teaspoon salt
3 tablespoons white sugar
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select regular white bread cycle; press Start.

Corn Spoon Bread

Ingredients

1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1 cup milk
1/2 cup egg substitute
2 tablespoons butter, melted
1 teaspoon salt
1/4 teaspoon ground nutmeg
Dash pepper
2 1/3 cups frozen corn, thawed
1 (14.75 ounce) can cream-style corn
1 (8.5 ounce) package corn bread/muffin mix

Directions

In a large mixing bowl, beat cream cheese and sugar until smooth. Gradually beat in milk. Beat in the egg substitute, butter, salt, nutmeg and pepper until blended. Stir in corn and cream-style corn. Stir in corn bread mix just until moistened. Pour into a greased 3-qt. slow cooker. Cover and cook on high for 3-4 hours or until center is almost set.

Turkey with Corn-Bread Dressing

Ingredients

CORN BREAD:

3 cups cornmeal
1 cup self-rising flour
4 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 1/4 cups chopped celery
1/3 cup chopped onion
1/2 teaspoon celery seed
2 cups milk
1/4 cup vegetable oil
1 egg

DRESSING:

1/2 cup chopped fresh parsley
1 tablespoon poultry seasoning
3/4 teaspoon pepper
3/4 cup egg substitute
1 cup butter or margarine, melted,
divided
1 (10 pound) turkey

Directions

In a large bowl, combine the first seven ingredients. Combine milk, oil and egg; pour over cornmeal mixture and mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 50 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Crumble corn bread into a large bowl. Add parsley, poultry seasoning and pepper; toss. Combine egg substitute and 3/4 cup butter; add to the corn bread mixture, stirring just until blended. Just before baking, stuff the turkey with dressing. Skewer or fasten openings. Tie drumsticks together. Place on a rack in a roasting pan. Brush with remaining butter. Place remaining dressing in a greased baking dish; cover and refrigerate until ready to bake. Bake turkey at 325 degrees F for 4-1/2 to 5 hours or until a meat thermometer reads 180 degrees F for the turkey and 165 degrees F for the stuffing. When turkey begins to brown, cover lightly with a tent of aluminum foil. Bake extra dressing at 325 degrees F for 1 hour. When turkey is done, let stand for 20 minutes before carving. Remove all dressing to a serving bowl.

Country White Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees to 115 degrees)
1/2 cup sugar
1 tablespoon salt
2 eggs, beaten
1/4 cup vegetable oil
6 1/2 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in water. Add sugar, salt, eggs, oil and 3 cups of flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half and shape into loaves. Place in two greased 9-in. x 5-in. x 3-in loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 25 to 30 minutes or until golden brown. Remove from pans to cool on wire racks.

Honey White Bread

Ingredients

1 cup milk
3 tablespoons unsalted butter,
melted
2 tablespoons honey
3 cups bread flour
3/4 teaspoon salt
3/4 teaspoon vitamin c powder
3/4 teaspoon ground ginger
1 1/2 teaspoons active dry yeast

Directions

Assemble ingredients in the order suggested in your bread machine manual. Select the Basic Bread cycle.

Tomato Bread Salad

Ingredients

8 cups Italian bread cubes
3 cups chopped tomatoes
1 cup minced fresh basil
1/2 cup thinly sliced red onion
1/2 cup olive or vegetable oil
2 tablespoons cider or red wine vinegar
1/2 teaspoon salt
1/2 teaspoon pepper
1 garlic clove, minced

Directions

In a large bowl, combine the bread, tomatoes, basil and onion. In a small bowl, whisk together the remaining ingredients; drizzle over bread mixture. Cover and let stand for 30 minutes before serving.

Savory Tomato Bread Pudding

Ingredients

1/4 cup raisins
1/4 cup white Zinfandel wine
3 tablespoons brown sugar
2 (14.5 ounce) cans diced tomatoes, drained
1 teaspoon Worcestershire sauce
3 tablespoons chopped fresh basil leaves
1 pinch cayenne pepper
1/4 cup butter
1 (1 pound) loaf day-old bread, cubed
1 cup shredded Monterey Jack cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish, or one of similar size.

In a small saucepan, combine the raisins, wine, brown sugar, tomatoes, Worcestershire sauce, basil and cayenne pepper. Simmer over medium-low heat for 10 minutes.

In a large skillet, melt butter. Toss the bread cubes in the butter to coat, then toss with Monterey Jack cheese, and transfer to the prepared baking dish. Pour the tomato mixture over the bread.

Bake for 25 to 30 minutes in the preheated oven, or until the top is nicely toasted.

Raisin Soy Bread

Ingredients

- 1 1/4 cups soy milk
- 1 1/2 teaspoons salt
- 2 tablespoons honey
- 2 tablespoons butter, softened
- 2 cups bread flour
- 1 cup whole wheat flour
- 1 cup soy flour
- 2 teaspoons ground cinnamon
- 2 1/4 teaspoons active dry yeast
- 1 cup raisins

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic bread setting, light/medium crust setting; press Start. If your machine has a Fruit setting, add the raisins and at the signal, or about 5 minutes before the kneading cycle has finished.

Gluten-Free Irish Soda Bread

Ingredients

- 1 1/2 cups white rice flour
- 1/2 cup tapioca flour
- 1/2 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 egg
- 1 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch round cake pan.

Combine the rice flour, tapioca flour, sugar, baking soda, baking powder, and salt in a large bowl. In a separate bowl, whisk together egg and buttermilk. Make a well in the center of the dry ingredients and pour in the wet. Stir just until the dry ingredients are moistened. Pour into the cake pan.

Bake for 65 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Cool on a wire rack, for 10 minutes before removing from the pan. Wrap bread in plastic wrap or aluminum foil and let stand overnight for the best flavor.

Breakfast Bread Pudding

Ingredients

12 slices white bread
1 (8 ounce) package cream
cheese, cubed
12 eggs
2 cups milk
1/3 cup maple syrup
1/4 teaspoon salt

Directions

Remove and discard crusts from bread; cut bread into cubes. Toss lightly with cream cheese cubes; place in a greased 13-in. x 9-in. x 2-in. baking pan. In a large mixing bowl, beat eggs. Add milk, syrup and salt; mix well. Pour over bread mixture. Cover and refrigerate 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 375 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Eggnog Bread

Ingredients

4 3/4 cups all-purpose flour
3/4 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
2 3/4 cups eggnog*
2 eggs
1/2 cup vegetable oil
3/4 cup chopped dried apricots
3/4 cup chopped pecans
ICING:
2/3 cup confectioners' sugar
1 tablespoon eggnog*

Directions

In a large bowl, combine flour, sugar, baking powder, salt and nutmeg. In a small bowl, combine eggnog, eggs and oil; add to dry ingredients, stirring just until moistened. Fold in apricots and pecans. Pour into two 8-in. x 4-in. x 2-in. or four 5-3/4-in. x 3-in. x 2-in. greased loaf pans. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; remove to a wire rack to cool completely. Combine icing ingredients until smooth; spread over bread.

Blueberry Banana Bread

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 cup sugar
2 eggs
2 teaspoons vanilla extract
2 medium ripe bananas, mashed
1 cup fresh blueberries

Directions

In a bowl, combine the flour, baking soda and salt. In a large mixing bowl, cream the shortening and sugar. Add eggs and vanilla; mix well. Beat in bananas. Gradually add the dry ingredients, beating just until combined. Fold in blueberries.

Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Honey Spice Bread

Ingredients

2/3 cup packed brown sugar
1/3 cup milk
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cloves
2 eggs
1/2 cup honey
1/3 cup vegetable oil
GLAZE:
1/3 cup confectioners' sugar
2 teaspoons milk

Directions

In a saucepan over low heat, cook and stir brown sugar and milk for 5 minutes or until sugar is dissolved. Remove from the heat. In a large bowl, combine dry ingredients. In another bowl, combine the eggs, honey, oil and brown sugar mixture; mix well. Stir into dry ingredients until moistened. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean (cover with foil if top browns too quickly). Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients until smooth; drizzle over bread.

Apple Cranberry Bread

Ingredients

2 eggs
3/4 cup sugar
2 tablespoons canola or vegetable oil
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped, peeled tart apples
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat the eggs, sugar and oil. Combine the flour, baking powder, cinnamon, baking soda and salt; add to egg mixture just until combined (batter will be very thick). Stir in the apples, cranberries and walnuts.

Transfer to an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Almond-Honey Wheat Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
1/4 cup honey
2 tablespoons butter or margarine, softened
2 teaspoons salt
2 cups bread flour
2 cups whole wheat flour
2/3 cup slivered almonds, toasted
3 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Coffee Date Bread

Ingredients

- 1 cup chopped pitted dates
- 1 teaspoon baking soda
- 1 cup strong brewed coffee
- 2 tablespoons butter, softened
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x4 inch loaf pan, and line the bottom of the pan with parchment paper.

Place the dates in a small bowl, and sprinkle the baking soda over. Heat coffee to boiling, and pour over the dates and soda. Set aside.

In a medium bowl, mix together the butter, sugar and egg until well blended. Stir in vanilla. Blend in the flour and salt, then fold in the pecans and date mixture. Transfer the batter to the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until the top of the loaf springs back when lightly touched. Let stand for 5 minutes before removing from pan. Peel off paper, and allow to cool on a wire rack.

Apple Breakfast Bread

Ingredients

1/2 cup butter
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2 apples - peeled, cored and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a bowl, mix the butter and sugar until smooth and creamy. Beat in the eggs.

In a separate bowl, sift together the flour, baking soda, salt, cinnamon, and cloves. Mix into the butter mixture until moistened. Fold in the apples. Transfer to the prepared loaf pan.

Bake 1 hour in the preheated oven, until a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

Basil Pesto Bread Rounds

Ingredients

1 (1 pound) loaf French baguette
2/3 cup mayonnaise
1/3 cup basil pesto
2 cloves garlic, minced
1/2 cup freshly grated Parmesan cheese
salt to taste

Directions

Preheat oven on broiler setting. Arrange bread slices in a single layer on a cookie sheet. Place under broiler for 5 to 8 minutes, or until lightly toasted on one side. Watch carefully to ensure they don't burn. Remove from oven, and flip bread slices so that the toasted side is on the bottom.

Set the oven temperature for 350 degrees F (175 degrees C). In a small bowl, mix together mayonnaise, pesto, garlic, Parmesan and salt. Spread evenly over untoasted sides of bread slices.

Bake in the preheated oven for 6 to 8 minutes. Set the oven to broil, and place the rounds under the broiler just until they begin to bubble and turn golden. Let cool slightly before serving.

Peanut Butter Bread

Ingredients

1 1/2 cups all-purpose flour
1 cup quick-cooking oats
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup chunky peanut butter
1 egg
1 cup milk
1 teaspoon vanilla extract

Directions

In a bowl, combine the flour, oats, sugar, baking powder and salt. Cut in the peanut butter until crumbly. Combine the egg, milk and vanilla; stir into dry ingredients just until moistened.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Serendipity Bread

Ingredients

1 1/4 cups water
2 tablespoons butter
2 tablespoons white sugar
2 tablespoons milk powder
1 1/2 teaspoons salt
3 1/3 cups bread flour
1 1/2 teaspoons active dry yeast

2 tablespoons olive oil
2 teaspoons garlic powder
(optional)
4 ounces crumbled feta cheese
(optional)

Directions

Place the first set of ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select DOUGH cycle; press START. Do not put in the olive oil, garlic powder or feta cheese.

Preheat an outdoor grill for medium heat. When the cycle has ended, turn the dough out onto a lightly floured surface, and divide into 2 halves. Roll each half out into a circle that is about 9 or 10 inches across. Brush the top of each circle with olive oil.

Place the bread circles oil side down onto the grill. Brush the other side with olive oil, and watch carefully. When the bottom side is browned, turn over the bread, and grill the other side until golden. If desired, sprinkle with garlic powder and feta cheese.

Pineapple Macadamia Nut Bread

Ingredients

3/4 cup chopped macadamia nuts
4 eggs
1/2 cup vegetable oil
3/4 cup pineapple juice
1/2 cup crushed pineapple, with juice
1 tablespoon baking powder
3 cups all-purpose flour
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan and line with wax paper.

In a large bowl, combine sugar, eggs, vegetable oil, pineapple juice and pineapple; mix well. In a separate bowl, sift together baking powder and flour. Stir flour mixture into pineapple mixture. Fold in macadamia nuts. Pour batter into prepared pan.

Bake in preheated oven for 50 to 60 minutes, or until a toothpick inserted into center of loaf comes out clean.

Flower Pot Challah Bread

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1/2 cup margarine
6 cups all-purpose flour
2 tablespoons active dry yeast
1/2 cup white sugar
2 teaspoons salt
3 eggs
1 tablespoon vegetable oil

Directions

Scrub the pots in hot soapy water and rinse well. Let them dry overnight. Oil the inside of the pots with vegetable oil, including the rim, until the pot will not absorb any more. Set the pots in a cold oven. Heat the oven to 400 degrees then turn off the heat and leave the pots in the oven to cool. When completely cool, oil them again, and heat them again, using the same process. The pots are now ready for use. Be sure to grease them well before each use, especially around the rim.

In a small bowl, melt butter in the warm water.

In a separate bowl, mix 4 cups flour, yeast, sugar, and salt. Add eggs and melted butter mixture to form dough. Knead for 5 to 10 minutes, slowly adding more flour. Watch for blisters on the dough, and do not knead too much. Oil top of the bread. Let it rest in a warm place for 2 to 3 hours.

Push dough down, and let it rise again. Don't let the bread rise too high, or the bread will be tough.

Shape the dough and put it into 2 clean, greased terracotta flower pots. Let loaves rise for 30 minutes more.

Bake in a preheated 350 degree F (175 degree C) oven for 35 minutes.

Sausage Corn Bread Dressing

Ingredients

1 pound bulk pork sausage
3 1/2 cups water
1 (6 ounce) jar sliced mushrooms,
drained
2 (6 ounce) packages corn bread
stuffing mix

Directions

In a large skillet, brown the sausage; drain. Add water and mushrooms. Bring to a boil. Remove from the heat; add the stuffing mix. Cover and let stand for 5 minutes.

Breaded Ranch Chicken

Ingredients

3/4 cup crushed cornflakes
3/4 cup grated Parmesan cheese
1 (1 ounce) package ranch salad dressing mix
8 (4 ounce) skinless, boneless chicken breast halves
1/2 cup butter or margarine, melted

Directions

In a shallow bowl, combine the cornflakes, Parmesan cheese and salad dressing mix. Dip chicken in butter, then roll in cornflake mixture to coat. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 45 minutes or until chicken juices run clear.

Corn Bread Casserole

Ingredients

2 (8.5 ounce) packages corn bread/muffin mix
1 (15.25 ounce) can whole kernel corn, drained
1 (14.75 ounce) can cream-style corn
1 (4 ounce) can chopped green chilies, drained
1 cup shredded Monterey Jack cheese

Directions

Prepare corn bread mixes according to package directions. Pour half of the batter into a greased 11-in. x 7-in. x 2-in. baking pan. Combine corn and creamed corn; spread over batter. Top with chilies and cheese. Carefully spread with remaining corn bread batter.

Bake, uncovered, at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Serve warm.

Breaded Dijon Pork Chops

Ingredients

3/4 cup crushed saltine crackers
1/2 teaspoon dried thyme
1/4 teaspoon pepper
1/8 teaspoon rubbed sage
3 tablespoons Dijon mustard
4 pork rib chops, approximately
1/2-inch thick
1/4 cup vegetable oil

Directions

In a small bowl, combine the cracker crumbs, thyme, pepper and sage. Spread mustard on both sides of pork chops; coat with crumb mixture. In a large skillet, cook pork chops in oil over medium-high heat for 4-5 minutes on each side or until golden brown and juices run clear.

Corned Beef Rye Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1/4 cup molasses
2 tablespoons butter or margarine, softened
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon caraway seeds
2 1/4 cups bread flour
1 1/4 cups rye flour
2 teaspoons active dry yeast
1/2 cup shredded Swiss cheese
1 (2.5 ounce) package deli corned beef, chopped

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the Swiss cheese and corned beef. Refrigerate leftovers.

Pumpkin Yeast Bread

Ingredients

5/8 cup warm water
1/2 cup canned pumpkin puree
1/4 cup margarine
1/4 cup nonfat dry milk powder
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon salt
1/8 teaspoon ground ginger
2 3/4 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Amish Bread

Ingredients

2 3/4 cups bread flour
1/4 cup canola oil
1 teaspoon active dry yeast
1/4 cup white sugar
1/2 teaspoon salt
18 tablespoons warm water

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread cycle; press Start.

When the dough has raised once and second cycle of kneading begins, turn machine off. Reset by pressing Start once again. This gives the dough two full raising cycles before the final raising cycle prior to baking.

Romanov Russian Black Bread

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1/3 cup dark corn syrup
2 (.25 ounce) envelopes active dry yeast
2 teaspoons salt
5 cups dark rye flour, or as needed

Directions

In a medium bowl, stir together the warm water and corn syrup. Sprinkle the yeast over the top, and let stand until foamy, about 5 minutes.

Add 2 1/2 cups of the rye flour to the yeast mixture, and beat until smooth. Stir in the salt. Set bowl in a warm place, and cover with a cloth or towel. Let rise for 30 minutes.

Stir in more flour 1/2 cup at a time, until the dough is stiff. Turn the dough out onto a floured surface and knead in more flour by hand as needed to form a stiff but slightly sticky dough. You may use less or more flour. Form dough into a ball. Clean the mixing bowl, and lightly grease it. Place the dough in the bowl, and cover with a towel. Place in a warm place to rise until doubled. This may take as long as 2 hours.

Turn the risen dough out onto a floured surface, and press out the air bubbles. Roll dough into a loaf, and place into a greased 9x5 inch loaf pan. Turn the loaf so that the seam is on the bottom. Cover the pan with plastic wrap, and let rise in a warm place until doubled, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Remove plastic wrap from loaf pan.

Bake for 30 to 35 minutes in the preheated oven, or until the loaf sounds hollow when tapped on the bottom. Bread will not brown very much.

Swedish Rye Bread II

Ingredients

3 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees F/45 degrees C)
4 1/2 cups hot water
3/4 cup honey
3 tablespoons salt
1 cup white sugar
3 tablespoons orange zest
1 1/2 tablespoons caraway seed
6 tablespoons butter, softened
7 1/2 cups rye flour
7 1/2 cups all-purpose flour

Directions

In a small bowl, dissolve the yeast in the warm (110 degree F) water. Let sit until creamy, about 10 minutes.

Pour the hot water in a large mixing bowl, add the honey, salt, sugar, orange zest, caraway seeds and butter; briefly stir. Let cool to lukewarm.

Combine the yeast mixture with the honey orange mixture. Stir in the rye flour. Mix the bread flour, 1/2 cup at a time, until the dough comes together. Turn the dough out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large mixing bowl. Place the dough in the bowl and turn to coat with oil. Cover with a damp towel and let rise in a warm place until doubled in volume, about 1 hour. Meanwhile, lightly grease three 9x5 inch loaf pans.

Turn the dough out onto a lightly floured surface and divide into three equal pieces. Form each piece into a loaf and place in prepared pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until the top of the loaves are golden and the bottoms sound hollow when tapped.

Cranberry Nut Bread I

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup chopped cranberries
1/2 cup chopped nuts
1 tablespoon orange zest
1 egg
2 tablespoons vegetable oil
3/4 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder and baking soda. Add the cranberries and chopped nuts, stir to coat with flour.

Combine the egg, oil, orange juice and grated orange peel. Add the egg mixture to the flour mixture and stir until just combined. Spoon the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean. Let bread sit for 10 minutes and then remove from the pan and place on a cooling rack. Let cool completely before slicing.

Portuguese Sweet Bread III

Ingredients

2 (0.6 ounce) cakes compressed fresh yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 1/2 cups white sugar
6 eggs
20 cups all-purpose flour
1 1/4 tablespoons salt
2 cups butter, melted
4 cups milk
1 egg, beaten

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a medium bowl, beat 6 eggs and the sugar together until light and fluffy. Sift the flour and salt into a large bowl. Stir in the dissolved yeast, the egg and sugar mixture and the cooled, melted butter. Slowly add the milk to the flour mixture until the dough is of working consistency. Turn dough out onto a lightly floured surface. Knead until the dough is soft and elastic, about 15 minutes. Place into a well oiled bowl, and cover with a damp cloth. Set aside to rise overnight.

The next morning, preheat oven to 400 degrees F (205 degrees C). Grease two 10 inch round cake pans. Divide dough in half, shape into round loaves, and place into prepared pans. Brush the tops with beaten egg.

Bake at 400 degrees F (200 degrees C) for 15 minutes, then lower temperature to 350 degrees F (175 degrees C) and bake for another 40 minutes, or until the top is golden brown and the loaves sound hollow when tapped on the bottom.

Carrot Zucchini Bread

Ingredients

3 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 eggs, lightly beaten
1 1/2 cups buttermilk
2 tablespoons butter, melted
1/2 cup packed brown sugar
1 cup shredded zucchini
1 cup shredded carrot
orange, zested
lemon, zested
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Sift together the flour, baking powder, baking soda, salt, and cinnamon; set aside.

Combine the eggs, buttermilk, and melted butter in a mixing bowl. Stir in the brown sugar. Add the zucchini, carrots, and orange and lemon zests.

Stir the dry ingredients to the wet ingredients and stir gently until just combined. Fold in the walnuts.

Pour batter into prepared loaf pans. Bake at 350 degrees F (175 degrees C) for 60 to 75 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 10 minutes before removing to a wire rack to cool completely.

Banana Split Bread

Ingredients

2/3 cup shortening
1 1/4 cups sugar
4 eggs
3 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups mashed ripe bananas
2 (8 ounce) cans crushed
pineapple, drained
2 cups semisweet chocolate chips
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with banana and pineapple. Fold in the chocolate chips, cherries and walnuts. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Country Corn Bread

Ingredients

1-1/2 cups Quick Baking Mix
(recipe also in Recipe Finder)
3/4 cup cornmeal
2 tablespoons sugar
1/2 teaspoon salt
1 egg
1 cup milk

Directions

In a bowl, combine the mix, cornmeal, sugar and salt. Beat egg and milk; stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking pan. Bake at 400 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean (corn bread will not brown. Cool for 10 minutes on a wire rack before cutting.

Italian Bread Using a Bread Machine

Ingredients

4 cups unbleached all-purpose flour
1 tablespoon light brown sugar
1 1/3 cups warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
1 1/2 teaspoons olive oil
1 (.25 ounce) package active dry yeast

1 egg
1 tablespoon water
2 tablespoons cornmeal

Directions

Place flour, brown sugar, warm water, salt, olive oil and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with cornmeal. Cover the loaves with a damp cloth and let rise, until doubled in volume about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

In a small bowl, beat together egg and 1 tablespoon water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto a baking sheet with one quick but careful motion.

Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom.

Bread Dumplings

Ingredients

10 white dinner rolls
2 cups lukewarm milk
1 tablespoon butter
1/2 cup diced cooked ham
1 small onion, chopped
1 tablespoon chopped parsley
3 eggs, lightly beaten
salt and pepper to taste
1 pinch ground nutmeg

Directions

Slice rolls finely and soak in milk, until moist but not soggy.

Melt butter in a small skillet and saute ham with onion and parsley.

Fill a large saucepan with salted water and bring to a boil. Meanwhile, add eggs, salt, pepper and nutmeg to bread/milk mixture and combine with ham/onion saute. Mix well and shape into dumplings.

Cook in salted water for 20 minutes and serve immediately.

Cappuccino Chip Bread

Ingredients

3/4 cup warm milk (70 to 80 degrees F)
1 egg, lightly beaten
3 tablespoons instant coffee granules
2 tablespoons sugar
2 tablespoons water
1 tablespoon butter, softened
1 teaspoon vanilla extract
3/4 teaspoon salt
3 cups bread flour
2 teaspoons active dry yeast
1/3 cup miniature semisweet chocolate chips

Directions

In bread machine pan, place the first 10 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (your machine may audibly signal this), add chocolate chips.

Bishop's Bread II

Ingredients

2 cups white sugar
1 cup margarine, softened
4 eggs
4 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 cup buttermilk
1 teaspoon baking soda
1 1/2 teaspoons vanilla extract
1 (10 ounce) jar maraschino cherries, drained and juice reserved
2 (12 ounce) packages semisweet chocolate chips
2 (8 ounce) packages chopped pitted dates
1 cup flaked coconut
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the margarine and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition.

In a separate bowl, sift together flour, salt and baking powder. In a third bowl, combine the buttermilk, baking soda, vanilla extract and maraschino cherry juice.

Stir the milk mixture and flour mixture alternately into the egg mixture until a soft batter is formed. Fold in cherries, chocolate chips, dates, coconut and pecans. Pour batter into prepared pans.

Bake in preheated oven for 90 to 120 minutes, until loaves are firm and a toothpick inserted into the center of each loaf comes out clean.

Cranberry Orange Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 egg
1 teaspoon grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 cup chopped fresh or frozen
cranberries
1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

White Bread II

Ingredients

1 cup water
1 teaspoon salt
2 tablespoons vegetable oil
2 tablespoons white sugar
2 tablespoons milk powder
3 cups bread flour
1 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic white bread cycle; press Start.

Baked Pumpkin Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup solid pack pumpkin puree
1 cup packed brown sugar
1/2 cup buttermilk
1 egg
2 tablespoons butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift the flour, baking soda, salt, cinnamon and nutmeg into a large bowl. Mix in the pumpkin, brown sugar, buttermilk, egg and butter until well blended. Pour into a 9x5 inch loaf pan and smooth the top.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center comes out clean.

Ron's Bread Machine White

Ingredients

1 cup water
1 extra large egg, beaten
2 tablespoons dry milk powder
1 tablespoon white sugar
2 tablespoons vegetable oil
1 1/2 teaspoons salt
1 cup bread flour
2 cups all-purpose flour
1 1/4 teaspoons active dry yeast

Directions

Place ingredients in order suggested by your manufacturer.

Select basic bread setting, normal crust.

Bread Machine Cardamom Bread

Ingredients

1/2 cup milk
1 egg
1/4 cup honey
1/4 cup unsweetened applesauce
1/4 teaspoon salt
3 cups bread flour
1/2 teaspoon ground cardamom
2 teaspoons active dry yeast

Directions

Place ingredients into the pan of your bread machine in the order recommended by the manufacturer. Select the Dough cycle and press Start.

When the bread machine indicates that the cycle has ended, remove the dough, and knead slightly. Form into a loaf shape, and place into a greased 9x5 inch bread pan. Cover, and let rise in a warm place until doubled in size, about 45 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

Uncover the loaf, and brush the top with water. Bake for 40 to 45 minutes in the preheated oven, or until nicely browned, and the loaf makes a hollow sound when tapped on the bottom. Allow to cool for 10 minutes before removing from the pan. Cool for about 1 hour before slicing.

Chinky's Puto Bread

Ingredients

2 3/4 cups cake flour
1 1/4 cups white sugar
2 tablespoons baking powder
1/2 cup evaporated milk
1 cup water
2 eggs
1 cup margarine, softened

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together the cake flour, sugar and baking powder. Pour in the water and evaporated milk and stir well. Mix in the eggs and butter or margarine.

Pour the mixture into molds or muffin pans. Find a baking pan that your muffin pan will comfortably fit in. Pull the oven rack out a little (perhaps 1/4 out of the oven) and place the baking pan (with the muffin pan inside it) on the rack. VERY CAREFULLY pour about 4 cups of hot tap water into the baking pan which holds the muffin pan. Then VERY SLOWLY AND CAREFULLY slide the rack completely into the oven.

Bake at 375 degrees F (190 degrees C) for about 15 minutes or until a toothpick inserted into the center of a muffin comes out clean. Be VERY CAREFUL not to burn your hands with hot water or steam when you remove the muffins from the oven. Top with grated cheese.

Kalamata Olive and Garlic Bread

Ingredients

4 cups all-purpose flour
1/2 cup warm water (110 degrees F/45 degrees C)
1 tablespoon white sugar
1 tablespoon active dry yeast
1 tablespoon non-iodized salt
3/4 cup warm water (110 degrees F/45 degrees C)
3 tablespoons olive oil
5 cloves garlic, minced
1/2 cup seedless Kalamata olives, chopped
1 tablespoon cornmeal

Directions

In a medium bowl dissolve sugar in 1/2 cup warm water. To proof yeast, stir in yeast and let stand for 5 to 10 minutes in a warm place.

Preheat oven to 105 degree F (40 degrees C). Warm an oven-safe bowl in the oven.

Place flour in bowl of food processor. Add salt and pulse for a few seconds.

Start food processor. Pour proofed yeast into flour through hole. Immediately add the additional 3/4 cup warm water, then the olive oil. Process for about 1 minute or until dough ball cleans the sides of the processor bowl. If dough is too wet add a little flour through the top while processing, or if too dry, add a little more water.

Turn off food processor. Remove lid and transfer dough to the heated bowl. Cover with a plate or plastic wrap.

Let rise for 1/2 hour in a warm place.

In a small bowl, combine minced garlic and chopped olives. Set aside.

Once dough has risen transfer dough to a lightly floured board. Make an indentation in the dough and place olive mixture inside. Knead dough 10 times. Bulk of mixture should remain in middle of dough. Form dough into a log or round loaf shape.

Sprinkle cornmeal onto greased baking sheet and place loaf on top. Turn oven to 150 degrees F (65 degrees C) for 2 minutes and then turn off.

Let dough rise in warm oven for 1/2 hour, or until light and puffy. Remove loaf and increase oven temperature to 350 degrees F (175 degrees C).

Bake bread at 350 degrees F (175 degrees C) for 30 minutes or until loaf sounds hollow when tapped. Remove from oven and cool on a wire rack.

Apricot Cheese Bread

Ingredients

2 (3 ounce) packages cream cheese, softened
1/3 cup sugar
1 egg
1 tablespoon all-purpose flour
1 teaspoon grated orange peel

DOUGH:

1 cup dried apricots
1 1/2 cups warm water
2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 egg
1/2 cup orange juice
1/4 cup vegetable oil
1/4 cup water
1/2 cup chopped pecans

Directions

In a mixing bowl, beat the cream cheese, sugar, egg, flour and orange peel until smooth; set aside. Soak apricots in warm water for 15 minutes; drain well. Cut apricots into small pieces; set aside. In a large mixing bowl, combine the dry ingredients. In another bowl, beat the egg, orange juice, oil and water. Stir into the dry ingredients just until moistened. Fold in pecans and apricots. Spoon two-thirds of the batter into a greased and floured 10-in. fluted tube pan. Top with cream cheese filling and remaining batter. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Wrap in plastic wrap and refrigerate before slicing.

Cupid's Breadsticks

Ingredients

1 (11 ounce) can refrigerated breadsticks*
2 tablespoons butter or margarine, melted
1/2 teaspoon dried minced onion
1/2 teaspoon dried tarragon
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon dried parsley flakes
1/8 teaspoon onion powder

Directions

Separate breadstick dough into six pieces. For each heart, unroll four pieces and twist if desired; seal perforations and pinch ends together. Shape into hearts on an ungreased baking sheet.

For arrows, unroll remaining two pieces and separate into four breadsticks. With scissors, cut one end of each breadstick into a point. About 2 in. from the point, cut out a triangle from both sides of breadsticks (discard removed pieces). At the other end of the breadstick, make diagonal cuts on each side, creating feathers. Place on baking sheet with hearts.

In a small bowl, combine butter and seasonings. Brush over the dough. Bake at 375 degrees F for 12-14 minutes or until golden brown.

Milwaukee Rye Bread

Ingredients

4 potatoes - peeled, boiled and mashed
3/4 cup cornmeal
3 cups water
1 1/2 tablespoons salt
1 tablespoon white sugar
2 tablespoons shortening
1 (0.6 ounce) cake compressed fresh yeast
1/4 cup warm water (110 degrees F/45 degrees C)
6 cups rye flour
2 cups whole wheat flour

Directions

In a small saucepan, cover peeled potatoes with water. Bring water to a boil and cook until tender, about 15 minutes. Drain and mash; let cool. In a separate sauce pan, stir the cornmeal into the 3 cups water. Bring to a boil and cook for 2 minutes. Stir in salt, sugar and shortening. Let cool to lukewarm.

In a large bowl, dissolve yeast in warm water. Add cooled cornmeal mixture and 2 cups of the cooled mashed potatoes. Stir in the rye flour and whole wheat flour 1 cup at a time; beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces and form into loaves. Place the loaves into three lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 60 to 70 minutes, until loaves sound hollow when tapped on the bottom.

Christmas Bread Pudding

Ingredients

1 cup white sugar
1 1/2 cups water
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 teaspoon vanilla extract
6 slices white bread, toasted and cut into cubes
1 cup raisins
1 cup chopped walnuts
1 1/2 cups shredded Colby longhorn cheese

Directions

Preheat oven to 350 degrees F (175 degrees C.) Grease a 2 quart casserole dish. Set aside.

In a medium saucepan, heat sugar until it liquefies. Insert a candy thermometer and cook sugar without stirring until it reaches 320 degrees F (160 degrees C). It will be a clear, amber colored syrup.

Add the water, cinnamon and cloves. Bring to a boil, reduce heat, and simmer. Stir in vanilla.

Layer in prepared casserole dish: half the toast, half the raisins, half the nuts, half the syrup, and half the cheese. Repeat layers. Bake uncovered for 30 minutes. Serve warm.

Angela's Easy Breaded Chicken

Ingredients

4 skinless, boneless chicken breasts
1 cup Italian-style salad dressing
2 cups seasoned dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dredge chicken breasts in salad dressing, then coat completely with bread crumbs. Place coated chicken breasts in a lightly greased 9x13 inch baking dish and bake in the preheated oven for about 30 minutes, or until chicken is cooked through and juices run clear.

Wonder Bread Curried Chicken Salad Appetizer

Ingredients

12 slices Wonder® Classic White Bread
1/2 cup light sour cream
2 tablespoons orange marmalade
3/4 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1 medium rib celery, finely chopped
1 green onion, finely chopped
1/2 red bell pepper, finely diced
1 (9.75 ounce) can white chunk chicken breast, drained
3 tablespoons finely chopped roasted peanuts
12 red grapes, sliced in half

Directions

Preheat oven to 400 degrees F.

Wonder Bread Croustades: Cut crusts from Wonder Bread and flatten with a rolling pin until quite flat, about 1/8-inch thick. Cut circles from the bread with a 2 1/2-inch round cookie cutter. (You can cut 2 circles from each slice of bread.)

Lightly brush mini-muffin pan with melted butter. Gently press each round of bread into a mini-muffin cup, forming it into a bowl shape. Repeat, making as many Croustades as specified in the recipe.

Bake about 9 to 10 minutes, or until golden brown.

Cool slightly, then remove the Croustades from the pan and allow them to cool completely on a wire rack.

Curried Chicken Salad: In a medium bowl combine the sour cream, marmalade, curry powder, salt and pepper. Add the celery, green onions, red pepper and chicken breast. Stir to combine; flaking the chicken into small pieces. Gently fold in peanuts.

Fill Croustades and top with a red grape half.

Garlic Bread Fantastique

Ingredients

1/2 cup butter, softened
2 tablespoons mayonnaise
1/4 teaspoon sage
3 cloves garlic, chopped
2 teaspoons dried oregano
1/2 teaspoon salt
1/2 teaspoon black pepper
1 French baguette, halved
lengthwise
2 tablespoons grated Parmesan
cheese, or to taste

Directions

Preheat oven to broil.

In a medium bowl combine butter, mayonnaise, sage, garlic, oregano, salt and pepper. Spread mixture evenly on bread and sprinkle with Parmesan cheese.

Place bread under broil for 5 minutes, or until lightly toasted.

Wholesome Wheat Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 1/4 cups warm water (110 degrees F/45 degrees C)
3 tablespoons sugar
1/3 cup butter or margarine, softened
1/3 cup honey
1/2 cup nonfat dry milk powder
1 tablespoon salt
4 1/2 cups whole wheat flour
2 3/4 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in water. Add sugar, butter, honey, milk powder, salt and whole wheat flour; beat until smooth. Add enough all-purpose flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch down. Shape dough into traditional loaves or divide into fourths and roll each portion into a 15-in. rope. Twist two ropes together. Place in greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes. Remove from pans to cool on wire racks.

Caraway Cheese Bread

Ingredients

2 1/2 cups all-purpose flour
2 cups shredded Cheddar cheese
1 1/2 teaspoons caraway seeds
1/2 teaspoon baking powder
1/2 teaspoon baking soda
3/4 teaspoon salt
2 eggs
1 cup plain yogurt
1/2 cup butter or margarine,
melted
1 tablespoon Dijon mustard

Directions

In a large bowl, combine the flour, cheese, caraway, baking powder, baking soda and salt. In another bowl, beat the eggs, yogurt, butter and mustard. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 375 degrees F for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Christmas Banana Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups mashed ripe bananas
1/2 cup chopped walnuts
1/2 cup semisweet chocolate
chips
1/4 cup chopped maraschino
cherries

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; gradually add to creamed mixture. Beat in the bananas just until combined. Stir in the walnuts, chocolate chips and cherries.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 70-80 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Garlic Parmesan Monkey Bread

Ingredients

3 tablespoons finely chopped green onions
3 tablespoons parsley
1 1/2 teaspoons garlic powder
1/4 teaspoon salt
5 tablespoons butter, melted
2 eggs
2 (1 pound) loaves frozen bread dough, thawed
1/2 cup Parmesan cheese

Directions

Grease a 10 inch Bundt pan or tube pan.

In a medium bowl, mix together the green onion, parsley, garlic powder, salt, butter and eggs until well blended. Break the bread dough off in walnut-sized pieces, and dip each piece into the egg mixture.

Place coated dough balls into the prepared pan. Once there is a layer of balls covering the bottom of the pan, sprinkle with Parmesan cheese. Repeat, sprinkling each layer with cheese until everything is in the pan. Cover loosely, and let rise until doubled in size, about 45 minutes. Preheat the oven to 350 degrees F (175 degrees C).

Bake for 30 minutes in the preheated oven, or until golden brown.

Rum Raisin Bread Pudding with Warm Vanilla

Ingredients

Pudding

1 tablespoon butter
1 apple, peeled and thinly sliced
1/4 cup raisins
1 tablespoon rum
1 pinch ground cinnamon
8 slices cinnamon raisin bread,
crusts removed, cut into 3/4 inch
cubes
3/4 cup brown sugar
1/4 cup white sugar
3/4 cup skim milk
1 cup lowfat evaporated milk
1 tablespoon ground cinnamon
1/4 cup butter
2 eggs
1/2 teaspoon vanilla extract

Rum Sauce

3 tablespoons skim milk
5 teaspoons cornstarch
1 tablespoon butter
1 tablespoon rum
1/4 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9 inch cake pan.

Melt 1 tablespoon of butter in a small skillet over medium heat. Stir in the apple, raisins, 1 tablespoon rum, and pinch of cinnamon. Cook until the apples are soft. Toss apples with bread cubes, and spoon into prepared pan.

Combine brown sugar, white sugar, 3/4 cup skim milk, evaporated milk, 1 tablespoon cinnamon, and 1/4 cup butter in a small saucepan over medium heat. Cook, stirring, until butter is melted. Allow to cool slightly and pour over bread cubes and apples.

Whisk the eggs and 1/2 teaspoon vanilla extract in a small bowl. Pour egg mixture evenly over bread and apples. Cover pan with aluminum foil; bake in preheated oven for 40 minutes. Remove foil and bake until pudding is puffed and lightly browned, about 10 additional minutes.

While the pudding bakes, prepare the rum sauce. Whisk together 3 tablespoons skim milk and the cornstarch in a small bowl. Melt the butter over medium heat in a small saucepan. Stir in 1 tablespoon rum and 1/4 cup white sugar; bring to a boil. Slowly add cornstarch mixture, stirring until sauce thickens. Remove from heat.

Pour rum sauce over warm pudding. Let rest for 5 minutes before serving. The sauce will continue to thicken and form a beautiful glaze.

Irish Soda Bread

Ingredients

4 cups all-purpose flour
1 tablespoon sugar
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup cold butter
1 cup golden raisins
1 3/4 cups 1% low-fat buttermilk

Directions

In a large bowl, combine the flour, sugar, baking soda, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Add raisins. Stir in buttermilk just until moistened. Turn onto a lightly floured surface; gently knead 6-8 times.

Place on an ungreased baking sheet; pat into a 7-in. round loaf. Using a sharp knife, cut a 1-in. cross about 1/4 in. deep on top of the loaf. Bake at 375 degrees F for 40-45 minutes or until golden brown. Cool on a wire rack.

Zadi's Potato Bread

Ingredients

4 cups water
1/3 cup butter
1/3 cup white sugar
1/4 cup dry buttermilk powder
4 teaspoons salt
2 (.25 ounce) packages active dry yeast
1 cup instant mashed potato flakes
10 cups bread flour, divided

Directions

Bring the water, butter, sugar, buttermilk powder, and salt to a simmer in a saucepan over low heat. Remove from the heat, mix well, and let cool to between 105 and 110 degrees F (41 to 43 degrees C). Sprinkle the yeast on top of the mixture, and let stand for about 10 minutes, until the yeast begins to form a creamy foam. Stir in the instant mashed potato flakes, and mix well.

Pour the yeast mixture into the work bowl of a standing mixer with a dough paddle, and slowly incorporate 8 cups of bread flour into the liquid, adding the flour 1 cup at a time.

Turn the dough out onto a floured surface, and knead for about 8 minutes, adding the remaining flour to the dough as you knead. When the dough is smooth and elastic, form into a ball, and place into a large greased bowl. Turn the dough over in the bowl to grease the top, cover with a cloth, and let rise in a warm place for about 1 hour, until doubled.

Spray 2 9x5 inch loaf pans with cooking spray. Punch the dough down, divide into two pieces, and shape each piece into a loaf shape. Place the loaves in the baking pans, seam sides down, cover with a cloth, and let rise in a warm place until doubled, about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Bake bread for 30 minutes in the preheated oven, until the tops are golden brown and the loaves sound hollow when tapped. Remove from pans to a wire rack to cool.

Capirotada (Mexican Bread Pudding)

Ingredients

1 (1 pound) loaf white bread
2 tablespoons butter
1 cup raisins
1 cup pineapple chunks, drained
4 ounces Colby longhorn cheese
3/4 cup chopped walnuts
10 cinnamon sticks
2 cups white sugar
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine water, cinnamon, and sugar in a medium saucepan. Bring to a boil and let simmer for about 15 minutes. Set aside.

Toast bread and butter each slice on one side. Arrange toast in a single layer in a large casserole dish. Sprinkle bread with raisins, nuts, and pineapple. Slice cheese and place over this mixture. Repeat layers until all bread is used, making sure enough cheese is left over for the top. Pour the cinnamon syrup mixture over everything in baking dish.

Bake for 30 minutes. Remove from oven and cool for at least 15 minutes.

Colonial Brown Bread

Ingredients

4 cups buttermilk
4 cups whole wheat flour
1 1/3 cups all-purpose flour
1 cup packed brown sugar
4 teaspoons baking soda
1 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5 inch loaf pans.

In a large bowl, stir together the whole wheat flour, all-purpose flour, brown sugar, baking soda, and salt. Pour in buttermilk, and stir until all of the dry mixture has been absorbed. Divide the batter evenly between the prepared loaf pans.

Bake for 1 hour in the preheated oven, or until a knife inserted into the crown of the loaf comes out clean. Serve warm. Store leftover bread wrapped in plastic wrap in the refrigerator. This reheats well.

Italian Breaded Pork Chops

Ingredients

3 eggs, lightly beaten
3 tablespoons milk
1 1/2 cups Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese
2 tablespoons dried parsley
2 tablespoons olive oil
4 cloves garlic, peeled and chopped
4 pork chops

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a small bowl, beat together the eggs and milk. In a separate small bowl, mix the bread crumbs, Parmesan cheese, and parsley.

Heat the olive oil in a large, oven-proof skillet over medium heat. Stir in the garlic, and cook until lightly browned. Remove garlic, reserving for other uses.

Dip each pork chop into the egg mixture, then into the bread crumb mixture, coating evenly. Place coated pork chops in the skillet, and brown about 5 minutes on each side.

Place the skillet and pork chops in the preheated oven, and cook 25 minutes, or to an internal temperature of 160 degrees F (70 degrees C).

Broccoli Dip in a Bread Bowl

Ingredients

1 cup fat-free plain yogurt
1 cup fat-free mayonnaise
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1 (2 ounce) jar diced pimientos, drained
2 tablespoons minced fresh parsley
1 tablespoon chopped green onion
1/2 teaspoon dill weed
1/8 teaspoon garlic powder
1 (1 pound) loaf unsliced French bread

Directions

In a large bowl, combine the yogurt and mayonnaise. Stir in broccoli, pimientos, parsley, onion, dill and garlic powder. Cover and refrigerate for 3 hours or overnight.

Cut the top fourth off the loaf of bread; carefully hollow out bottom of loaf, leaving a 1/2-in. shell. Set the shell aside. Cut the top and removed bread into cubes; place on an ungreased baking sheet. Bake at 350 degrees F for 8-10 minutes or until golden brown. Fill bread shell with dip. Serve with toasted bread cubes.

Mid-Summer Italian Bread Salad

Ingredients

1 clove garlic
1 (1 pound) loaf Italian bread
1 cup chopped tomatoes
1 cup cucumber - peeled, seeded and chopped
1 cup chopped red onion
1 clove garlic, minced
2 cups chopped fresh basil
1/8 cup chopped fresh thyme
1/4 cup olive oil
2 tablespoons balsamic vinegar

Directions

Rub a peeled clove of garlic around a wooden salad bowl.

Pull apart or chop the bread into bite-size pieces.

In the prepared salad bowl, combine the bread, tomatoes, cucumbers, red onions, garlic, basil and thyme. Add enough olive oil and vinegar to lightly coat, toss and serve.

Shredded Cereal Bread

Ingredients

2 1/4 cups boiling water
3 large shredded wheat cereal biscuits
1 teaspoon salt
2 teaspoons shortening
1/2 cup molasses
1 (0.6 ounce) cake compressed fresh yeast
1/4 cup warm water (110 degrees F/45 degrees C)
8 1/4 cups sifted all-purpose flour
1 tablespoon vegetable oil

Directions

In a large bowl, pour the boiling water over the biscuits. Stir in salt, shortening and molasses. Cool to lukewarm.

In a small bowl, dissolve yeast in warm water. Add this to the lukewarm biscuit mixture. Stir in the flour, 1 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 2 hours.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Brush tops of loaves with 1 tablespoon vegetable oil. Cover the loaves with a damp cloth and let rise until doubled in volume, about 1 hour. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 45 minutes, until bottom of loaves sound hollow when tapped.

Sunny Corn Bread Muffins

Ingredients

3/4 cup all-purpose flour
3/4 cup yellow cornmeal
2 tablespoons sugar
1 teaspoon baking powder
1 teaspoon salt
1 egg
2/3 cup buttermilk
3 tablespoons canola oil
1 cup whole kernel corn

Directions

In a large bowl, combine the flour, cornmeal, sugar, baking powder and salt. In a small bowl, whisk the egg, buttermilk and oil. Stir into dry ingredients just until moistened. Fold in corn.

Fill greased muffin cups three-fourths full. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Cherry Almond Pull-Apart Bread

Ingredients

6 tablespoons butter, melted and divided
1/2 cup sugar
3 teaspoons ground cinnamon
20 frozen dinner rolls
1/2 cup sliced almonds, toasted
1/2 cup candied cherries, halved
1/3 cup corn syrup

Directions

Place 3 tablespoons butter in a small bowl. In another bowl, combine the sugar and cinnamon. Dip 10 frozen dough rolls in butter, then roll in cinnamon-sugar. Place in a greased 10-in. fluted tube pan. Sprinkle with half of the almonds and cherries.

Repeat with remaining rolls, almonds and cherries. Combine corn syrup and remaining butter; pour over cherries. Cover and refrigerate overnight.

Remove from the refrigerator. Cover and let rise until almost doubled, about 2 hours. Bake at 350 degrees F for 30-35 minutes or until golden brown. Immediately invert onto a serving plate. Serve warm.

Blueberry Bread Pudding

Ingredients

2 slices day-old Italian bread
1 egg yolk
1/4 cup heavy whipping cream
3 tablespoons milk
2 tablespoons sugar
2 tablespoons butter or margarine,
melted
3/4 teaspoon vanilla extract
1/8 teaspoon ground nutmeg
1 dash ground cinnamon
1/2 cup fresh or frozen blueberries
confectioners' sugar

Directions

Cut bread into 1/2-in. cubes; place into a greased 20-oz. baking dish. In a bowl, combine the egg yolk, cream, milk, sugar, butter, vanilla, nutmeg and cinnamon. Stir in blueberries. Pour over bread cubes. Cover and refrigerate for 30 minutes.

Bake, uncovered, at 350 degrees F for 30 minutes or until top is golden brown and a knife inserted near the center comes out clean. Sprinkle with confectioners' sugar and serve warm.

Peach Bread

Ingredients

- 3 eggs
- 2 cups white sugar
- 2 teaspoons vanilla extract
- 1 cup vegetable oil
- 2 cups diced canned peaches, drained
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 teaspoons ground cinnamon
- 1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 x 4 inch loaf pans.

In a large bowl, beat the eggs lightly. Blend in the sugar, oil, and vanilla. Add flour, baking powder, baking soda, salt, and cinnamon; mix just to combine. Stir in the peaches and nuts. Pour batter into prepared pans.

Bake for about 1 hour, or until a tester inserted in the center comes out clean.

Cherry Pecan Bread

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 cup chopped pecans
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to the creamed mixture alternately with buttermilk. Stir in pecans, cherries and vanilla. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Peppered Corn Bread

Ingredients

- 1 1/2 cups cornmeal
- 1 tablespoon all-purpose flour
- 1 tablespoon sugar
- 2 1/4 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 2 eggs, beaten
- 1 (8 ounce) can cream-style corn
- 1 cup buttermilk
- 2/3 cup vegetable oil
- 2 cups shredded Cheddar cheese
- 1 medium sweet red pepper, chopped
- 2 jalapeno peppers, seeded and diced*
- 4 green onions, chopped

Directions

In a bowl, combine the cornmeal, flour, sugar, baking powder, salt and baking soda; set aside. Combine the eggs, corn, buttermilk and oil; stir into the dry ingredients just until blended. Fold in the cheese, peppers and onions. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean. Cut into squares; serve warm.

Healthy Wheat Bread

Ingredients

3 cups all-purpose flour, divided
2 teaspoons salt
2 (.25 ounce) packages active dry yeast
1 cup water
1/2 cup honey
2 tablespoons vegetable oil
1 cup low-fat cottage cheese
4 egg whites
1 1/2 cups whole wheat flour
1/2 cup wheat germ
1/2 cup old-fashioned oats

Directions

In a large mixing bowl, combine 2 cups of all-purpose flour, salt and yeast. In a saucepan, heat water, honey and oil to 120 degrees F -130 degrees F; stir in cottage cheese. Add to flour mixture with egg whites; blend at low speed until moistened. Beat for 3 minutes on medium. Add whole wheat flour, wheat germ, oats and enough of the remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into two loaves. Place in two 8-in. x 4-in. x 2-in. loaf pans coated with non-stick cooking spray. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 35-40 minutes or until golden brown; cover with foil during the last 15 minutes to prevent overbrowning. Remove from pans; cool on wire racks.

Nicole's Winter Carrot Zucchini Bread

Ingredients

- 1 cup all-purpose flour
- 1 1/2 cups whole wheat flour
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 teaspoon salt
- 6 egg whites
- 1/2 cup unsweetened applesauce
- 1 1/2 cups brown sugar
- 1 cup grated unpeeled zucchini
- 1 cup grated carrot
- 2 teaspoons vanilla extract
- 1/2 cup raisins
- 1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x5 inch loaf pan with non-stick spray. Sift together all-purpose flour, whole wheat flour, baking soda, baking powder, cinnamon, nutmeg, cloves, and salt in a large bowl until well blended.

Beat egg whites with a mixer until light and frothy. Stir in applesauce, brown sugar, zucchini, carrots, and vanilla until well combined. Mix in the raisins and pecans. Add the flour mixture, stirring just until blended. Pour the batter into the prepared pan.

Bake until a toothpick inserted in the center comes out clean, about 1 hour 20 minutes. Cool bread in pans for 10 minutes, then remove, and cool completely on a wire rack.

Banana Oat Bread Pudding

Ingredients

4 slices whole wheat bread
1 cup rolled oats
2 1/2 cups lowfat milk
1/4 cup butter, softened
4 ripe bananas, sliced
1/3 cup brown sugar
1/4 cup raisins (optional)

Directions

In a large bowl, break bread into small pieces. Add oats and milk; stir. Let stand for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

To the milk mixture add: butter, bananas, brown sugar and raisins (if desired). Stir just to combine and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45-55 minutes, or until pudding has set. Cool before serving.

Mini Zucchini Bread

Ingredients

2 eggs
3/4 cup sugar
1/2 cup vegetable oil
1 1/2 teaspoons molasses
1 1/2 teaspoons vanilla extract
1 cup shredded zucchini
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon baking powder
1/2 cup chopped pecans

Directions

In a mixing bowl, beat the eggs, sugar, oil, molasses and vanilla. Add zucchini; mix well. Combine the flour, baking soda, salt, cinnamon and baking powder; stir into zucchini mixture just until moistened. Stir in nuts.

Transfer to two greased and floured 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 38-42 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack.

Potato Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
3 tablespoons vegetable oil
7 1/2 teaspoons sugar
1 teaspoon salt
2 tablespoons mashed potato flakes
3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Old Time Bread

Ingredients

1 1/2 cups bread flour
1 1/2 cups whole wheat flour
1/2 cup yellow cornmeal
1 teaspoon salt
1 (0.6 ounce) cake compressed
fresh yeast
1/2 cup warm water (110 degrees
F/45 degrees C)
3/4 cup warm milk (110 degrees
F/45 degrees C)
1 tablespoon pumpkin seeds
1 tablespoon sesame seeds

2 tablespoons milk
2 tablespoons sunflower seeds

Directions

In a large bowl, combine bread flour, whole wheat flour, cornmeal and salt. Crumble the yeast into a separate bowl and mix with the water and 3/4 cup milk. Make a well in the center of the flour mixture and pour in the yeast mixture. Mix until the dough begins to pull together.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Flatten the dough, and gently knead in the pumpkin and sesame seeds. Form the dough into a single round loaf and place on a lightly oiled baking sheet. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Brush loaf with 2 tablespoons milk and sprinkle on the sunflower seeds. Bake in preheated oven for 30 to 35 minutes, or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Let cool on a wire rack before serving.

Delicious Sour Cream-Banana Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 cup mashed fully ripe bananas
1 cup KNUDSEN Sour Cream
2 eggs
2 1/4 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped walnuts

Directions

Heat oven to 350 degrees F.

Beat butter and sugar in large bowl with mixer until well blended. Add bananas, sour cream and eggs; mix well. Add combined dry ingredients; mix just until moistened. Stir in nuts. Pour into greased and floured 9x5-inch loaf pan.

Bake 1 hour or until toothpick inserted in center comes out clean.

Cool 5 min.; remove from pan to wire rack. Cool completely before slicing to serve. Refrigerate leftovers.

Spicy Oil and Vinegar Bread Dip

Ingredients

1 cup extra virgin olive oil
2/3 cup aged balsamic vinegar
3 cloves garlic, minced
1 1/2 tablespoons dried basil
1 tablespoon dried oregano
1 teaspoon dried thyme
1 1/2 teaspoons kosher salt
1/4 teaspoon freshly ground black pepper

Directions

In a bottle with a lid, mix the olive oil, balsamic vinegar, garlic, basil, oregano, thyme, kosher salt, and pepper. Seal bottle, and refrigerate mixture 8 hours, or overnight. Shake well before serving. Store in the refrigerator.

Herbed Onion Bread

Ingredients

17 tablespoons water (70 to 80 degrees F)
2 tablespoons butter, softened
1 1/4 teaspoons salt
3 cups bread flour
2 teaspoons dried minced onion
1 1/2 teaspoons dill weed
1 teaspoon poppy seeds
2 tablespoons nonfat dry milk powder
2 tablespoons sugar
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggest by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Date and Nut Bread

Ingredients

1 cup water
1 1/2 tablespoons vegetable oil
2 tablespoons honey
1/2 teaspoon salt
3/4 cup rolled oats
3/4 cup whole wheat flour
1 1/2 cups bread flour
1 1/2 teaspoons active dry yeast
1/2 cup dates, pitted and
chopped
1/2 cup chopped almonds

Directions

Place ingredients into the pan of the bread machine in the order recommended by the manufacturer. Select Fruit Bread setting, and Start. The dates and nuts can be added at the very beginning for better distribution, or added after the beep.

Cracked Wheat Bread I

Ingredients

1 1/4 cups water
2 tablespoons margarine,
softened
2 tablespoons dry milk powder
2 tablespoons brown sugar
1 1/4 teaspoons salt
3 cups bread flour
1/3 cup whole wheat flour
1/4 cup cracked wheat
1 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select regular/light cycle; press Start.

Delicious Raisin Nut Banana Bread

Ingredients

2 cups raisin nut bran cereal
1/2 cup milk
1/4 cup vegetable oil
1 egg, beaten
1 1/2 cups all-purpose flour
1/2 cup white sugar
1/4 cup brown sugar
3 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed banana

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9x5 inch loaf pan.

In a large bowl, stir together cereal and milk. Let stand 5 minutes, until cereal is soft.

Stir oil and egg into milk mixture until well combined. In a separate bowl, combine flour, white sugar, brown sugar, baking powder, baking soda and salt. Stir flour mixture into milk mixture and fold in mashed banana; pour into prepared loaf pan.

Bake 50 to 55 minutes, until top springs back when lightly touched. Let cool in pan 10 minutes before removing to wire rack to cool completely.

Roti Bread from India

Ingredients

2 cups durum wheat flour
1/2 teaspoon salt
3/4 cup water
1 tablespoon vegetable oil

Directions

In a medium bowl, stir together the flour, salt, water and oil, until the mixture pulls away from the sides. Turn the dough out onto a well floured surface. Knead until smooth and pliable, about 10 minutes.

Preheat an unoiled skillet or tava to medium high heat. Divide dough into 12 equal parts, form into rounds and cover with a damp cloth. Flatten the balls with the palm of your hand, then use a rolling pin to roll out each piece into a 6 to 8 inch diameter round.

Cook the roti for 1 minute before turning over, then turn again after another minute. The roti should have some darker brown spots when finished. Best served warm.

Tennessee Fry Bread

Ingredients

3 tablespoons butter or margarine
1 cup self-rising flour*
1/2 cup buttermilk
all-purpose flour

Directions

Place butter in a 12-in. ovenproof skillet; place in a 450 degrees F oven for 2-3 minutes or until melted. In a bowl, combine flour and buttermilk just until moistened. Turn onto a surface dusted with all-purpose flour; knead 4-5 times. Pat dough to 1/4-in. thickness. Cut with a 2-1/2-in. biscuit cutter. Place in a single layer in prepared pan; carefully turn to coat. Bake at 450 degrees F for 12-13 minutes or until golden brown.

Bimini Bread

Ingredients

3/4 cup hot water
1/2 cup rolled oats
1 1/2 teaspoons molasses
1 tablespoon butter
1/2 teaspoon salt
1 1/2 cups bread flour
1 tablespoon active dry yeast

Directions

In a small bowl, soak the oats in hot water for 2 minutes. Stir in the molasses and butter.

Add oat mixture along with salt, bread flour, and yeast to the pan of the bread machine in the order suggested by the manufacturer. Select the cycle for White Bread, and the Light crust setting. Start.

Zucchini Snack Bread

Ingredients

3 cups all-purpose flour
2 1/4 teaspoons ground cinnamon
1 1/4 teaspoons salt
1 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon ground nutmeg
3 eggs
2 cups sugar
1 cup vegetable oil
1 tablespoon vanilla extract
2 cups shredded zucchini
1 cup chopped walnuts

Directions

Combine flour, cinnamon, salt, baking soda, baking powder and nutmeg; set aside. In a mixing bowl, lightly beat eggs; stir in sugar, oil and vanilla. Add dry ingredients; stir just until moistened. Fold in zucchini and nuts; mix well (batter will be stiff). Pour into two greased and floured 8-1/2-in. x 4-1/2-in. x 2-1/2-in. loaf pans. Bake at 350 degrees F for 50-60 minutes or until bread tests done. Cool in pans 10 minutes before removing to a wire rack.

Multi-Grain English Muffin Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm water (110 degrees to 115 degrees F)
1/3 cup whole wheat flour
1/3 cup quick-cooking oats
1/3 cup wheat germ
1 tablespoon sugar
3/4 teaspoon salt
2 cups all-purpose flour
1/4 cup cornmeal

Directions

In a mixing bowl, dissolve yeast in water. Add whole wheat flour, oats, wheat germ, sugar, salt and 1-1/4 cups of all-purpose flour; beat until smooth. Add enough remaining all-purpose flour to form a soft dough. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down (do not knead). Shape into a loaf. Coat a 9-in. x 5-in. x 3-in. loaf pan with nonstick cooking spray and sprinkle with half of the cornmeal. Place loaf in pan; sprinkle with remaining cornmeal. Cover and let rise until doubled, about 30 minutes. Bake at 400 degrees F for 30 minutes or until golden brown. Remove from pan and cool on a wire rack.

Breadless Stuffing

Ingredients

2 tablespoons olive oil
1 (4 ounce) package sliced fresh mushrooms
2 cloves garlic, chopped
1/2 cup diced celery
1/3 cup diced onion
1/2 cup water
1 1/2 cubes chicken bouillon
2 (12 ounce) cans garbanzo beans, drained and rinsed
1 egg
2 teaspoons dried sage
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a glass baking dish with cooking spray.

Heat the olive oil in a large skillet. Cook the mushrooms, garlic, celery, and onion in the olive oil 3 to 5 minutes. Add the water and bouillon; cook and stir until the bouillon is dissolved.

Combine the garbanzo beans, egg, sage, salt, and pepper in a bowl. Mash together with your hands until thoroughly mixed; stir in the vegetable mixture; transfer to the prepared baking dish. Cover with aluminum foil.

Bake in preheated oven 30 minutes; remove the foil and bake uncovered another 10 to 15 minutes.

Blueberry Lemon Bread

Ingredients

1/3 cup butter, melted
1 cup white sugar
1 lemon, juiced
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
2 tablespoons lemon zest
1 cup fresh blueberries

2 tablespoons lemon juice
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4 Inch loaf pan. In a medium bowl, mix flour, baking powder and salt together and set aside.

In a large bowl, cream the butter and 1 cup sugar until light and fluffy. Add eggs, and beat well. Mix in the juice of 1 lemon. Add the flour mixture, alternating with the milk. Fold in the lemon zest and blueberries. Pour into prepared 8x4 inch loaf pan.

Bake for 60 to 70 minutes, or until a toothpick inserted into the cake comes out clean. For the glaze, combine 1/4 cup sugar with 2 tablespoons lemon juice. Drizzle over cake while still warm.

Banana and Chocolate Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup SPLENDA® No Calorie
Sweetener, Granulated
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, SPLENDA® Granulated Sweetener, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Bread Machine Spelt Bread

Ingredients

1 cup water
1 1/2 teaspoons vegetable oil
1 1/2 teaspoons honey
1/2 teaspoon lecithin
3 cups white spelt flour
3 tablespoons dry milk powder
1 1/2 teaspoons salt
2 teaspoons active dry yeast

Directions

Place ingredients in order suggested by manufacturer. Bake on normal or basic cycle.

Simple White Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 1/2 cups warm water (110 degrees F/45 degrees C)
1/2 cup nonfat dry milk powder
1/2 cup vegetable oil
2 tablespoons white sugar
1 tablespoon salt
8 1/2 cups all-purpose flour
1 tablespoon butter, melted

Directions

In a large mixing bowl, dissolve yeast in 1/2 cup warm water. Add remaining water, dry milk, oil, sugar, salt, and 3 cups of flour; beat with an electric mixer on medium speed for 3 minutes, or until smooth. Stir in enough remaining flour to form a soft dough.

Turn dough onto a lightly floured surface. Knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease surface. Cover the bowl with a damp cloth. Let rise in a warm place until doubled in size, about 1 hour.

Punch the dough down, and divide in half. Shape into loaves. Place in two greased 9 X 5 x 3 inch loaf pans. Grease the tops of the loaves, and cover with a damp cloth. Let rise until doubled, about 1 hour.

Bake at 375 degrees F (190 degrees C) for 35 minutes, or until golden brown. Remove bread from pans to cool on wire racks. Brush with melted butter or margarine.

Buttermilk Honey Bread

Ingredients

1 1/2 (.25 ounce) packages active dry yeast
1 teaspoon white sugar
3/4 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups buttermilk, room temperature
2 tablespoons unsalted butter, melted
3 tablespoons honey
1 tablespoon salt
6 1/2 cups all-purpose flour

Directions

In a small mixing bowl, dissolve yeast and sugar in the warm water. Let stand until creamy, about 10 minutes.

Combine buttermilk, butter, honey and the yeast mixture in a large mixing bowl. Add salt and two cups of the flour. Whisk well to combine. Add the remaining flour, 1/2 cup at a time, mixing well with a wooden spoon after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 6 minutes.

Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume, about 1 hour.

Preheat oven to 375 degrees F (190 degrees F).

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the tops are golden and the bottoms of the loaves sound hollow when tapped.

Flavorful Herb Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1 egg
2 tablespoons butter, softened
1/4 cup dried minced onion
2 tablespoons sugar
1 1/2 teaspoons salt
2 tablespoons dried parsley flakes
1 teaspoon dried oregano
3 1/2 cups bread flour
2 teaspoons active dry yeast

Directions

In a bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).

Carrot Bread I

Ingredients

2 1/2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 eggs, beaten
1/2 cup vegetable oil
1/2 cup milk
2 cups shredded carrots
1 (3.5 ounce) package flaked coconut
1/2 cup maraschino cherries, chopped
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, sift together flour, sugar, baking powder, baking soda, cinnamon and salt. Combine eggs, oil and milk; stir into flour mixture until well blended. Stir in carrots, coconut, cherries, raisins and walnuts. Pour batter into prepared pan.

Bake in preheated oven for 50 to 60 minutes, or until a toothpick inserted into center of the loaf comes out clean. Let cool on a wire rack for ten minutes before removing from the pan to cool completely. Store in plastic wrap to keep moist.

Chocolate Zucchini Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3 tablespoons baking cocoa
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 cup grated unpeeled zucchini
1/2 cup semisweet chocolate chips

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the flour, cocoa, salt, baking soda and cinnamon; gradually add to creamed mixture. Stir in the zucchini and chocolate chips.

Spoon into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Amish Cinnamon Bread

Ingredients

1 cup Amish Friendship Bread Starter
1 cup vegetable oil
1 cup white sugar
4 eggs
2 teaspoons vanilla extract
2 teaspoons baking soda
1 teaspoon baking powder
1 (3 ounce) package instant vanilla pudding mix
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 cup chopped pecans
1 cup peeled, cored and chopped apple
1 cup raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease three 9x5 inch loaf pans.

Place the starter in a bowl, stir in the oil, sugar, eggs and vanilla and mix well.

Combine the flour, baking soda, baking powder, instant pudding, and cinnamon. Add the flour mixture to the starter mixture and beat by hand. Add the pecans, raisins and apples and mix well. Pour batter into the prepared pans.

Bake at 325 degrees F (165 degrees C) for 1 hour.

Chocolate Chip Orange Zucchini Bread

Ingredients

- 3 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 2 cups grated zucchini
- 1 cup chopped walnuts
- 1 cup semisweet chocolate chips
- 1 tablespoon orange zest
- 3 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg

Directions

Sift together flour, baking powder, soda, salt, and spices.

In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, nuts, chocolate chips, and orange rind. Blend in sifted ingredients. Turn batter into two greased 9 x 5 inch loaf pans.

Bake at 350 degrees F (175 degrees C) for 50 minutes, or until bread tests done. Remove loaves from pans, and cool. Chill before slicing.

Amish Friendship Bread II

Ingredients

1 cup Amish Friendship Bread Starter
1/2 cup vegetable oil
1/2 cup applesauce
1 cup white sugar
1 teaspoon vanilla extract
3 eggs
1/2 cup milk
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 (5 ounce) package instant vanilla pudding mix
1 cup chopped walnuts
1/2 cup raisins
1/2 cup dates, pitted and chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, stir together Amish Friendship Starter, oil, applesauce, sugar, vanilla, eggs and milk. Combine the flour, baking powder, baking soda, salt and cinnamon. Stir into the starter mixture. Mix in the vanilla pudding mix. Fold in the chopped nuts, raisins and dates. Pour the batter evenly into the prepared pans.

Bake for 60 minutes in the preheated oven, until a knife inserted comes out clean. Cool for 10 minutes in pans before removing to a wire rack to cool completely.

Strawnana Smoothie Bread

Ingredients

1/4 cup yogurt
3/4 cup chopped strawberries
1/4 cup milk
1 cup mashed banana
1 tablespoon orange juice
1 cup white sugar
1/2 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Place yogurt, strawberries, milk, bananas and orange juice in blender or food processor; puree until smooth. Mix in sugar, nutmeg and vanilla.

In a medium bowl sift together flour, baking powder and baking soda. Stir flour mixture to the smoothie mixture until batter is smooth. Pour into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into center of loaf comes out clean.

Caramel Bread Pudding

Ingredients

6 slices day-old bread, cut into
1/2 inch cubes
1 cup hot water
1 cup packed brown sugar
4 eggs, lightly beaten
2 cups warm milk
1/2 cup sugar
1/2 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/8 teaspoon salt

Directions

Place bread in a greased 2-qt. baking dish. Combine water and brown sugar; pour over bread. Combine remaining ingredients; pour over bread. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. Serve warm or cold.

Zola's Adventure Garlic Bread

Ingredients

1/2 cup butter
1 medium onion, chopped
2 cups trail mix with dried cranberries, without chocolate pieces
1 cup real maple syrup
1/4 cup butter, softened
4 cloves garlic, chopped
1 (1 pound) loaf round focaccia bread, cut in half horizontally
2/3 cup freshly grated Romano cheese

Directions

Melt 1/2 cup of butter in a saucepan over medium heat. Add the onion; cook and stir until deep brown, about 15 minutes. Stir in the maple syrup and trail mix. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup drizzled from a spoon forms hard, brittle threads. Pour onto parchment paper, and allow to cool.

Preheat the oven's broiler.

In a small bowl, stir together the remaining butter and garlic. Spread onto the cut side of the focaccia bread halves. Crumble the candied trail mix and onion over the garlic butter, and top with Romano cheese. Place the focaccia onto a baking sheet.

Broil for 3 to 5 minutes, or until golden brown. Cut into wedges to serve.

Chocolate Chip Bread I

Ingredients

1/4 cup water
1 cup milk
1 egg
3 cups bread flour
3 tablespoons brown sugar
2 tablespoons white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 teaspoons active dry yeast
2 tablespoons margarine,
softened
3/4 cup semisweet chocolate
chips

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select 'Mix Bread' cycle or the setting that allows ingredients such as seeds or fruit to be folded into the dough; press Start. Add the chocolate chips at the signal, or about 5 minutes before the kneading cycle has finished. Remove loaf from pan to cool when bake cycle finishes.

Oat Bran Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons margarine
2 1/2 cups bread flour
1/4 cup oat bran
2 tablespoons honey
1 teaspoon salt
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer. Select the Dough setting, and Start.

After the dough has risen once, remove it from the machine. Knead it a few times, and then shape into a loaf. Place in a greased 9 x 5 inch loaf pan. Allow to rise until doubled in bulk.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until done.

Alternatively, choose the Basic or White Bread setting, and Start.

German Rye Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups lukewarm milk
2 tablespoons white sugar
1 teaspoon salt
1/2 cup molasses
2 tablespoons butter
3 1/4 cups rye flour
2 1/2 cups bread flour

Directions

Dissolve yeast in warm water.

In a large bowl combine milk, sugar, and salt. Use a mixer to beat in molasses, butter, yeast mixture, and 1 cup of rye flour.

Use a wooden spoon to mix in the remaining rye flour. Add white flour by stirring until the dough is stiff enough to knead.

Knead 5 to 10 minutes, adding flour as needed. If the dough sticks to your hands or the board add more flour.

Cover dough and let rise 1 to 1 1/2 hours or until double.

Punch down dough and divide to form two round loaves. Let loaves rise on a greased baking sheet until double, about 1 1/2 hours.

Preheat oven to 375 degrees F (190 degrees C). Bake for 30 to 35 minutes.

Oat Whole Wheat Bread

Ingredients

2 cups 2% reduced fat milk
1 (.25 ounce) package active dry yeast
1 1/2 tablespoons white sugar
2 1/2 cups whole wheat flour
2 cups all-purpose flour, or as needed
1/2 cup oatmeal
1 1/2 teaspoons salt

Directions

Warm the milk in a small saucepan to no more than 100 degrees F (40 degrees C). Sprinkle the yeast otop and let stand until the yeast softens and begins to form a creamy foam, about 5 minutes; stir in the sugar.

Whisk the whole wheat flour, all-purpose flour, oatmeal, and salt together in a mixing bowl. Make a well in the center and pour the milk mixture into the well. Stir until the dough has pulled together. Turn the dough out onto a lightly-floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl. Place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 45 minutes.

Grease 2 8x4-inch loaf pans. Deflate the dough and turn it out onto a lightly-floured surface. Use a knife to divide the dough into two equal pieces - don't tear it. Shape into dough rounds and let rest for 10 minutes. Form the dough into loaves and place into the prepared pans. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Bake in the preheated oven until the top is golden brown and the bottom of the loaf sounds hollow when tapped, 25 to 30 minutes. Cool in the pans for 5 minutes before turning out onto a wire rack to cool completely.

Chive-Cheese Corn Bread

Ingredients

1 cup cornmeal
1 cup all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
2 eggs
1 cup milk
1/4 cup butter, melted
1 cup shredded sharp Cheddar cheese
3 tablespoons minced chives

Directions

In a large bowl, combine cornmeal, flour, sugar and baking powder. In another bowl, whisk the eggs, milk and butter. Stir into dry ingredients just until moistened. Gently fold in cheese and chives.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 400 degrees F for 18 minutes or until golden brown. Cut into strips; serve warm.

Monkey Bread

Ingredients

2 (12 ounce) cans refrigerated biscuits
2/3 cup sugar
2 tablespoons cinnamon
1/2 cup butter
1/2 cup brown sugar
1/2 cup sugar
1/2 cup MUSSELMAN'S® Apple Butter

Directions

Separate biscuits and cut in quarters. In a bowl, combine sugar and cinnamon. Roll biscuit pieces in cinnamon sugar to coat, and drop them in a greased Bundt pan. Make sure they are distributed evenly.

On the stove top, heat the butter, brown sugar and sugar to a boil until sugar is dissolved. Remove from heat and stir in MUSSELMAN'S Apple Butter. Pour mixture over the dough, and bake in a pre-heated 350 degree oven for 30 minutes. Let stand 10 minutes, turn upside down onto serving plate, and remove pan.

Salt Rising Bread

Ingredients

1 cup milk
1/2 cup cornmeal
1 tablespoon white sugar
1 teaspoon salt
2 cups warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
2 tablespoons white sugar
3 tablespoons shortening
1/2 teaspoon baking soda
1 tablespoon warm water (110 degrees F/45 degrees C)
6 cups all-purpose flour

Directions

To Make Starter: Heat the milk, and stir in 1 tablespoon of the sugar, the cornmeal and 1 teaspoon of the salt. Place this in a jar in an electric skillet or crock pot with hot water in it. Maintain the temperature around 105 to 115 degrees F (40 to 47 degrees C) for 7 -12 hours or until it shows fermentation. You can hear the gas escaping when it has fermented sufficiently. The bubble foam, which forms over the starter, can take as long as 24 hours. Do not go on with the bread-making until the starter responds. As the starter ferments, the unusual salt-rising smell appears.

When the starter is bubbly, it is time to make the sponge. Place the starter mixture in a medium-size bowl. Stir in 2 cups of the warm water, 2 tablespoons of the sugar, the shortening and 2 cups of the all-purpose flour. Beat the sponge thoroughly. Put bowl back in the water to maintain an even 105 to 115 degrees F (40 to 47 degrees C) temperature. Cover, and let rise until light and full of bubbles. This will take 2 1/2 to 3 hours.

Dissolve the baking soda in 1 tablespoon of the warm water and combine it with the sponge. Stir 5 1/4 cups of the flour into the sponge; knead in more flour as necessary. Knead the dough for 10 minutes or until smooth and manageable. Cut dough into 3 parts. Shape dough and place it in three greased 9x5x3 inch pans. Place covered pans in warm water or uncovered pans in a warm oven with a bowl of hot water, maintaining a temperature of 85 degrees F (30 degrees C). It will take approximately 5 hours for the bread to rise 2 1/2 times the original size. The bread will round to the top of the pans.

Preheat the oven to 375 degrees F (190 degrees C).

Bake bread at 375 degrees F (190 degrees C) for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 20 minutes or until light golden brown. **YOU CAN DRY SALT RISING CULTURE!!!** Save 1/4 cup of a successful sponge and pour it into a saucer, cover with cheesecloth and allow to dry. Store dried flakes in plastic in a cool, dry place or freeze until needed for salt rising bread. When ready to make the bread; dissolve the flakes in the new warm starter and continue with recipe. This will give a flavor boost to your bread.

Tomato Bread II

Ingredients

2 cloves garlic
1/3 cup pine nuts
2 1/2 cups all-purpose flour
1 1/4 teaspoons salt
2 teaspoons baking powder
1/3 cup sun-dried tomatoes
packed in oil, drained and diced
1 bunch green onion, chopped
5 ounces provolone cheese,
shredded
2 teaspoons fresh rosemary
3/4 teaspoon coarsely ground
black pepper
2 tablespoons shortening
2 tablespoons white sugar
2 eggs
1 1/4 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a small sauce pan, cover the unpeeled garlic cloves with water. Bring to a boil and cook garlic cloves for 15 minutes; drain, cool, mash and set aside.

Place the pine nuts on a baking sheet and toast at 350 degrees F (175 degrees C) until golden, about 10 minutes; cool and set aside.

In a large mixing bowl, sift together the flour, salt and baking powder. Add the chopped sun-dried tomatoes, green onions, shredded Provolone, rosemary, black pepper and toasted pine nuts.

In a medium mixing bowl, cream together the shortening and the sugar. Mix in the eggs, mashed garlic, reserved oil from the tomatoes and buttermilk.

Add the shortening/buttermilk mixture to the flour mixture and stir well to combine. Pour the batter into the prepared loaf pan.

Bake for 45 to 50 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool in the pan for 5 minutes and then turn onto a wire rack to cool completely.

Alison's Gluten Free Bread

Ingredients

- 1 egg
- 1/3 cup egg whites
- 1 tablespoon apple cider vinegar
- 1/4 cup canola oil
- 1/4 cup honey
- 1 1/2 cups warm skim milk
- 1 teaspoon salt
- 1 tablespoon xanthan gum
- 1/2 cup tapioca flour
- 1/4 cup garbanzo bean flour
- 1/4 cup millet flour
- 1 cup white rice flour
- 1 cup brown rice flour
- 1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. Five minutes into the cycle, check the consistency of the dough. Add additional rice flour or liquid if necessary.

When bread is finished, let cool for 10 to 15 minutes before removing from pan.

Pumpkin Butter Bread

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves

1 egg
1 cup brown sugar
1/2 cup apple juice
1/4 cup melted butter
1 1/2 cups pumpkin butter,
divided
1/2 cup raisins (optional)
1/2 cup toasted chopped walnuts
(optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 3x7-inch loaf pan.

Whisk together the flour, salt, baking soda, baking powder, cinnamon, nutmeg, and cloves in a bowl; set aside.

Beat the egg in a bowl. Whisk in the brown sugar, apple juice, melted butter, and half of the pumpkin butter until smooth. Stir in the flour mixture until no lumps remain. Pour half of the batter into the prepared pan and spread the remaining pumpkin butter over top. Pour in the remaining batter.

Bake in the preheated oven on the middle rack until a toothpick inserted into the center comes out clean, 50 to 60 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Golden Honey Bread

Ingredients

1 1/8 cups water (70 to 80 degrees F)
2 tablespoons honey
2 tablespoons vegetable oil
1 1/2 teaspoons sugar
1 teaspoon salt
3 1/2 cups bread flour
2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Open-Face Chicken Bruschetta on Garlic Bread

Ingredients

1 (10 ounce) can chicken packed in water, drained
1 (15 ounce) can diced tomatoes, drained
1/2 cup fresh basil, chopped
1 green onion, chopped
2 tablespoons olive oil, divided
2 tablespoons balsamic vinaigrette
Pepper, to taste
2 garlic cloves, minced
4 regular slices crusty Italian bread
1/4 cup crumbled feta cheese
Basil leaves for garnish

Directions

Preheat oven to 350 degrees F.

In a medium bowl combine chicken, tomatoes, basil, green onion, 1 tablespoon olive oil, vinaigrette and pepper to taste. Allow flavors to blend for about 15 minutes.

Combine 1 tablespoon olive oil with garlic. Brush olive oil-garlic mixture on both sides of bread. On a baking sheet, toast bread in the oven, about 8 to 10 minutes, until lightly browned and crisp.

To serve, spread chicken mixture over toasted garlic bread. Top with feta cheese and basil leaves.

Irish Soda Bread Cookies

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon baking soda
1/2 cup butter
1/2 cup dried currants
1/4 cup buttermilk
1 egg
1/4 teaspoon salt
1 teaspoon caraway seed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine dry ingredients in a mixing bowl. With a pastry blender, cut in butter until mixture resembles coarse meal. Stir in currants.

Mix in beaten egg. Pour in milk and mix with a fork to make a soft dough (may need a little more milk).

On a floured surface, shape dough into a ball and knead lightly 5 or 6 times. Roll out dough to 1/4 inch thick and cut into squares and triangles with a knife (approximately 2 inches in diameter).

Bake for 12 to 14 minutes or until slightly browned.

Pita Bread

Ingredients

2 cups all-purpose flour
1 cup pastry flour
1 cup warm water (110 degrees F/45 degrees C)
1 teaspoon active dry yeast
1 tablespoon applesauce
1/2 teaspoon salt
1 1/2 teaspoons white sugar
1 tablespoon olive oil

Directions

Dissolve the yeast and sugar in the warm water.

Combine the all-purpose flour, pastry flour and salt in a bowl. Stir in the yeast mixture and applesauce and knead. Dough shouldn't be sticky, but it shouldn't be dry either. If too sticky add 1 tablespoon of all-purpose flour till you get the right consistency. If too dry, add 1 tablespoons of water at a time till you get the right consistency.

Roll out into a rope and cut into 8 pieces. Shape each piece into a ball and roll out till it's anywhere from a 6 to 8 inch circle

There are two ways to cook pita bread. The flavor is a bit different with both. To Bake Pita: Preheat oven to 500 degrees F (260 degrees C) and put a pita on a wire cake rack. Toss in the rack and cook for 3 minutes or until the bread stops puffing up. When you take it out, smash down the pita (Careful, its hot!) and quickly put it in a plastic freezer bag. To Fry Pita: Heat olive oil in a skillet over high heat. When almost smoking, place a pita in the pan and cook for a few minutes on each side, till brown spots begin to appear. It should look something like a tortilla when you're done. Put in a plastic bag once it has cooled a bit.

Banana Bread French Toast

Ingredients

3 eggs
3 tablespoons sweetened condensed milk
1 teaspoon vanilla extract
2 tablespoons butter
1 loaf banana bread
confectioners' sugar for dusting (optional)

Directions

In a shallow bowl, whisk together the eggs, sweetened condensed milk and vanilla with a fork. Set aside.

Melt butter in a large skillet over medium heat. Slice banana bread into 4 thick slices. Dip each slice into the egg mixture, then place in the hot pan. Cook on each side until golden brown. Dust with confectioners' sugar just before serving, if desired.

Boston Brown Bread II

Ingredients

1 cup white sugar
1 1/2 cups raisins
2 teaspoons baking soda
1 teaspoon salt
1 tablespoon margarine
1 1/2 cups boiling water
1 egg
2 cups all-purpose flour

Directions

In a large bowl, mix together sugar, raisins, baking soda, salt, margarine and boiling water. Cover and let stand overnight.

The following day, preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

Beat egg and flour into raisin mixture. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into center of the loaf comes out clean.

New York Rye Bread

Ingredients

1 1/8 cups warm water
1 1/3 tablespoons vegetable oil
2 tablespoons honey
1 teaspoon salt
2 2/3 teaspoons caraway seed
1 1/3 cups rye flour
2 1/3 cups bread flour
1/4 cup vital wheat gluten
1/4 cup dry milk powder
2 1/2 teaspoons active dry yeast

Directions

Place all ingredients in to your bread machine in the order specified by your machine's manual. Set the cycle to Basic or White.

Sweet Bread Overnite

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F)
7 eggs
8 cups all-purpose flour
1 teaspoon salt
2 cups white sugar
1 1/2 cups milk
3/4 cup butter, melted
2 teaspoons vanilla extract
2 tablespoons butter, melted

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, beat eggs until fluffy. Stir in 4 cups of flour, salt, sugar, milk, 3/4 cup melted butter, yeast mixture and vanilla. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with plastic wrap and let rise overnight in the refrigerator.

The next morning, deflate the dough and turn it out onto a floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 90 minutes. Preheat an oven to 300 degrees F (150 degrees C).

Brush risen loaves with 2 tablespoons melted butter and bake in preheated oven for 1 hour, or until golden brown.

Green Beans with Bread Crumbs

Ingredients

1 pound fresh green beans,
washed and trimmed
1/2 cup water
1/4 cup Italian-style seasoned
bread crumbs
1/4 cup olive oil
salt and pepper to taste
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 cup grated Parmesan cheese

Directions

Combine green beans and 1/2 cup water in a medium pot. Cover, and bring to boil. Reduce heat to medium, and let beans cook for 10 minutes, or until tender. Drain well.

Place beans in a medium serving bowl, and mix in bread crumbs, olive oil, salt, pepper, garlic powder, oregano and basil. Toss mixture until the beans are coated. Sprinkle with Parmesan cheese, and serve.

French Bread

Ingredients

6 cups all-purpose flour
2 1/2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon cornmeal
1 egg white
1 tablespoon water

Directions

In a large bowl, combine 2 cups flour, yeast and salt. Stir in 2 cups warm water, and beat until well blended using a stand mixer with a dough hook attachment. Using a wooden spoon, stir in as much of the remaining flour as you can.

On a lightly floured surface, knead in enough flour to make a stiff dough that is smooth and elastic. Knead for about 8 to 10 minutes total. Shape into a ball. Place dough in a greased bowl, and turn once. Cover, and let rise in a warm place until doubled.

Punch dough down, and divide in half. Turn out onto a lightly floured surface. Cover, and let rest for 10 minutes. Roll each half into large rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.

Grease a large baking sheet. Sprinkle with cornmeal. Place loaves, seam side down, on the prepared baking sheet. Lightly beat the egg white with 1 tablespoon of water, and brush on. Cover with a damp cloth. Let rise until nearly doubled, 35 to 40 minutes.

With a very sharp knife, make 3 or 4 diagonal cuts about 1/4 inch deep across top of each loaf. Bake in a preheated 375 degrees F (190 degrees C) oven for 20 minutes. Brush again with egg white mixture. Bake for an additional 15 to 20 minutes, or until bread tests done. If necessary, cover loosely with foil to prevent over browning. Remove from baking sheet, and cool on a wire rack.

Maple Walnut Banana Bread

Ingredients

1 3/4 cups all-purpose flour
1/3 cup sugar
1/3 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1 cup mashed ripe banana
3 tablespoons butter or stick
margarine, melted
2 tablespoons fat-free milk
1/4 teaspoon maple flavored
extract
1/4 cup chopped walnuts

Directions

In a bowl, combine the first six ingredients. Combine the eggs, bananas, butter, milk and flavoring; mix well. Stir into dry ingredients just until moistened. Spoon into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Sprinkle with walnuts.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Bruce's Honey Sesame Bread

Ingredients

1 1/4 cups water
1/4 cup honey
1 tablespoon powdered buttermilk
1 1/2 teaspoons salt
3 cups bread flour
3 tablespoons wheat bran
1/2 cup sesame seeds, toasted
2 1/4 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer.

Select Basic Bread cycle.

Italian Bread Wedges

Ingredients

3 teaspoons active dry yeast
1 cup warm water (110 degrees F to 115 degrees F)
1 teaspoon sugar
2 tablespoons canola oil
1 teaspoon salt
2 1/2 cups all-purpose flour
TOPPING:
1/3 cup fat-free Italian salad dressing
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
Dash pepper
1 cup shredded part-skim mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a mixing bowl, dissolve yeast in 1/4 cup warm water. Add sugar; let stand for 5 minutes. Add the oil, salt, remaining water and 2 cups of flour; beat until smooth. stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 40 minutes.

Punch dough down. Turn onto a lightly floured surface. Pat dough flat. Let rest for 5 minutes. Press into a greased 14-in. pizza pan. Spread with salad dressing. Combine the garlic powder, oregano, thyme and pepper; sprinkle over dough. Top with cheeses. Bake at 450 degrees F for 15-20 minutes or until golden brown. Serve warm.

Raisin Bread III

Ingredients

2 cups milk
1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
2 tablespoons white sugar
1 1/2 tablespoons shortening
2 1/2 teaspoons salt
6 cups all-purpose flour
2 cups raisins

Directions

Scald milk.

Soften yeast in warm water; let stand 5 minutes.

Pour scalded milk over sugar, shortening, and salt in a bowl. When lukewarm, blend in raisins and 1 cup flour.

Stir in yeast and beat well. Add 3 cups flour, continue beating until smooth. Beat in enough remaining flour to make a soft dough. Turn on lightly floured surface; let rest about 5 minutes.

Knead until smooth and elastic. Place dough in a greased bowl; turn to bring greased surface to top. Cover, let stand in warm place until dough is doubled, about 1 hour.

Punch down, cover, and let rise again until almost doubled in bulk.

Turn on lightly floured surface. Divide dough in half; let rest 5 to 10 minutes.

Shape into loaves. Place in 2 greased loaf pans 9 1/2 x 5 1/4 x 2 3/4 inches. Cover and let rise until doubled, about 1 hour.

Bake in a 400 degree F (205 degrees C) oven for about 50 minutes.

Shahi Tukra (Sweet Bread Dessert)

Ingredients

1 quart vegetable oil
15 slices white bread, cut into 2-inch squares
4 cups whole milk
2 cups white sugar
4 cardamom pods
4 whole cloves
2 cinnamon sticks
1 pinch saffron
1/2 cup toasted sliced almonds

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Fry the bread squares in the oil until crispy and brown; remove to a plate lined with paper towels to drain.

Stir the milk and sugar together in a saucepan; bring to a boil and reduce heat to medium-low. Add the cardamom pods, cloves, cinnamon sticks, and saffron; simmer together for 15 minutes. Remove and discard the whole spices. Set the mixture aside to cool to room temperature.

Arrange the bread in a flat-bottomed serving dish. Gently pour the milk mixture over the bread until all pieces are covered. Chill in refrigerator 2 to 3 hours. Garnish with the almonds to serve.

Swedish Limpu Bread

Ingredients

5 1/2 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
2 cups water
1/2 cup packed brown sugar
2 tablespoons vegetable oil
2 teaspoons salt
2 teaspoons orange zest
1 1/2 teaspoons caraway seed
1 1/2 teaspoons fennel seed
2 eggs, room temperature
2 cups rye flour

Directions

Boil water, sugar, oil, salt, orange rind, caraway seeds, and fennel seeds in a saucepan for 3 minutes. Cool until warm

In a large bowl, whisk together 3 cups flour and yeast. Stir in cooled orange rind mixture. Beat with an electric mixer on medium speed for 2 minutes. Blend in eggs. Add 1 cup flour, and beat 1 minute on medium speed. Add rye flour and enough additional white flour to make a stiff dough.

Turn dough onto a lightly floured surface. Knead for 8 to 10 minutes, or until smooth and satiny. Shape into a ball. Place in lightly greased bowl, turning to grease the surface. Cover with a damp cloth, and place in a warm spot. Allow to rise for 1 1/2 hours, or until doubled.

Punch dough down, and divide in half. Shape into 2 balls. Let rest for 10 min. Shape into 2 loaves, and place into ungreased 9 x 5 inch loaf pans. Brush with oil. Allow to rise for 1 hour, or until doubled in size.

Bake at 400 degrees F (205 degrees C) for 30 to 35 minutes, or until done.

Strawberry Nut Bread

Ingredients

2 (10 ounce) packages frozen sweetened sliced strawberries, thawed
3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/4 cups vegetable oil
1 teaspoon red food coloring
1 1/4 cups chopped pecans
1 (8 ounce) package cream cheese, softened

Directions

Drain strawberries, reserving 1/2 cup juice. Set berries and juice aside. In a large bowl, combine flour, sugar, baking soda, salt and cinnamon. Combine eggs, oil, strawberries and food coloring if desired; stir into dry ingredients just until moistened. Stir in pecans. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack. In a small mixing bowl, beat cream cheese and reserved strawberry juice until fluffy; refrigerate. Serve with the bread.

Grampy's Special Bread

Ingredients

1 1/4 cups skim milk
1 cup crispy rice cereal
3 cups bread flour
2 tablespoons honey
1 1/4 teaspoons salt
1 1/2 (.25 ounce) packages active
dry yeast
2 tablespoons margarine

Directions

Place ingredients into the pan of the bread machine in the order suggested by the manufacturer. Select the Basic/White Bread setting, and Start.

Zucchini Bread, Pumpkin Style

Ingredients

3 medium zucchini, cut into chunks
4 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground nutmeg
1 1/2 cups vegetable oil
6 eggs
4 cups white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 3 9x5 inch loaf pans, and set aside.

Place the zucchini chunks into a saucepan, and cover with water. Bring to a boil and cook until the zucchini are tender, about 5 minutes. Drain the zucchini, place them in a blender, and blend until they are pureed, about 2 minutes. Let the zucchini puree cool for about 10 minutes.

Mix the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves in a bowl, and stir to eliminate lumps.

Place the zucchini puree in a large bowl, and whisk in the oil, eggs, and sugar. Beat in the flour mixture to form a thick batter.

Divide the batter evenly among the prepared loaf pans, and bake in the preheated oven until the tops are lightly browned and the loaves spring back when gently pressed, 45 minutes to 1 hour. A toothpick inserted into the center should come out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Kolaches From the Bread Machine

Ingredients

1 1/4 cups warm water
1/2 cup butter, softened
1 egg
1 egg yolk
1/3 cup milk powder
1/4 cup instant mashed potato flakes
1/4 cup white sugar
1 teaspoon salt
3 7/8 cups bread flour
2 teaspoons active dry yeast
1 (12 ounce) can cherry pie filling
1 (12 ounce) can poppyseed filling
1/4 cup butter, melted

Directions

Place water, softened butter, egg, egg yolk, milk powder, potato flakes, sugar, salt, flour and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start. Check dough after 5 minutes of mixing, adding 1 to 2 tablespoons of water if necessary.

When the cycle is complete, spoon out dough with tablespoon and roll into walnut sized balls. Place 2 inches apart on a lightly greased cookie sheet. Cover and let rise until doubled, about 1 hour.

Flatten balls slightly with the palm of your hand and make a depression in center with your thumb. Fill with 1 tablespoon of filling. Cover and let rise for about 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 13 to 15 minutes, until lightly browned. Remove from oven and brush with melted butter. Cool on wire rack.

Sunflower Rye Bread

Ingredients

1 1/2 cups water (70 to 80 degrees F)
3 tablespoons instant nonfat dry milk powder
2 tablespoons honey
2 tablespoons molasses
2 tablespoons shortening
1 1/2 teaspoons salt
1/3 cup unsalted sunflower kernels
2 cups bread flour
1 1/3 cups whole wheat flour
1 cup rye flour
1 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select wheat bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Mama D's Italian Bread

Ingredients

3 cups warm water (110 degrees F/45 degrees C)
1 teaspoon white sugar
1 tablespoon active dry yeast
1 tablespoon salt
7 cups all-purpose flour

Directions

Add the sugar and yeast to the warm water and let proof.

Stir in 4 cups of flour and beat until smooth. Cover and let rest for 15 minutes.

Beat in the salt and then add enough remaining flour to make a stiff dough. Knead until as soft and smooth as a bambino's behind. Turn in a greased bowl, cover, and let double in size. (I put it in the oven with the light on - perfect rising temperature.)

Once doubled, punch down and divide into three. Place back in the bowl, cover, and let rise.

Once doubled again, punch down and form into three fat "footballs." Grease heavy cookie sheets and sprinkle with corn meal. Place the bread on the sheets, cover with a towel, and let rise.

Once risen, mist with water and place in a preheated 450 degrees F (230 degrees C) oven. Mist loaves with water and turn occasionally while they bake. Bread is done when golden brown and sounds hollow when tapped on the bottom.

Hawaiian Bread I

Ingredients

1/2 cup mashed banana
1/2 cup crushed pineapple, with juice
1 egg
1/4 cup milk
1/4 cup margarine, softened
1 teaspoon coconut extract
1/2 teaspoon salt
1/3 cup white sugar
1/2 cup instant potato flakes
3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Light setting; press Start.

Parmesan Walnut Bread

Ingredients

3 cups all-purpose flour
2/3 cup sugar
2/3 cup grated Parmesan cheese
4 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 3/4 cups milk
1/3 cup vegetable oil
1 cup finely chopped walnuts

Directions

In a large bowl, combine the first five ingredients. In another bowl, beat the egg, milk and oil until smooth. Stir into dry ingredients just until moistened. Fold in the nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Sourdough Bread III

Ingredients

- 1 tablespoon active dry yeast
- 3 tablespoons wheat germ
- 3 tablespoons sugar
- 1 tablespoon salt
- 4 cups bread flour
- 1 1/2 cups sourdough starter
- 3 tablespoons margarine,
softened
- 1 cup milk
- 1 tablespoon cornmeal

Directions

Mix all ingredients in a bread machine using the Manual cycle. That's usually two mix cycles of approximately 15 to 20 minutes with the rise cycle between them of about an hour.

Turn the dough out onto a lightly floured surface. Form the dough into a single round loaf. Place the loaf on a baking stone or baking sheet which has been lightly oiled and sprinkled with cornmeal. Cover loaf and let rise in a warm place until nearly doubled in size, about 40 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Bake in preheated oven for 20 to 30 minutes, until golden brown and loaf sounds hollow when tapped. Let cool on a wire rack.

Oatmeal Whole Wheat Quick Bread

Ingredients

1 cup rolled oats
1 cup whole wheat flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 tablespoons honey
1 tablespoon vegetable oil
1 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C).

Grind oatmeal in a food processor or blender. In a large bowl, combine oatmeal, flour, baking powder and salt. In a separate bowl, dissolve honey in vegetable oil then stir in the milk. Combine both mixtures and stir until a soft dough is formed. Form the dough into a ball and place on a lightly oiled baking sheet.

Bake in preheated oven for about 20 minutes, or until bottom of loaf sounds hollow when tapped.

Banana Bread VI

Ingredients

4 ripe bananas, mashed
2/3 cup white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x4 inch loaf pan and set aside.

In a large bowl, sift together the flour, baking powder, and salt. Set aside.

In another bowl, mash the bananas and stir in the eggs and sugar. Stir in the flour mixture and mix until just combined, then fold in the chopped nuts (optional). Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes or until bread tests done. Remove from oven and cool on a rack for 10 minute, then remove from pan and cool completely. Slice and serve.

Unyeasted Bread

Ingredients

3 1/4 cups whole wheat flour
1 1/4 cups bread flour
3 teaspoons salt
2 1/2 teaspoons baking powder
1/4 cup vegetable oil
2 cups water
3 tablespoons honey
2 tablespoons vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.

In a large mixing bowl, sift whole wheat flour, bread flour, salt and baking powder. Sift three more times. Mix in 1/4 cup oil. In a separate bowl, dissolve honey in water. Stir into flour mixture. Mix just until a sticky dough pulls together.

Turn dough out onto a well floured surface and divide into four pieces. Form pieces into desired shape. Place loaves on lightly greased baking sheet.

Bake in preheated oven for 18 minutes. Remove from oven, brush with remaining 2 tablespoons oil and bake for 10 to 15 minutes longer, until bottom of loaf sounds hollow when tapped.

Pina Colada Bread

Ingredients

2/3 cup crushed pineapple with juice
3 tablespoons rum
3/4 cup warm water (110 degrees F/45 degrees C)
2 tablespoons margarine, softened
3 1/4 cups all-purpose flour
1/2 cup flaked coconut, toasted
2 tablespoons white sugar
1 teaspoon salt
1 3/4 teaspoons active dry yeast

Directions

Place all ingredients in bread pan in order suggested by the manufacturer. Select sweet or quick bread baking cycle

Quick Bread Mix

Ingredients

12 cups all-purpose flour
6 cups white sugar
12 teaspoons baking powder
6 teaspoons baking soda
6 teaspoons salt
1/2 cup vegetable oil
2 eggs

Directions

Mix thoroughly flour, sugar, baking powder, soda, and salt. (Can be stored on the shelf for months.)

Mix 3 cups baking mix, oil, eggs, and 1 cup vegetables or fruits. Add flavorings, nuts, raisins, dates, etc., if desired. Pour into one 8-1/2x4-1/2 inch or two 7-1/4x3-1/2 inch greased loaf pans.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Corn Bread Sausage Stuffing

Ingredients

1 pound mild or hot bulk pork sausage
1/2 cup butter or margarine
2 cups chopped onion
1 1/2 cups chopped celery
2 cups soft bread crumbs
2 eggs, beaten
salt and pepper to taste
2 tablespoons dried sage
5 cups crumbled yellow cornbread

Directions

In a frying pan, cook the sausage until done. Remove sausage and set aside; drain any fat. Melt butter; saute onion and celery until crisp-tender. Combine vegetables with bread crumbs, eggs, seasonings, corn bread and sausage. Stuff into a turkey or Cornish game hens; roast according to your favorite recipe.

Dilly Bread Ring

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1/3 cup warm milk (110 to 115 degrees F)
6 tablespoons butter or margarine, softened
1/3 cup sugar
2 eggs
1 cup sour cream
2 tablespoons minced fresh parsley
1 tablespoon dill weed
2 teaspoons salt
1 1/2 teaspoons minced chives
4 1/2 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add milk, butter, sugar, eggs, sour cream, seasonings and 3 cups flour. Beat on low speed for 30 seconds. Beat on high for 3 minutes. Stir in remaining flour (batter will be sticky). Do not knead. Cover and let rise in a warm place until doubled, about 1 hour.

Stir dough down. Spoon into a greased 10-in. tube or fluted tube pan. Cover and let rise until nearly doubled, about 45 minutes. Bake at 375 degrees F for 30-35 minutes or until golden brown (cover loosely with foil if top browns too quickly). Cool for 10 minutes before removing from pan to a wire rack.

Best Basic Sweet Bread

Ingredients

1 cup milk
1/3 cup white sugar
1/3 cup butter
1 tablespoon active dry yeast
4 cups all-purpose flour
1/2 teaspoon salt
2 eggs
2 tablespoons vegetable oil

Directions

In a small saucepan over medium heat, combine the milk, sugar and butter. Heat until slightly warm to the touch then remove from heat and stir in the yeast. Let stand until foamy, about 10 minutes.

In a large bowl, stir together the flour and salt. Mix in the eggs, oil and the yeast mixture. Mix until dough pulls away from the sides of the bowl. Turn dough out onto a floured surface and continue to knead until the dough is smooth and elastic, about 10 minutes. Grease a large bowl with 1 tablespoon of oil. Place the dough into the bowl and turn once to coat. Cover and let stand in a warm place until double in size, about 1 hour.

Use remaining oil to grease a cookie sheet or 9x13 inch pan. For plain rolls, punch down dough and divide into 12 equal pieces. Roll the pieces into balls and place them into the greased pan side by side. Let dough rise for 20 to 25 minutes, or until almost double. Preheat oven to 375 degrees F (190 degrees C).

Bake for 20 to 25 minutes in the preheated oven, until rolls are golden brown.

Cheese Onion Garlic Bread

Ingredients

2 French baguettes, cut into 3/4 inch diagonal slices
1 large minced onion
8 cloves minced garlic
1/4 cup butter
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 cup mayonnaise

Directions

Preheat the broiler.

Slice the French baguettes diagonally into 3/4 inch slices.

In a medium skillet over medium heat, melt the butter. Combine the onions and garlic in the skillet. Cook and stir until tender. Set aside to cool.

In a mixing bowl, combine the mozzarella cheese, Parmesan cheese and mayonnaise.

On a cookie sheet, arrange the French bread slices in a single layer. Spread the onion and garlic mixture on the bread slices. Spread the cheese and mayonnaise mixture over the onion and garlic mixture on the bread slices. Broil about 5 minutes, until the cheese is bubbly and slightly browned. Serve immediately.

Budin (Puerto Rican Bread Pudding)

Ingredients

1 cup water
2 (3 inch) cinnamon sticks
15 whole cloves
1 teaspoon anise seed
B
2 tablespoons water
1/2 cup white sugar
B
1 (1 pound) loaf day-old bread
4 cups evaporated milk
4 eggs
1 1/2 cups white sugar
1 teaspoon vanilla extract
3/4 teaspoon salt
1/4 cup butter, melted

Directions

Bring 1 cup of water to a boil in a small saucepan over high heat. Add the cinnamon sticks, cloves, and anise seeds. Cover, and set aside to steep for 15 minutes.

Meanwhile, combine 2 tablespoons water with 1/2 cup sugar in a saucepan over medium-high heat. Stir occasionally to dissolve the sugar completely, but stop stirring once the mixture comes to a boil. Stay near the stove to monitor the color, swirling the pan gently to redistribute the caramel as the sugar begins to darken. Cook to about 310 degrees F (160 degrees C), or until the sugar turns light golden brown, then pour into a 9x5 inch loaf pan. Set aside to allow the caramel to harden.

Preheat an oven to 350 degrees F (175 degrees C).

Remove the crusts from the day-old bread, tear the bread into cubes, and place into a large mixing bowl. Strain the spice tea through a fine mesh sieve to remove the spices. Add to the bread along with the evaporated milk. Stir to evenly moisten, and set aside for 10 minutes. Whisk the eggs in a large mixing bowl along with 1 1/2 cups of sugar, the vanilla extract, salt, and melted butter. Stir in the moistened bread mixture until evenly mixed. Pour into the loaf pan over the caramel.

Line a roasting pan with a damp kitchen towel. Place the loaf pan on the towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 15 minutes. Cool in the pan for about an hour, then refrigerate until cold, 2 hours more. When ready, invert the budin onto a serving plate. The caramel will have turned to a syrup and will cover the budin like a sauce.

Gorgonzola Bread

Ingredients

1 French baguette, sliced into 1/4 inch rounds
1/4 cup olive oil or melted butter
2 pears - peeled, cored and sliced
8 ounces crumbled Gorgonzola cheese
1 cup chopped walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Arrange the baguette slices in a single layer on a baking sheet. Brush the top of each one with olive oil or melted butter. Place a slice of pear onto each piece of bread, then crumble some of the cheese over the top. Sprinkle with walnuts.

Bake for 12 to 15 minutes in the preheated oven, or until the pears are browned and the cheese has started to melt.

English Saffron Bread

Ingredients

1 1/2 cups milk
1 cup butter
1 cup white sugar
2 teaspoons saffron
1/2 cup hot water
2 (.25 ounce) packages active dry yeast
2 eggs
2 teaspoons salt
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 tablespoons grated lemon zest
6 cups all-purpose flour

Directions

Heat the milk in a small saucepan until it bubbles, then remove from heat; add butter, sugar and stir until melted. Let cool until lukewarm. In a small bowl, soak the saffron in the hot water, let cool until lukewarm, drain and reserve the liquid.

In a large mixing bowl, combine the milk mixture with the reserved saffron water and eggs. Add the yeast and stir to dissolve. Add the salt, nutmeg, cinnamon, lemon zest and 4 cups of the flour; mix well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large mixing, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces, form into 14 inch long 'ropes'. Braid the 'ropes' together and place on a lightly greased baking sheet. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Bake at 350 degrees for 50 to 60 minutes or until golden brown and the bottom of the loaf sounds hollow when tapped. Remove to a wire rack and cool.

Pumpkin Spice Bread

Ingredients

3 cups sugar
1 cup vegetable oil
4 eggs, lightly beaten
1 (16 ounce) can solid pack pumpkin
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup water

Directions

In a large bowl, combine sugar, oil and eggs. Add pumpkin and mix well. Combine dry ingredients; add to the pumpkin mixture alternately with water. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until bread tests done. Cool in pans 10 minutes before removing to a wire rack; cool completely.

Herb-Cheese Yeast Bread

Ingredients

1 1/3 cups water (70 to 80 degrees F)
2 tablespoons butter, softened
1/2 teaspoon salt
3 teaspoons sugar
1 teaspoon dried parsley flakes
1/2 teaspoon dried basil
3 cups bread flour
1 cup whole wheat flour
3 teaspoons active dry yeast
2/3 cup shredded Swiss cheese
1/4 cup grated Parmesan cheese

Directions

In bread machine pan, place the first nine ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your bread machine may audibly signal this), add the cheeses.

Best Ever Banana Bread

Ingredients

2 eggs, beaten
1/3 cup buttermilk
1/2 cup vegetable oil
1 cup mashed bananas
1 1/2 cups white sugar
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans
(optional)

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray one 9x5 inch loaf pan with non-stick spray coating.

Blend together the eggs, buttermilk, oil and bananas.

Sift together the sugar, flour, baking soda and salt. Add to banana mixture and stir in pecans. Mix well.

Pour into prepared loaf pan and bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean.

Rocco's Olive Bread

Ingredients

8 ounces black olives, drained
1 1/4 cups water
1 1/2 tablespoons butter, softened
1 1/2 tablespoons brown sugar
3/4 teaspoon garlic salt
3 1/4 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread Setting; press Start.

Steakhouse Black Bread

Ingredients

1 1/3 cups strong brewed coffee,
room temperature
1/4 cup vegetable oil
1/4 cup dark molasses
2 tablespoons brown sugar
1 cup whole wheat flour
1 cup rye flour
2 cups bread flour
2 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons salt
2 1/2 teaspoons active dry yeast
or bread machine yeast

Directions

Place all ingredients in bread machine pan in order suggested by manufacturer. Select Dough cycle. When the machine indicates the end of the final rise, remove the dough.

Preheat the oven to 375 degrees F (190 degrees C). Shape the dough into 12 dinner rolls, or one 9x5 inch loaf. Let rise until doubled in size while the oven preheats, they should rise quickly.

Bake for 20 minutes in the preheated oven for rolls, or 35 minutes for a loaf, or until the loaf sounds hollow when tapped on the bottom.

Shahi Tukri (Sweet Fried Bread)

Ingredients

1 quart cooking oil
5 slices white bread, quartered
1 cup water
1/2 cup white sugar
1/2 teaspoon ground cardamom
2 tablespoons cream
2 tablespoons chopped pistachio nuts

Directions

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Fry bread pieces in batches till deep golden brown. Set aside on a plate lined with paper towels to drain.

Stir the water and sugar together in a small pan; bring to a boil. Stir the cardamom into the water, reduce the heat to low, and simmer another 2 to 3 minutes. Dip the fried bread pieces in the liquid for 2 to 3 minutes. Arrange the bread in a single layer in a flat-bottomed serving dish.

Drizzle the cream over the bread pieces, and top with the pistachio nuts. Chill at least 2 hours before serving.

Guinness® Bread

Ingredients

1 cup regular rolled oats, plus additional
2 cups whole wheat flour
1/2 cup brown sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup melted butter
2 teaspoons vanilla extract
1 cup buttermilk
1 (12 fluid ounce) can or bottle Guinness® beer

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease an 8x8 inch baking pan.

Mix together the oats, flour, sugar, baking soda, baking powder, and salt in a bowl. In a separate large bowl, stir together the butter, vanilla, buttermilk, and Guinness® beer. Pour the flour mixture into the beer mixture, and gently stir until well blended. Pour batter into the prepared baking pan, and sprinkle with additional oats if desired.

Bake in preheated oven for 30 minutes, then turn the temperature down to 400 degrees F (200 degrees C), and bake for an additional 30 minutes. Turn the oven off, open the door, and allow to cool for 30 minutes in the oven before turning out onto a wire rack.

JIF® Peanut Butter Bread

Ingredients

Crisco® Original No-Stick
Cooking Spray
2 cups Pillsbury BEST® All
Purpose Flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
3/4 cup JIF® Creamy Peanut
Butter
1 large egg, beaten
1 cup milk

Directions

Heat oven to 350 degrees F. Spray a 9x3x5-inch loaf pan with no-stick cooking spray.

Mix flour, sugar, baking powder and salt in large bowl.

Cut in peanut butter with a fork. Add egg and milk; stir just enough to moisten dry ingredients. Pour into prepared pan.

Bake 60 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Invert and remove loaf to cooling rack.

Quick Sourdough Bread

Ingredients

1 cup water
1 cup bread flour
1/4 teaspoon white sugar
2 teaspoons active dry yeast

7 tablespoons milk
1 teaspoon vinegar
1 tablespoon vegetable oil
1/2 teaspoon salt
1 teaspoon white sugar
3 cups bread flour
2 teaspoons active dry yeast

Directions

In a large bowl, combine 1 cup water, 1 cup bread flour, 1/4 teaspoon sugar and 2 teaspoons yeast; mix well. Cover with plastic and let sit in a warm location for 6 to 8 hours, or overnight.

The next day, pour overnight starter into the pan of bread machine. Add remaining ingredients in the order recommended by the manufacturer. Select cycle; press Start.

Bread Pudding II

Ingredients

1 (1 pound) loaf white bread, torn into small pieces
1 quart hot milk
3 eggs, beaten
2 cups white sugar
2 tablespoons vanilla extract
1 cup golden raisins
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, pour hot milk over bread. Blend eggs, sugar, and vanilla. Stir egg mixture into the bread mixture and blend well. Add raisins. Mix well.

Melt the margarine and pour into a 9x13-inch pan. Pour bread mixture over margarine. Bake for 40 minutes, or until firm and golden brown. Serve hot or cold.

Sunflower Almond Wheat Bread

Ingredients

1 (.25 ounce) package instant yeast
1/4 cup light brown sugar
1 cup warm skim milk
1/4 cup ground sunflower seeds
1 cup high-gluten bread flour
2 1/2 cups whole wheat flour
2 tablespoons almond oil

Directions

In a small mixing bowl, dissolve yeast and sugar in warm milk. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with sunflower seeds, flour and salt; mix well. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Lightly grease a 9x5 inch loaf pan. Deflate the dough and turn it out onto a lightly floured surface. Form the dough into a loaf and place it into the prepared pan. Brush the top with almond oil and cover with a damp cloth. Let rise until doubled in volume, about 40 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Let cool on a wire rack 20 minutes before slicing.

Oatmeal Bread II

Ingredients

1 1/4 cups water
3 cups bread flour
2 tablespoons honey
1 1/2 tablespoons dry milk powder
1 1/2 teaspoons salt
1/2 cup quick cooking oats
2 tablespoons margarine
1 tablespoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select White Bread setting, and Start.

Italian Panzanella Bread Salad

Ingredients

8 ounces country style white bread, cut into 1 inch cubes
3 tablespoons garlic flavored olive oil
1/2 teaspoon coarse salt
1 (15 ounce) can garbanzo beans, rinsed and drained
2 cups red or yellow teardrop tomatoes, halved
1/3 cup chopped green bell pepper
1/3 cup chopped red bell pepper
1 small red onion, cut into 3/4 inch slices
10 kalamata olives, pitted and halved
1/3 cup basil pesto
1/4 cup balsamic vinegar
1 tablespoon minced fresh rosemary
1/4 teaspoon black pepper
4 ounces crumbled goat cheese
1 head green or red leaf lettuce
1/4 cup toasted pine nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toss the bread cubes with the olive oil to evenly coat. Sprinkle with salt, and toss again. Spread the cubed bread evenly over a baking sheet, and bake in the preheated oven until golden brown, about 12 minutes. Remove from oven and allow to cool completely.

Toss together the garbanzo beans, tomatoes, peppers, onion, and kalamata olives in a large bowl. In a separate bowl, whisk together the pesto, balsamic vinegar, rosemary, and pepper. Toss the tomatoes with the pesto mixture, and let stand at room temperature for 30 minutes to 1 hour.

To serve, toss the toasted bread cubes and goat cheese with the tomato mixture. Line a serving platter with a few lettuce leaves. Shred the remaining lettuce, and mound in the center of the platter. Spoon the bread mixture over the lettuce, and sprinkle with toasted pine nuts.

Granny's Banana Bread

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup white sugar
2 eggs
1/3 cup unsweetened applesauce
4 ripe bananas, mashed
1 tablespoon vanilla extract
1 cup raisins (optional)
1 cup chopped walnuts (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour a 9x5 inch loaf pan.

In a large bowl, stir together flour, baking soda, cinnamon, nutmeg and white sugar. Stir in eggs, applesauce, bananas and vanilla extract. Fold in raisins and nuts if desired. Pour batter into prepared pan.

Bake in preheated oven for 45 to 60 minutes, until a knife inserted into center of the loaf comes out clean.

Creamy Onion Garlic Bread

Ingredients

2 (3 ounce) packages cream cheese, softened
1/4 cup butter, softened
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
8 green onions, chopped
1 (1 pound) loaf unsliced Italian bread, halved lengthwise

Directions

In a small mixing bowl, beat the cream cheese, butter, Parmesan cheese and garlic powder until smooth. Beat in onions. Spread over cut sides of bread. Place on an ungreased baking sheet.

Broil 4 in. from the heat for 3-4 minutes or until lightly browned. Let stand for 5 minutes before cutting.

Southern Sweet Potato Bread with Pecans

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup white sugar
2 eggs, beaten
1/2 cup vegetable oil
2 tablespoons milk
1 cup cooked and mashed sweet potatoes
1 cup chopped pecans
1/2 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x4 inch loaf pan.

In a medium bowl, stir together the flour, baking powder, salt, nutmeg cinnamon, and sugar. Add the eggs, oil, and milk; mix until well blended. Finally, stir in the mashed sweet potatoes, pecans, and golden raisins. Pour the batter into the prepared pan.

Bake for 70 minutes, or until a toothpick inserted comes out clean. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.

Pumpkin Bread V

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon pumpkin pie spice
1/4 teaspoon baking soda
1/4 teaspoon ground cloves
1 cup packed brown sugar
1/3 cup butter flavored shortening
2 eggs
1 cup pumpkin puree
1/4 cup milk
1/2 cup raisins (optional)
1/4 cup chopped walnuts (optional)

Directions

In a mixing bowl combine flour, baking powder, salt, pumpkin pie spice, baking soda, and cloves.

In a separate bowl, cream together shortening and brown sugar. Mix in eggs, pumpkin, and milk. Stir flour mixture into wet mixture until just combined. Fold in raisins and walnuts if desired. Pour into a greased and floured 9 x 5 inch loaf pan.

Bake at 350 degrees F (175 degrees) for 50 to 55 minutes.

Samhaine Pumpkin Bread

Ingredients

1 3/4 cups all-purpose flour
1 1/2 cups white sugar
3/4 teaspoon salt
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 (15 ounce) can canned pumpkin
1/3 cup water
2 eggs
1 teaspoon vanilla extract
1/4 cup vegetable oil
1/2 cup chopped walnuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 loaf pans.

Stir the flour, sugar, salt, baking soda, cinnamon, nutmeg, allspice, and cloves together in a large bowl. Whisk together the pumpkin, water, eggs, vanilla, and vegetable oil together in a separate bowl. Gradually pour the wet mixture into the dry while whisking until everything is well mixed. Fold the walnuts into the batter. Divide the batter between the two prepared loaf pans.

Bake in the preheated oven until the top is golden and springs back when lightly pressed, 50 to 60 minutes. Allow to cool 20 minutes before removing from the pans.

Good 100% Whole Wheat Bread

Ingredients

1 1/2 teaspoons active dry yeast
3 cups whole wheat flour
1 1/2 teaspoons salt
1 1/2 tablespoons white sugar
1 1/2 tablespoons nonfat dry milk powder
1 1/2 tablespoons margarine
1 1/4 cups warm water (110 degrees F/45 degrees C)

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

Select Whole Wheat or Basic Bread setting. Press Start.

Coconut Bread Pudding

Ingredients

2 tablespoons butter
1/3 cup confectioners' sugar
1 cup white sugar
4 eggs
1 egg yolk
2 (14 ounce) cans coconut milk
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons coconut extract
1 1/2 cups flaked coconut, divided
1/2 cup fresh coconut
1 (1 pound) loaf French bread, cut into 1 inch cubes

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish with butter, and dust with confectioners' sugar.

In a large bowl, combine sugar, eggs, egg yolk, coconut milk, cinnamon, nutmeg, salt and coconut extract. Mix until smooth. Stir in 1 cup of flaked coconut, and 1/2 cup fresh coconut. Fold in bread cubes until evenly coated. Pour into prepared baking dish. Set aside for 30 minutes.

Bake on a cookie sheet in preheated oven for 25 minutes. Sprinkle top with remaining 1/2 cup flaked coconut. Continue baking for 25 to 30 minutes, or until center springs back when lightly tapped.

Sauerkraut Onion Bread

Ingredients

2 1/4 cups bread flour
1 cup milk
3/4 teaspoon salt
1/4 teaspoon onion salt
2 tablespoons margarine
1/2 cup sauerkraut - drained,
rinsed and finely chopped
1 tablespoon finely chopped onion
1/2 cup whole wheat flour
3/4 cup rye flour
1 1/2 tablespoons white sugar
1/2 tablespoon caraway seed
1 3/4 teaspoons active dry yeast

Directions

Add the ingredients to the bread pan in the order listed. Place the bread pan into the machine and close the lid. Select the basic setting and press start.

Four Provinces Brown Soda Bread

Ingredients

- 1 egg
- 1 1/2 cups buttermilk
- 3 tablespoons molasses
- 3 cups whole wheat flour
- 1 cup all-purpose flour
- 2 tablespoons wheat bran
- 1 tablespoon cream of tartar
- 1 teaspoon baking soda
- 1 cup golden raisins (optional)
- 2 teaspoons melted butter

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease two baking sheets.

Whisk together the egg, buttermilk, and molasses in a bowl until evenly blended; set aside. Stir together the whole wheat flour, all-purpose flour, bran, cream of tartar, and baking soda in a separate large bowl, and make a well in the center. Pour the buttermilk mixture into the well, and stir until a soft dough forms. Stir in the golden raisins, then turn the dough out onto a well floured work surface, and knead 8 to 10 times before dividing into two round balls. Place the balls on the baking sheets and use a sharp knife to cut a 1/2 inch deep X into the tops of the dough balls. Brush with melted butter.

Place the loaves into the preheated oven, and reduce the temperature to 325 degrees F (165 degrees C). Bake for 25 to 30 minutes until golden brown. Wrap the loaves in light cotton towels for 10 minutes after they are removed from the oven.

Seven Grain Bread I

Ingredients

1 1/2 teaspoons active dry yeast
2 1/4 cups bread flour
1 1/2 teaspoons salt
2 tablespoons white sugar
1 1/2 tablespoons nonfat dry milk powder
1 1/2 tablespoons margarine
1 1/3 cups warm water (110 degrees F/45 degrees C)
3/4 cup seven grain cereal

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer.

Select the Medium Dark Crust setting, and press Start.

Mexican Sunset Bread

Ingredients

2/3 cup water (70 to 80 degrees F)
1/2 cup sour cream
3 tablespoons chunky salsa
2 1/2 tablespoons taco seasoning
4 1/2 teaspoons sugar
1 1/2 teaspoons dried parsley
flakes
1 teaspoon salt
3 1/3 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Meatball Bread Pudding

Ingredients

8 ounces ground beef
3/4 cup chopped onion
1 clove garlic, crushed
1/4 cup red wine
1 (14.5 ounce) can diced tomatoes, drained
1 teaspoon dried oregano
1/4 teaspoon red pepper flakes
1 teaspoon sea salt
3 eggs
1 tablespoon brown sugar
1/3 cup half-and-half cream
8 slices day-old bread, cubed
1/2 cup low-sodium chicken broth
1/4 cup grated Romano cheese

Directions

Crumble the ground beef into a large skillet over medium heat. Add onions and garlic; cook and stir until evenly browned. Drain off excess fat. Stir in the red wine, tomatoes, oregano, red pepper flakes and sea salt. Bring to a boil, then reduce heat to low, and simmer for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, whisk together the eggs, brown sugar and half-and-half. Place the bread cubes in a 2 quart casserole dish, or square baking pan. Pour in the egg mixture, and chicken stock, and stir in the ground beef mixture. The bread should be saturated. Sprinkle half of the Romano cheese over the top.

Bake for 40 minutes in the preheated oven, until the top is golden and the center is set. Portion into individual bowls, and top each one with some of the remaining Romano cheese.

Pecan Pear Bread

Ingredients

- 1 cup sugar
- 1/2 cup vegetable oil
- 2 eggs
- 1/4 cup sour cream
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground cinnamon
- 1 1/2 cups chopped peeled pears
- 2/3 cup chopped pecans
- 1/2 teaspoon grated lemon peel

Directions

In a mixing bowl, combine sugar and oil. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine dry ingredients; add to sour cream mixture and mix well. Stir in pears, pecans and lemon peel.

Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Honey Whole Wheat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1/4 cup vegetable oil
2 tablespoons honey
1 teaspoon salt
2 cups bread flour
1 cup whole wheat flour
1 (.25 ounce) package active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Farmer's Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 cups warm water (110 degrees F/45 degrees C)
6 1/2 cups all-purpose flour
1 teaspoon salt
1/3 cup butter, chilled and diced

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine 4 cups of flour and salt. Cut in the butter and stir in the yeast mixture. Beat in the remaining flour, 1/2 cup at a time. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 10 minutes. Butter a large bowl, place the dough in the bowl, and turn to coat. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a large baking sheet.

Deflate the dough and turn it out onto a lightly floured surface. Form the dough into a large oval loaf. Place onto the prepared pan. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes. When the loaf is risen, cut a 1/2 inch deep cross onto the top of it. Brush the top with water before baking.

Bake in preheated oven for 25 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 15 minutes, or until bottom of loaf sounds hollow when tapped. Let cool on a wire rack before slicing.

Chocolate Banana Bread Pudding

Ingredients

4 eggs
2 cups milk
1 cup white sugar
1 tablespoon vanilla extract
4 cups cubed French bread
2 bananas, sliced
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, sugar, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

Pumpkin Tea Bread

Ingredients

1/2 cup margarine
1 1/2 cups white sugar
2 eggs
1 cup canned pumpkin
1 tablespoon orange zest
1/4 cup orange juice
2 1/4 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup chopped walnuts
1/2 cup chopped pitted dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

In a large bowl, cream together the butter, sugar, and 1 egg. Beat in second egg until smooth. Mix in pumpkin, orange rind and juice.

In another bowl, measure and stir together the flour, baking powder, baking soda, salt, cinnamon, cloves, nuts, and dates. Pour all at once into batter in mixing bowl. Stir only to moisten. Pour into the prepared loaf pan.

Bake for about 1 hour in the preheated oven, or until a toothpick inserted comes out clean. Cool in pan 10 minutes. Remove loaf from pan to rack. Cool and wrap.

Strawberry Bread II

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs, separated
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon almond extract
1 (10 ounce) package frozen strawberries - thawed, drained and juice reserved

Directions

Lightly grease a 9 x 5 inch glass loaf pan, and line with greased waxed paper. Preheat oven to 350 degrees F (175 Degrees C).

In a large bowl, cream together butter or margarine, sugar, and almond extract. Separate eggs, and beat in egg yolks one at a time until light and fluffy. Sift flour, baking powder and soda into creamed mixture, and mix thoroughly. Stir in 1/4 cup strawberry juice. Fold in strawberries.

In another bowl, beat egg whites until stiff. Fold into strawberry batter. Turn batter into prepared pan. Lightly drop pan to pop any air bubbles.

Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean. Cool for 15 minutes in the pan, and then cool completely on a wire rack before slicing.

Dizzy Pineapple Bread

Ingredients

1 (8 ounce) can pineapple chunks
2 3/4 cups self-rising flour
1/3 cup white sugar
1 (12 fluid ounce) can or bottle
beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch baking pan.

Combine the pineapple flour, sugar and beer. Do not overmix! Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for about 1 hour or until bread tests done.

Sauerkraut on Bread Dough

Ingredients

1 (0.6 ounce) cake compressed fresh yeast
1/2 cup water
1 tablespoon white sugar
1 teaspoon salt
1/3 cup clarified butter, melted
2 1/2 cups all-purpose flour
1 cup bacon, cut into 1/2 inch pieces
1 1/2 cups sour cream
4 eggs
1 tablespoon caraway seed
ground nutmeg to taste
salt and pepper to taste
1 (20 ounce) can sauerkraut, drained

Directions

Crumble the yeast into a small bowl. Pour in the sugar and water, and stir with a fork until the yeast has dissolved. Allow to sit for 15 minutes, then stir in the salt and clarified butter.

Pour the flour into a large bowl and make a well in the center. Stir in the yeast mixture, then knead until the dough is smooth and elastic, about 12 minutes. Return dough to the bowl, cover with a cloth, and let rise in a warm place until doubled in bulk, about 1 hour.

While dough is rising, cook bacon in a skillet over medium heat until nearly crispy; drain off fat. Mix together the sour cream, eggs, caraway seed, nutmeg, salt, and pepper in a bowl until smooth. Set aside.

Preheat oven to 350 degrees F (175 degrees C).

Roll out the dough into a rectangle to fit a baking sheet. Place the dough onto the baking sheet and sprinkle with bacon. Evenly cover the dough with well drained sauerkraut, then drizzle the sour cream and egg mixture over the sauerkraut.

Bake on the middle rack of the preheated oven for 40 minutes, or until bread is browned on the top and underneath. Let cool slightly, then cut into squares to serve.

Rosemary Cheddar Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
3 tablespoons olive oil
1/2 cup mashed potato flakes
7 1/2 teaspoons sugar
3 teaspoons dried rosemary, crushed
1 teaspoon salt
3 cups bread flour
2 1/4 teaspoons active dry yeast
1 1/4 cups finely shredded Cheddar cheese

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the cheese.

Italian Bread Baked on a Pizza Stone

Ingredients

3 cups unbleached flour
1 tablespoon light brown sugar
1 1/3 cups warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
1 1/2 tablespoons olive oil
1 (.25 ounce) package active dry yeast
1 egg
1 tablespoon water
2 tablespoons cornmeal

Directions

Place flour, brown sugar, warm water, salt, olive oil and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Place pizza stone in oven and preheat to 375 degrees F (190 degrees C). Oven must be preheated at least 30 minutes before baking.

Deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with cornmeal. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

In a small bowl, beat together egg and 1 tablespoon water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto the pizza stone with one quick but careful motion.

Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom.

Italian Herb Bread II

Ingredients

2/3 cup warm water (110 degrees F/45 degrees C)
1 3/4 cups bread flour
2 teaspoons dry milk powder
2 teaspoons white sugar
1 teaspoon salt
1 tablespoon grated Parmesan cheese
1 1/2 teaspoons Italian seasoning
1 1/2 tablespoons margarine
1 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the Medium Crust and Basic/White Bread settings, and press Start.

Buttermilk Wheat Bread

Ingredients

1 1/2 cups buttermilk
1 1/2 tablespoons butter, melted
2 tablespoons white sugar
3/4 teaspoon salt
3 cups all-purpose flour
1/3 cup whole wheat flour
1 1/2 teaspoons active dry yeast

Directions

Place all ingredients into a bread machine in the order recommended by the manufacturer. Select the Basic White Bread setting, then press Start. If the ingredients do not form a ball after a few minutes, add a splash more buttermilk, or a handful of flour if it is too loose.

Grandma's Banana Bread

Ingredients

3 cups sugar
1 cup margarine, softened
1 teaspoon vanilla extract
4 eggs
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup buttermilk
6 very ripe bananas, mashed

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together the sugar and margarine until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla.

In a large bowl, sift together flour, baking soda and salt. Blend this mixture into the egg mixture, alternately with the buttermilk; stir just to combine. Fold in the mashed bananas; mixing just enough to evenly combine. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted into center of the loaf comes out clean, about 60 minutes.

Cracklin' Bread I

Ingredients

1/2 pound finely chopped pork
1 teaspoon salt
1 small onion, chopped
1 1/2 cups cornmeal
1/2 cup all-purpose flour
3 teaspoons baking powder
1/2 teaspoon baking soda
2 eggs, beaten
2 tablespoons honey
1/2 cup buttermilk
1 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degree C).

In a 10 inch oven-proof skillet, fry the pork till crisp. Add onion, and cook till just tender. Drain off liquid fat, and reserve 2 tablespoons.

In a large mixing bowl, combine corn meal, flour, baking powder, soda, and salt. Combine eggs, honey, buttermilk, and juice: mix into cornmeal mixture. Stir in pork and onions.

Return reserved fat to skillet, and heat till very hot. Pour batter into skillet. Transfer to oven, and bake for 30 to 35 minutes.

Chocolate Yeast Bread

Ingredients

4 1/2 cups all-purpose flour
1/3 cup baking cocoa
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1/4 teaspoon baking soda
1 cup water
1/2 cup milk
1/2 cup semisweet chocolate chips
2 tablespoons butter or margarine
1 egg

Directions

In a mixing bowl, combine 1-1/4 cups flour, cocoa, sugar, yeast, salt and baking soda. In a saucepan, heat the water, milk, chocolate chips and butter; stir until chocolate is melted. Cool to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 2 minutes. Add 1/2 cup flour and egg; beat on high for 2 minutes. Stir in enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour.

Bake at 375 degrees F for 25-30 minutes or until browned. Remove from pans to cool on wire racks.

Butterscotch Raisin Bread Pudding

Ingredients

1 cup butterscotch topping
2 eggs
1 cup nonfat evaporated milk
2 cups French bread cubes
1/3 cup golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking dish.

In a medium bowl, whisk together butterscotch topping, eggs and evaporated milk. Place half of bread cubes in bottom of baking dish. Cover with raisins. Pour half of topping mixture over raisins, and then layer remaining bread cubes and rest of topping over that. Press bread down to soak up butterscotch mixture. Let stand 20 minutes.

Bake in preheated oven 20 minutes, until heated through and set. Let cool 5 minutes before serving.

Italian Bread III

Ingredients

1 (.25 ounce) package active dry yeast
3 cups bread flour
2 tablespoons white sugar
2 tablespoons margarine, softened
1 cup warm water (110 degrees F/45 degrees C)
2 egg whites, stiffly beaten

Directions

Add ingredients according to the manufacturer's directions.

Be sure to use "crisp" bread setting and add the egg whites after the rest of the ingredients are moist.

Monkey Bread I

Ingredients

3 (12 ounce) packages
refrigerated biscuit dough
1 cup white sugar
2 teaspoons ground cinnamon
1/2 cup margarine
1 cup packed brown sugar
1/2 cup chopped walnuts
(optional)
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch tube/Bundt® pan.

Mix white sugar and cinnamon in a plastic bag. Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the sugar cinnamon mix. Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in pan. If using nuts and raisins, arrange them in and among the biscuit pieces as you go along.

In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let bread cool in pan for 10 minutes, then turn out onto a plate. Do not cut! The bread just pulls apart.

Nutty Whole Wheat Bread

Ingredients

2 1/4 cups all-purpose flour
1 1/4 cups whole wheat flour
3/4 cup finely chopped walnuts
2 tablespoons brown sugar
1 (.25 ounce) package quick-rise yeast
1 teaspoon salt
1 cup water
1/3 cup reduced-fat plain yogurt
2 tablespoons butter or stick margarine

Directions

In a mixing bowl, combine 1 cup all-purpose flour, whole wheat flour, walnuts, brown sugar, yeast and salt. In a saucepan, heat the water, yogurt and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes (do not let rise).

Shape dough into a ball; place on a baking sheet coated with nonstick cooking spray. Cover and let rest in a warm place for 20 minutes. Bake at 400 degrees F for 25-30 minutes or until golden brown. Remove from pan to cool on a wire rack.

Low-Salt White Bread

Ingredients

6 1/2 cups bread flour
2 tablespoons white sugar
1 teaspoon salt
2 tablespoons vegetable oil
2 (.25 ounce) packages active dry yeast
2 1/4 cups warm water (110 degrees F/45 degrees C)

Directions

Mix 3-1/2 cups of the flour, the sugar, salt, oil, and yeast in large bowl. Add warm water. Beat on low speed 1 minute, scraping bowl frequently. Beat on medium speed 1 minute, scraping bowl frequently. Stir in enough remaining flour, 1 cup at a time, to make dough easy to handle.

Turn dough onto lightly floured surface. Knead about 10 minutes or until smooth and elastic. Place in greased bowl and turn greased side up. Cover and let rise in warm place 45 to 50 minutes or until double. (Dough is ready if indentation remains when touched.) If you don't have a warm, draft-free place, I find it works well to place covered bowl on a rack in the oven above a pan of warm water.

Grease 2 loaf pans, 9x5x3 or 8-1/2x4-1/2x2-1/2 inches. Punch down dough and divide in half. Shape each half into loaf, place in pans. Brush loaves lightly with margarine if desired. Cover and let rise in warm place 35 to 40 minutes or until double.

Place oven rack in low position so that tops of pans will be in center of oven. Heat oven to 425 degrees F (220 degrees C). Bake 25 to 30 minutes or until loaves are deep golden brown and sound hollow when tapped; remove from pans. Brush loaves with margarine if desired. Cool on wire rack.

Creamy PHILLY Maple Bread Pudding

Ingredients

1 tablespoon butter
2 Granny Smith apples, peeled,
thinly sliced
1/2 cup PHILADELPHIA Cream
Cheese Spread
4 eggs
1 teaspoon vanilla
1 1/4 cups milk
1/2 cup maple syrup, divided
7 cups French bread cubes

Directions

Heat oven to 375 degrees F.

Melt butter in large skillet on medium-high heat. Add apples; cook 5 to 7 min. or until golden brown, stirring occasionally. Meanwhile, beat cream cheese spread, eggs and vanilla in large bowl with whisk until well blended. Gradually whisk in milk. Reserve 1 Tbsp. syrup; stir remaining syrup into cream cheese mixture. Add bread cubes; stir to evenly coat.

Add apples to bread mixture; mix lightly. Pour into 9-inch square baking dish sprayed with cooking spray.

Bake 40 min. or until pudding is set in centre and top is golden brown. Drizzle with reserved syrup. Let stand 10 min. before serving.

Gumdrop Bread

Ingredients

3 cups biscuit/baking mix
2/3 cup sugar
1 egg
1 1/4 cups milk
1 1/2 cups chopped nuts
1 cup chopped gumdrops

Directions

In a bowl, combine biscuit mix and sugar. In another bowl, beat the egg and milk; add to dry ingredients and stir well. Add nuts and gumdrops; stir just until mixed. Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

Harvest Zucchini Bread

Ingredients

1 cup all purpose flour
1 cup whole wheat flour
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons baking soda
1 teaspoon salt
2 eggs
2 teaspoons vanilla extract
1/3 cup nonfat buttermilk
1/3 cup vegetable oil
1/2 cup Stevia Extract In The Raw® Cup For Cup
1/2 cup Sugar In The Raw®
3 cups unpeeled shredded zucchini
1 (8 ounce) can crushed pineapple in its own juice
1/2 cup coarsely chopped pistachio or other nuts

Directions

Preheat oven to 350 degrees F. Spray 2 (8 x 4 inch) loaf pans set aside.

In medium bowl combine the first six ingredients. Set aside.

In large bowl beat eggs. Add vanilla, buttermilk and vegetable oil and blend. Add Stevia Extract In The Raw and Sugar In The Raw. Blend well. Add grated zucchini and dry ingredients. Mix well. Stir in pineapple and nuts and mix until blended.

Pour batter evenly into both loaf pans. Set in oven on middle rack and bake at 350 degrees F for about 50 minutes or until toothpick comes out clean when inserted. Remove from oven and cool in pans for about 25 minutes or until cool. Remove from pan and continue to cool on a rack before slicing to serve.

Whole Wheat Bread III

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
1 1/2 tablespoons instant powdered milk
1/3 cup honey
3 tablespoons margarine, softened
2 tablespoons white sugar
1 1/2 teaspoons salt
3 cups whole wheat flour
1/4 cup cornmeal
2 1/2 teaspoons active dry yeast

Directions

Place all ingredients into the pan of the bread machine in the order suggested by the manufacturer. Press Start.

Bread Maker Doughnuts

Ingredients

1/2 cup warm milk
1/2 beaten egg
1/4 cup butter
2 cups all-purpose flour
1/4 cup white sugar
1 teaspoon salt
1 teaspoon active dry yeast
8 cups vegetable oil for frying

Directions

Place the milk and egg into the pan of your automatic bread machine, and add the butter, flour, sugar, salt, and yeast in that order, with the yeast on top. Select the dough setting, and start the machine.

When the dough cycle is finished, remove the dough to a floured work surface, and knead a few times to collapse all the bubbles. Cut the dough into 16 pieces, cover them with a damp cloth, and allow to rest for 20 minutes.

Stretch each ball out into a disk about 1/4 inch thick, and use a small cutter to cut a hole in the center (I used the top of a salt shaker; a bottle top works good too). Let the doughnuts rise on the floured surface until doubled, 30 to 40 minutes.

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Gently place a few doughnuts at a time into the hot oil, and fry until they float to the top and turn golden brown, about 3 minutes. Flip the doughnuts over, and fry on the other side. Remove from the oil, and drain on paper towels.

Corn Bread Muffins

Ingredients

1 1/2 cups yellow cornmeal
1/2 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups buttermilk
1/4 cup unsweetened applesauce
2 egg whites
2 tablespoons vegetable oil

Directions

In a large bowl, combine the first six ingredients. Combine buttermilk, applesauce, egg whites and oil; stir into the dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 18-20 minutes or until muffins test done. Cool in pan 10 minutes before removing to a wire rack.

The Most Incredible Garlic Bread

Ingredients

1 (20 ounce) loaf French bread, sliced
1 cup olive oil, divided
1 tablespoon crushed garlic
1/2 cup cream cheese, softened
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon chopped fresh parsley
1 pinch salt
freshly ground black pepper to taste
1/4 cup grated Parmesan cheese

Directions

Preheat your oven's broiler. Line a cookie sheet with aluminum foil.

Heat 1 tablespoon of the olive oil in a skillet over low heat. Add garlic; cook and stir for a few minutes until fragrant.

In a medium bowl, stir together the cream cheese, garlic, oregano, basil, parsley, salt and pepper. Mix in about half of the remaining olive oil until smooth. Spread 1 tablespoon of this mixture onto each slice of bread, and place them on the foil-lined cookie sheet. Sprinkle Parmesan cheese over each slice, then drizzle with remaining olive oil.

Broil for 3 to 5 minutes, or until cheese is bubbly and golden brown. Watch VERY carefully, it will brown fast.

Basic Sourdough Bread

Ingredients

1 1/4 cups sourdough starter
1/3 cup water
3 cups all-purpose flour
1 tablespoon white sugar
1 tablespoon vegetable oil
1 teaspoon salt
2 teaspoons bread machine yeast

Directions

Allow starter to come to room temperature.

Place all ingredients in the bread machine in the order suggested by the manufacturer.

Select Basic or White Bread cycle, and Medium crust setting. Start.

Italian Sausage Bread

Ingredients

- 1 cup raisins
- 1 pound raw, bulk Italian sausage
- 1 1/2 cups brown sugar
- 1 1/2 cups white sugar
- 2 eggs, lightly beaten
- 1 cup chopped pecans
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ginger
- 1 teaspoon pumpkin pie spice
- 1 cup cold coffee
- 1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch Bundt pan.

Place the raisins in a saucepan with enough water to cover. Bring to a boil, reduce heat, and simmer 5 minutes; drain.

In a large bowl, mix the sausage, brown sugar, white sugar, and eggs. Fold in the raisins and pecans. In a separate bowl, mix the flour, baking powder, ginger, and pumpkin pie spice. Blend the coffee and baking soda in a small bowl, and mix into the flour mixture. Mix the moistened flour mixture into the sausage mixture. Transfer to the prepared pan.

Bake 1 hour and 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Homemade Bread

Ingredients

2 (.25 ounce) packages active dry yeast
4 1/2 cups warm water (110 degrees to 115 degrees)
6 tablespoons sugar
2 tablespoons salt
1/4 cup shortening, melted and cooled
12 cups all-purpose flour, divided

Directions

In a large mixing bowl, dissolve yeast in water. Add sugar, salt and shortening; stir until dissolved. Add half the flour; beat until smooth and the batter sheets with a spoon. Mix in enough remaining flour to form a soft dough that cleans the bowl. Turn onto a floured surface. Knead 8-10 minutes or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and allow to rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Cover and let rise again for 30 minutes.

Divide dough into four parts and shape into loaves. Place in four greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise in a warm place until doubled, about 30-45 minutes. Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pans and allow to cool on wire racks.

Mocha Nut Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1/3 cup baking cocoa
2 tablespoons instant coffee granules
1 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1 1/4 cups sour cream
1/3 cup butter or margarine, melted
1 1/2 cups semisweet chocolate chips
1/2 cup chopped pecans

Directions

In a large bowl, combine the flour, sugar, cocoa, coffee granules, baking soda and salt. In another bowl, beat eggs, sour cream and butter until smooth. Stir into dry ingredients just until moistened. Fold in chocolate chips and pecans. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Breaded Turkey Breasts

Ingredients

1 cup dry bread crumbs
1/4 cup grated Parmesan cheese
2 teaspoons Italian-style
seasoning
1 cup milk
1 pound skinless, boneless turkey
breast meat - cut into strips
1/4 cup olive oil

Directions

In shallow bowl, combine bread crumbs, Parmesan cheese and Italian seasoning. Pour milk into another shallow bowl. Dip turkey in milk, then in crumb mixture.

Heat olive oil in a large skillet over medium heat. Cook turkey for 8 to 10 minutes or until golden brown, and juices run clear.

Hawaiian Sweet Bread

Ingredients

1 cup warm water
5 tablespoons white sugar
3 cups all-purpose flour
3/4 teaspoon salt
2 tablespoons dry milk powder
2 tablespoons dry potato flakes
1 tablespoon active dry yeast
1/4 teaspoon vanilla extract
1/4 teaspoon lemon extract
2 eggs
4 tablespoons margarine

Directions

Measure ingredients into the bread machine in the order suggested by the manufacturer.

Set machine for dough.

Place dough in a 9x5 inch loaf pan. Allow to rise until doubled. Preheat the oven to 350 degrees F (175 degrees C).

Bake in the preheated oven for about 30 minutes. Crust should be golden and bread should sound hollow when thumped.

Whole Wheat Chocolate Banana Bread

Ingredients

1/3 cup skim milk
1 teaspoon lemon juice
1 3/4 cups whole wheat flour
1/2 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 large eggs
3/4 cup white sugar
3 ripe bananas, mashed
1 tablespoon canola oil
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly spray a 9x5 inch loaf pan or 16 muffin cups with cooking spray. Stir the skim milk and lemon juice together in a glass measuring cup; let stand until curdled, about 30 minutes. Whisk together the whole wheat flour, cocoa powder, baking powder, baking soda, cinnamon, nutmeg, and salt; set aside.

Beat the eggs and sugar together with an electric mixer until smooth. Mix in the mashed bananas, the milk mixture, canola oil, and vanilla extract. Stir in the flour mixture just until all ingredients are moistened. Pour the batter into the prepared pan or muffin cups.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour for a loaf, or 30 minutes for muffins. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Microwave Raisin Bread Pudding

Ingredients

16 thick slices raisin bread, cubed
1/2 cup white sugar
1/8 teaspoon ground cinnamon

2 cups milk
1/4 cup butter
5 eggs, beaten
1/2 cup white sugar
1 teaspoon vanilla extract

Directions

Line a microwave-safe 2 quart ring mold or baking dish with raisin bread. Sprinkle sugar and cinnamon evenly over bread cubes. Set aside.

Place milk and butter in a 1 quart glass measure and microwave on medium 4 1/2 to 5 1/2 minutes, until butter is melted and milk is scalded. Quickly stir eggs, 1/2 cup sugar and vanilla into hot milk mixture. Pour over bread cubes.

Cover with plastic wrap and microwave at medium heat for 17 to 19 minutes, until pudding is set.

Tangy Cranberry Bread

Ingredients

1 1/4 cups cranberry juice
3 cups bread flour
2 tablespoons dry milk powder
1 1/2 teaspoons salt
2 tablespoons butter, softened
3 tablespoons orange marmalade
1/3 cup dried cranberries
1 tablespoon active dry yeast

Directions

Place all ingredients (except cranberries) in the bread machine according to manufacturer's instructions. If using the delayed time cycle, place dried cranberries away from water. Press start.

If your machine has a Fruit setting, add the cranberries at the signal, or about 5 minutes before the kneading cycle has finished.

Whole Wheat Bread I

Ingredients

3/8 cup cracked wheat
3/4 cup water
2 cups whole wheat flour
3 1/4 cups bread flour
1 tablespoon active dry yeast
1 1/2 cups water
1/3 cup honey
3 tablespoons lard
2 teaspoons salt

Directions

In a two quart saucepan, combine the cracked wheat, salt, and 3/4 cup water. Cook until the cracked wheat is soft, and water is absorbed. Add molasses or honey, lard, and 1 1/2 cups water to the cracked wheat. Heat, or cool, until the temperature is 125 degrees F (50 degrees C).

Combine whole wheat flour and yeast in a large mixing bowl. Add the cracked wheat mixture; beat with an electric mixer at low speed for 30 seconds, scraping bowl. Beat 3 minutes longer on high speed. Stir in enough all purpose flour to make a stiff dough.

Knead on a floured, cloth covered board until dough is smooth and elastic, 8 to 10 minutes. Divide and shape into 2 loaves; roll up tightly to prevent air pockets from forming while rising. Place into two greased 9 x 5 inch loaf pans. Cover with a clean cloth. Allow to rise until doubled, about 1 hour.

Bake at 375 degrees F (190 degrees C) for 15 minutes. Cover loaf with aluminum foil, and continue to bake for 30 minutes. Remove bread to wire rack to cool. Let cool for at least 30 minutes before slicing.

Fairy Bread

Ingredients

8 slices white bread, with crusts
trimmed
1/4 cup margarine, softened
1/4 cup multicolored candy
sprinkles

Directions

Spread margarine onto slices of bread. Cover with sprinkles. Cut into triangles to serve.

Breaded Chicken Fingers

Ingredients

6 skinless, boneless chicken breast halves - cut into 1/2 inch strips
1 egg, beaten
1 cup buttermilk
1 1/2 teaspoons garlic powder
1 cup all-purpose flour
1 cup seasoned bread crumbs
1 teaspoon salt
1 teaspoon baking powder
1 quart oil for frying

Directions

Place chicken strips into a large, resealable plastic bag. In a small bowl, mix the egg, buttermilk and garlic powder. Pour mixture into bag with chicken. Seal, and refrigerate 2 to 4 hours.

In another large, resealable plastic bag, mix together the flour, bread crumbs, salt and baking powder. Remove chicken from refrigerator, and drain, discarding buttermilk mixture. Place chicken in flour mixture bag. Seal, and shake to coat.

Heat oil in a large, heavy skillet to 375 degrees F (190 degrees C).

Carefully place coated chicken in hot oil. Fry until golden brown and juices run clear. Drain on paper towels.

Brown Sugar Banana Nut Bread II

Ingredients

1/2 cup milk
2 tablespoons butter, softened
2 eggs
1/4 cup white sugar
1/4 cup brown sugar
1 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 (.25 ounce) package active dry yeast
2 small ripe bananas, sliced
1/2 cup chopped walnuts

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the bananas and nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Eggnog Quick Bread

Ingredients

2 eggs
1 cup white sugar
1/2 cup butter, melted
1 cup eggnog
2 teaspoons rum flavored extract
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x5 inch loaf pan, or three 6x3 inch loaf pans.

Beat eggs in large bowl. Stir in sugar, melted butter, eggnog, rum extract, and vanilla. Combine the flour, baking powder, salt, and nutmeg. Stir into eggnog mixture, just enough to moisten dry ingredients. Pour batter into prepared pan or pans.

Bake bread in large pan for 40 to 60 minutes, or until a toothpick inserted in the center comes out clean. Breads baked in the smaller pans require 25 to 40 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely. Wrap tightly, and store in the refrigerator.

Banana Nut Bread II

Ingredients

1/2 cup margarine, softened
2/3 cup milk
2 eggs
2 1/2 cups all-purpose flour
1 cup white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2/3 cup mashed bananas
1/2 cup chopped walnuts

Directions

Spray bread machine pan with vegetable oil spray.

Premix ingredients in order listed. Place mixture in bread machine pan.

Select the Quick Bread/Cake cycle. Press Start. Check after 1 minute to see if mixture is well blended.

Cook until cake cycle stops. Remove pan, and cool completely before removing bread from pan.

Essene Bread

Ingredients

3 cups wheat berries
3 cups water to cover
1 tablespoon cornmeal

Directions

Beginning several days before you hope to be eating this bread, rinse the wheat berries in cool water, drain and submerge the berries with cool water in a large bowl. Cover the bowl with a plate or cloth, and allow the berries to soak at normal room temperature overnight or for about 12 hours. The berries will soak up a considerable amount of water. Drain the berries in a colander, cover the colander with a plate to prevent the berries from drying out, and set it in a place away from light and where the sun won't shine on it. Rinse the berries about 3 times a day, and they will soon begin to sprout. In a couple of days the sprouts will reach their optimum length of about 1/4 inch. Growth depends on moisture and temperature so be patient.

Grind in a food mill or in a food processor.

After grinding, dump the mushed up grain onto a clean work surface. Squeeze and knead the grain for about 10 minutes, and then form up 2 small round, hearth-style loaves with your hands. Sprinkle an insulated cookie sheet with a little bran or cornmeal, and put the loaves on it.

Preheating the oven is not necessary. Cover the loaves with cloches, and bake at 350 degrees F (175 degrees C) for 30 minutes. Then turn the oven down to 325 degrees F (165 degrees C), and bake for approximately 2 hours and 15 minutes more. Allow the breads to cool thoroughly on cooling racks for several hours, and then, because of the high moisture content, store in the refrigerator. For best results, slice this bread thinly, or break with hands

Oat Bran Health Bread

Ingredients

1 1/2 cups water
2 1/2 teaspoons active dry yeast
2 tablespoons canola oil
3 tablespoons honey
1 1/2 cups oat bran
1 1/2 cups whole wheat flour
1 1/3 cups bread flour
1/2 cup flax seed meal
1/2 teaspoon salt

Directions

Add water, yeast, canola oil and honey to the pan of the bread machine; stir to dissolve yeast. Let stand until creamy, about 10 minutes.

In a large bowl, stir together oat bran, whole wheat flour, bread flour, flax seed meal and salt. Pour this mixture into the pan of the bread machine. Select Whole Wheat cycle; press Start.

After the dough has risen, remove it from the bread machine and turn it out onto a lightly floured surface. Form into a loaf shape and place in a lightly greased 9x5 inch loaf pan. Let rise until doubled, about 45 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

My Aunt's Banana Bread

Ingredients

3 ripe bananas, mashed
1 teaspoon distilled white vinegar
1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs, beaten
2 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
(optional)
1/2 cup chocolate chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Stir the bananas and vinegar together in a bowl, and set aside. Cream the sugar and butter together in a large bowl until creamy and smooth, then beat in the eggs. Stir in the reserved banana mixture. In a separate bowl, stir the flour, baking soda, baking powder, and salt together until the mixture is free of lumps. Mix the flour mixture into the butter-sugar mixture until well blended, and stir in the chopped walnuts and chocolate chips. Spread the batter into the prepared loaf pan.

Bake in the preheated oven until lightly browned and a toothpick inserted into the center of the loaf comes out clean, 50 to 60 minutes. Let cool in pan about 5 minutes, then turn out onto a wire rack.

Strawberries and Cream Bread Pudding

Ingredients

2 tablespoons butter, melted
7 (1 ounce) slices day-old bread,
torn into small pieces
3/4 cup chopped fresh
strawberries
3 eggs
1 1/4 cups milk
3/4 cup light cream
1/4 cup strawberry preserves
3/4 cup white sugar, or to taste
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter the bottom and sides of an 8 inch square baking dish with the melted butter.

Toss bread with the chopped strawberries, and place into the prepared pan. Beat the eggs, milk, cream, strawberry preserves, sugar, and vanilla in a medium bowl until frothy. Pour over the bread and lightly press down with a spatula until the bread has absorbed the milk mixture.

Bake in the preheated oven for 40 to 45 minutes, or until the top springs back when lightly tapped.

Stuffed Garlic Spinach Bread

Ingredients

2 tablespoons extra-virgin olive oil, divided
1 large onion, finely chopped
3 cloves garlic, minced
1 (14.5 ounce) can no-salt-added chopped, spinach, drained and squeezed dry
1/2 cup diced, canned red bell peppers (pimentos)
12 large black olives, chopped (optional)
Pinch crushed red pepper
1/4 cup freshly grated Parmesan cheese, divided
Kosher salt and ground black pepper, to taste
1 pound frozen pizza dough, thawed

Directions

Preheat oven to 425 degrees F.

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add onion and saute until tender, about 3 minutes. Add garlic and stir 30 seconds. Remove from heat and stir in spinach, peppers, olives, crushed pepper, 3 tablespoons Parmesan cheese, salt and pepper.

Roll out pizza dough into a 12-inch round using just enough flour on the work surface and dough to keep it from sticking. Brush off excess flour and transfer dough to a baking sheet. Sprinkle remaining Parmesan over the center and mound the spinach mixture on one side of the dough leaving a 1/2-inch border of exposed dough at the edge. Brush the exposed edge with water, and fold the other side of the dough over top, stretching it so that it completely encases the filling. Firmly pinch the edges together sealing the filling inside. Cut 4 slits in the top and brush with remaining olive oil. Bake until crisp and brown, about 20 minutes; cool 10 minutes before serving. Cut in 6 wedges.

Chicken Corn Bread Dressing

Ingredients

1 (3 pound) broiler-fryer chicken
2 1/2 quarts water
2 celery ribs with leaves
1 large onion, cut into chunks
DRESSING:
4 celery ribs, chopped
2 small onions, chopped
1/2 cup butter
1 teaspoon salt
1/4 teaspoon rubbed sage
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
6 cups crumbled cornbread
1 cup chopped green onions
3/4 cup chopped pecans, toasted
1/2 cup minced fresh parsley
2 eggs, lightly beaten

Directions

Place chicken in a soup kettle or Dutch oven. Add the water, celery and onion; bring to a boil. Reduce heat; cover and simmer for 1 to 1-1/2 hours or until chicken is tender. Remove chicken from broth. Strain broth, discarding vegetables; set broth aside. When cool enough to handle, remove chicken from bones; dice and place in a large bowl.

In a skillet, saute celery and onions in butter until tender; stir in salt, sage, pepper and cayenne. Add to chicken. Stir in the corn bread, green onions, pecans, parsley and eggs. Add 1-1/4 to 1-1/2 cups of reserved broth, stirring gently to mix. (Refrigerate remaining broth for another use.)

Transfer to greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 325 degrees F for 45 minutes. Uncover; bake 15-20 minutes longer or until a thermometer reads 160 degrees F.

Dilly Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water
1 pinch white sugar
1 cup cottage cheese
1 tablespoon margarine
2 tablespoons white sugar
2 teaspoons dill seed
1 teaspoon dried minced onion
1 teaspoon salt
1/4 teaspoon baking soda
1 egg
2 1/4 cups all-purpose flour
1 tablespoon margarine, melted
1 teaspoon kosher salt

Directions

Stir the yeast into the warm water, and add a pinch of sugar. Set aside to proof.

In a large saucepan, warm the cottage cheese and margarine until the fat is melted. Remove from heat, and add sugar, onion flakes, dill seed, salt, and soda. Mix in egg and dissolved yeast. Stir in flour for a stiff dough. Place dough in a greased bowl, and turn several times to thoroughly coat. Let rise until double in size in a warm place, usually 50 to 60 minutes.

Stir the dough until it is deflated. Place into an 8 inch round, buttered 2 quart casserole. Let rise 30 to 40 minutes in a warm place.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes until golden brown. Brush top with melted margarine. Sprinkle lightly with salt.

Gramma Good's Fennel Bread

Ingredients

2 (.25 ounce) packages instant yeast
1 cup lukewarm water
1 quart warm water
1 tablespoon salt
1 teaspoon ground ginger
2 tablespoons white sugar
1/2 cup fennel seed
1/3 cup unsulfured molasses
1 tablespoon melted butter
2 cups rye flour
1 1/2 cups golden raisins
9 cups bread flour

Directions

In a small bowl, dissolve the yeast in 1 cup of lukewarm water. Let stand until foamy, about 10 minutes.

In a large bowl, stir together the quart of warm water, salt, ginger, sugar, fennel, molasses, and melted butter. Mix in the yeast slurry and rye flour, breaking up any lumps of flour with a whisk. Stir in raisins. Work in the bread flour 1/2 cup at a time, until the dough becomes stiff.

Then, turn it out onto a floured surface and knead in as much of the remaining flour as necessary to make a stiff but workable dough. Knead for an additional 10 minutes to develop the gluten. Place dough into a greased bowl, and turn to coat. Cover and let rise until double, about 1 hour. Punch down the dough and let it rise again until double.

Remove dough from bowl, and divide into 4 equal pieces. press out air bubbles, and roll dough into loaves. Place the loaves into four 8x4 inch well greased loaf pans. Let rise in a warm place until doubled in size.

Preheat the oven to 350 degrees F (175 degrees C). Bake the loaves for 40 to 45 minutes, or until the tops are nicely browned, and the loaves sound hollow when tapped on the bottom.

Garlic Bread

Ingredients

1/2 cup butter or margarine,
melted
3 cloves garlic, minced
1 (1 pound) loaf French bread,
halved lengthwise
2 tablespoons minced fresh
parsley

Directions

In a small bowl, combine butter and garlic. Brush over cut sides of bread; sprinkle with parsley. Place, cut side up, on a baking sheet. Bake at 350 degrees F for 8 minutes. Broil 4-6 in. from the heat for 2 minutes or until golden brown. Cut into 2-in. slices. Serve warm.

Oatmeal Molasses Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup quick cooking oats
3 cups bread flour
1 teaspoon salt
1/2 cup molasses
1 tablespoon vegetable oil
1 1/3 cups water
1/4 cup honey

Directions

Place ingredients in the pan of the bread machine in the order suggested by the manufacturer.

Select White Bread setting, and Start.

Chocolate Banana Bread

Ingredients

1 cup margarine, softened
2 cups white sugar
4 eggs
6 bananas, mashed
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1/4 cup unsweetened cocoa powder
1 cup lite sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together margarine, sugar and eggs. Stir in bananas and vanilla. Sift in flour, baking soda and cocoa; mix well. Blend in sour cream and chocolate chips. Pour batter into prepared pans.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of a loaf comes out clean.

Kid-Friendly Wheat Bread

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon brown sugar
2 (.25 ounce) envelopes active dry yeast
2 cups all-purpose flour
4 cups whole wheat flour
1/3 cup packed brown sugar
2 teaspoons salt
1/3 cup vegetable oil
1/2 cup milk, room temperature

Directions

Measure the water into a large bowl, or the bowl of a stand mixer and stir in 1 tablespoon of brown sugar. Sprinkle the yeast over the top and set aside until foamy, about 10 minutes.

Add 1 cup of the all-purpose flour and 3 cups of whole wheat flour to the bowl along with the brown sugar, salt, vegetable oil and milk. Mix on low speed to blend ingredients. Continue to mix on medium speed, adding the rest of the flour 1/2 cup at a time, until the dough clings to the hook and cleans the sides of the bowl. You may not need to add all of the flour. Mix on medium speed for about 5 minutes. Oil the bowl and turn the dough to coat. Cover loosely and set aside to rise until doubled, about 1 hour.

Punch down the dough and place on a floured surface. Divide into two equal portions and use a rolling pin to roll each one into a rectangle that is about 16x8 inches. Be sure to press out all of the air bubbles. Roll the rectangles into loaves and pinch the seam together.

Place loaves seam side down into greased 9x5 inch loaf pans. Cut a few slits across the top of each loaf using a sharp serrated knife. Set aside to rise until your finger leaves a dimple when you press into a loaf, 30 to 45 minutes. Preheat the oven to 400 degrees F (200 degrees C).

Bake the loaves for 15 minutes in the preheated oven, then reduce the temperature to 350 degrees F (175 degrees C). Bake for an additional 30 minutes, or until loaves are deep brown. Remove from pans to cool on a wire rack.

Ribbon Pumpkin Bread

Ingredients

6 ounces reduced-fat cream cheese
1/4 cup sugar
1 tablespoon all-purpose flour
2 egg whites
BATTER:
1 cup pumpkin
1/2 cup unsweetened applesauce
1 egg
2 egg whites
1 tablespoon canola oil
1 2/3 cups all-purpose flour
1 1/4 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/3 cup chopped walnuts

Directions

For filling, combine the cream cheese, sugar, flour and egg whites in a bowl; set aside. In a mixing bowl, beat the pumpkin, applesauce, egg, egg whites and oil. Combine the flour, sugar, baking soda, salt, cinnamon and cloves; add to pumpkin mixture. Stir in walnuts.

Divide half of the batter between two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Spread each with filling; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Refrigerate leftovers.

Pumpnickel Bread II

Ingredients

2 cups warm milk
2 tablespoons vegetable oil
4 tablespoons molasses
3 1/4 cups bread flour
1 1/3 cups rye flour
1/2 cup cornmeal
1 1/3 teaspoons salt
2 2/3 teaspoons active dry yeast
4 tablespoons unsweetened cocoa powder
2 2/3 tablespoons brown sugar

Directions

Mix well bread flour, rye flour, cornmeal, salt, yeast, cocoa, and brown sugar. Add milk, oil, and molasses. Mix thoroughly. When mixed well enough that the dough holds together, knead by hand 15-20 minutes.

Cover, let rise in bowl 30 minutes. Punch down, form, and place into 9 1/2x5 inch pan. Cover with damp cloth and let rise about 1 hour.

Bake in preheated 375 degree F (190 degrees C) oven 25 to 30 minutes, covering top with aluminum foil last 10 minutes.

Banana Nut and Ginger Bread

Ingredients

2 cups packed brown sugar
1 cup mashed bananas
2 eggs
1 teaspoon vanilla extract
2 tablespoons vegetable oil
(optional)
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1 tablespoon ground cardamom
1/2 teaspoon ground cloves
2 cups dark beer
1 1/2 cups chopped walnuts
2 tablespoons all-purpose flour
2 cups dates, pitted and chopped
2 tablespoons minced fresh ginger
root

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl cream the brown sugar, banana, eggs, and vanilla. For moister bread, add oil, if desired.

In a separate bowl, sift together 3 cups flour, baking soda, salt, cinnamon, all spice, cardamom, and cloves. Alternately blend the flour mixture and beer into the creamed mixture.

Toss the walnuts with the remaining flour. Stir in the dates and ginger to the mixture and blend well. Pour into two greased 9x5 loaf pans.

Bake in a 350 degree F (175 degrees C) oven for 1 hour, or until inserted toothpick emerges dry and clean.

Olive Oil Bread

Ingredients

1/2 cup warm water (110 degrees F/45 degrees C)
2 1/4 teaspoons active dry yeast
1 teaspoon white sugar
1 teaspoon salt
4 tablespoons olive oil
2 1/2 cups all-purpose flour

Directions

In a large bowl mix together the warm water (110 degrees), yeast, sugar, salt, and olive oil. Stir in 2 cups of the flour in order to make a soft ball. Knead in additional flour so that dough is soft and not sticky. Place kneaded dough in a medium size greased bowl. Cover and let rise until doubled in size.

Punch down dough, and form into ball or loaf shape. Place onto a greased cookie sheet. Cover and let rise for 15 to 20 minutes. Preheat the oven to 375 degrees F (190 degrees C).

Bake in the preheated oven for 30 to 40 minutes, until golden brown.

Great Garlic Bread

Ingredients

1/2 cup butter
1 1/2 tablespoons garlic powder
1 tablespoon dried parsley
1 (1 pound) loaf Italian bread, cut into 1/2 inch slices
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small saucepan over medium heat, melt butter and mix with garlic powder and dried parsley.

Place Italian bread on a medium baking sheet. Using a basting brush, brush generously with the butter mixture.

Bake in the preheated oven approximately 10 minutes, until lightly toasted. Remove from heat. Sprinkle with mozzarella cheese and any remaining butter mixture. Return to oven approximately 5 minutes, or until cheese is melted and bread is lightly browned.

Cream Cheese Bread

Ingredients

BREAD:

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup sour cream
1/2 cup butter or margarine, melted
1/2 cup sugar
2 eggs, lightly beaten
1/2 teaspoon salt
4 cups all-purpose flour

FILLING:

2 (8 ounce) packages cream cheese, softened
1 egg, lightly beaten
3/4 cup sugar
2 teaspoons vanilla extract
1/2 teaspoon salt

GLAZE:

2 cups confectioners' sugar
2 teaspoons vanilla extract
3 tablespoons milk

Directions

In a large bowl, dissolve yeast in warm water. Stir in sour cream, butter, sugar, eggs and salt. Add flour; stir until smooth. Cover and refrigerate overnight. The next morning, combine all filling ingredients and set aside. Meanwhile punch dough down and divide into six equal portions. Turn one portion onto a floured surface and roll into a 12-in. x 8-in. rectangle. Spread with a sixth of the filling. Roll up from one of the long sides; seal seams and fold ends under. Place on a greased baking sheet. Repeat with remaining dough and filling. Using scissors, cut 3/4 in. deep into sides of each roll at 3/4-in. intervals, alternating from one side to the other. Cover and let rise in a warm place until almost doubled, about 45 minutes. Bake at 375 degrees F for 18-20 minutes or golden brown. Cool 10 minutes before removing to wire racks. For glaze, combine sugar and vanilla. Gradually add milk until glaze is of spreading consistency; drizzle over warm bread.

A Number One Egg Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
6 egg yolks
3 eggs, room temperature
1/2 cup vegetable oil
1/4 cup white sugar
1 teaspoon salt
4 1/2 cups all-purpose flour
1 egg
1 pinch salt

Directions

In a large bowl, dissolve yeast in water. Stir in the yolks, 3 eggs, oil, sugar, and salt. Add about 3-1/2 cups of flour to make a sticky dough.

Turn dough out onto a lightly floured surface. Knead with remaining flour until smooth and elastic, about 7 minutes. Place in a well oiled bowl, and turn to oil the entire surface of the dough. Cover with a damp cloth. Place in a warm place until double in size, about 1-1/2 hours.

Punch down the dough, and divide into 3 pieces. Roll each piece into a rope about 12 inches long. Braid the three strands together, and seal the ends. Place the bread on a greased cookie sheet. Beat the remaining 1 egg with a pinch of salt; brush onto bread. Let the bread rise until doubled, about 45 minutes.

Preheat the oven to 375 degrees F (190 degrees C). Brush the bread with eggwash again.

Bake for 40 minutes, or until golden. Cool on a wire rack.

Texas Spoon Bread

Ingredients

3 cups milk
1 cup yellow cornmeal
1 tablespoon butter or margarine
1 teaspoon sugar
1 teaspoon salt
1/4 teaspoon baking powder
3 eggs, separated

Directions

In a saucepan, scald the milk, heat to 180 degrees F; stir in cornmeal. Reduce heat; simmer for 5 minutes, stirring constantly. Remove from the heat; stir in butter, sugar, salt and baking powder. In a small bowl, beat egg yolks. Gradually stir a small amounts of the hot mixture into yolks; return all to pan and mix well. In a mixing bowl, beat egg whites until soft peaks form. Fold egg whites into hot mixture until well blended. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 40-45 minutes or until well puffed. Use a spoon to serve.

Italian Easter Bread

Ingredients

3 cups all-purpose flour
1/4 cup sugar
1 (.25 ounce) package active dry yeast
1 teaspoon salt
2/3 cup warm milk (120 to 130 degrees F)
2 tablespoons butter or margarine, softened
7 eggs
1/2 cup chopped mixed candied fruit
1/4 cup chopped blanched almonds
1/2 teaspoon anise seeds
vegetable oil

Directions

In a mixing bowl, combine 1 cup flour, sugar, yeast and salt. Add milk and butter; beat 2 minutes on medium. Add 2 eggs and 1/2 cup flour; beat 2 minutes on high. Stir in fruit, nuts and aniseed; mix well. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. If desired, dye remaining eggs (leave them uncooked); lightly rub with oil. Punch dough down. Divide in half; roll each piece into a 24-in. rope. Loosely twist ropes and tuck eggs into openings. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan; cool on a wire rack.

Savory Onion Corn Bread

Ingredients

1 medium sweet onion, chopped
1/4 cup butter or margarine
1 egg
1 cup cream-style corn
1/3 cup milk
2 drops hot pepper sauce
1 (8.5 ounce) package corn
bread/muffin mix
1 cup sour cream
1 cup shredded Cheddar cheese,
divided
1/4 teaspoon salt
1/4 teaspoon dill weed

Directions

In a skillet, saute onion in butter until tender; set aside. In a bowl, combine egg, corn, milk and hot pepper sauce; stir in muffin mix just until moistened. Pour into a greased 8-in. square baking pan. Combine sour cream, 1/2 cup cheese, salt, dill and sauteed onion; spoon over batter. Sprinkle with remaining cheese. Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Breakfast Sausage Bread

Ingredients

2 (1 pound) loaves frozen white bread dough, thawed
1/2 pound mild pork sausage
1/2 pound hot pork sausage
1 1/2 cups diced fresh mushrooms
1/2 cup chopped onion
3 eggs
2 1/2 cups shredded mozzarella cheese
1 teaspoon dried basil
1 teaspoon dried parsley flakes
1 teaspoon dried rosemary, crushed
1 teaspoon garlic powder

Directions

Allow dough to rise until nearly doubled.

Meanwhile, in a skillet over medium heat, cook and crumble sausage. Add mushrooms and onion. Cook and stir until the sausage is browned and vegetables are tender; drain. Cool. Beat 1 egg, set aside. To sausage mixture, add 2 eggs, cheese and seasonings; mix well. Roll each loaf of dough into a 16-in. x 12-in. rectangle. Spread half the sausage mixture on each loaf to within 1 in. of edges. Roll up jelly-roll style, starting at a narrow end; seal edges. Place on a greased baking sheet. Bake at 350 degrees F for 25 minutes; brush with beaten egg. Bake 5-10 minutes more or until golden brown. Serve warm.

Honey Wheat Bread II

Ingredients

2 cups warm water (110 degrees F/45 degrees C)
2 cups whole wheat flour
1 tablespoon active dry yeast
1 teaspoon salt
1/3 cup honey
1/3 cup vegetable oil
5 cups all-purpose flour

Directions

Dissolve yeast in warm water. Add honey, and stir well. Mix in whole wheat flour, salt, and vegetable oil. Work all-purpose flour in gradually. Turn dough out onto a lightly floured surface, and knead for at least 10 to 15 minutes. When dough is smooth and elastic, place it in a well oiled bowl. Turn it several times in the bowl to coat the surface of the dough, and cover with a damp cloth. Let rise in a warm place until doubled in bulk, about 45 minutes.

Punch down the dough. Shape into two loaves, and place into two well greased 9 x 5 inch loaf pans. Allow to rise until dough is 1 to 1 1/2 inches above pans.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes.

Raisin Batter Bread

Ingredients

1/2 cup white sugar
2 (.25 ounce) packages active dry yeast
1 1/2 cups warm milk
2 eggs, beaten
1/2 cup butter or margarine, melted
4 1/2 cups all-purpose flour
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1 cup raisins

1/2 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Directions

In a large bowl, dissolve the white sugar in the warm milk, and sprinkle yeast over the top. Let stand for 5 minutes. Grease a 9x13 inch pan.

Whisk the eggs into the yeast mixture. Combine the flour, salt and cinnamon; stir into the yeast mixture until smooth. Mix in raisins. Spread into the prepared pan, and brush the top with melted butter. Let rise until double in size, but don't let it run over the edge of the pan.

Preheat the oven to 350 degrees F (175 degrees C). Prepare the glaze by mixing the confectioners' sugar, 1 tablespoon of milk and vanilla extract in a small bowl until smooth.

Bake for 30 minutes in the preheated oven, or until golden brown on the top. Drizzle with the sugar glaze., and cool before slicing and serving.

Cheesy Potato Bread

Ingredients

2 (.25 ounce) packages active dry yeast
2 tablespoons sugar
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup half-and-half cream
5 tablespoons butter or margarine, melted, divided
1 tablespoon salt
1/8 teaspoon cayenne pepper
5 1/2 cups all-purpose flour
2 cups finely shredded peeled potatoes
1 cup shredded Cheddar cheese

Directions

In a large mixing bowl, dissolve the yeast and sugar in warm water; let stand until foamy, about 5 minutes. Add cream, 3 tablespoons butter, salt, cayenne pepper and 2-1/2 cups flour; beat on medium for 2 minutes. Stir in potatoes and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes. (Dough will feel slightly sticky.) Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until almost doubled, about 1 hour. Punch the dough down. Pat into a 1/2-in.-thick rectangle. Sprinkle cheese evenly over dough. Fold dough over the cheese and knead into dough. Shape into two round loaves; place in greased 9-in. round baking pans. Cover and let rise until doubled, about 45 minutes. Cut an X on top of each loaf; brush with remaining butter. Bake at 400 degrees F for 35-40 minutes or until golden brown. Remove from pans to cool on wire racks.

Apple Pecan Corn Bread Dressing

Ingredients

1 (9x9 inch) pan cornbread,
cooled and crumbled
4 cups herb-seasoned dry bread
stuffing mix
2 tablespoons chopped fresh
parsley
1/2 teaspoon salt
1/2 teaspoon ground ginger
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups apple juice
2 cups chopped apples
3 eggs
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 3 quart casserole dish.

In a large bowl combine the corn bread, stuffing mix, parsley, salt and ginger.

In a heavy saucepan melt the butter and saute; the celery and onion for 8 to 10 minutes or until tender. Add this to the cornbread mixture and mix well. Stir in the chopped apple, chopped pecans, apple juice and beaten eggs. Toss lightly. Spoon dressing into the prepared casserole dish.

Bake for 30 to 35 minutes.

Apple Nut Bread

Ingredients

1/2 cup butter or margarine,
softened
1 1/8 cups sugar, divided
2 eggs
1 cup grated peeled apple
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons buttermilk
1/2 teaspoon vanilla extract
1 cup chopped nuts
3/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter and 1 cup sugar. Add eggs, one at a time, beating well after each addition. Stir in apple. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Stir in vanilla and nuts. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Combine cinnamon and remaining sugar; sprinkle over batter. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to wire rack.

Pineapple Tangerine Bread

Ingredients

1 (20 ounce) can crushed
pineapple with juice
1 egg
1/3 cup butter, melted
2 teaspoons grated tangerine zest
2 1/2 cups all-purpose flour
3/4 cup white sugar
3/4 cup wheat germ
3 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. Drain pineapple well, pressing out excess syrup with back of spoon. Reserve 3/4 cup of the syrup.

In a medium bowl, combine pineapple, reserved syrup, egg, butter and grated tangerine zest. Set aside.

In a large bowl, combine flour, sugar, wheat germ, baking powder, salt and baking soda. Make a well in the center, and pour in pineapple mixture. Stir just until blended. Pour batter into greased 9 x 5 inch loaf pan.

Bake for 60 to 70 minutes, or until a toothpick inserted into the center comes out clean. Cool in pan 15 minutes. Remove from pan; cool completely on wire rack.

Olive Pinwheel Bread

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 tablespoon olive or canola oil
1 tablespoon minced fresh rosemary
1/2 cup chopped ripe olives
1 egg yolk, lightly beaten

Directions

Unroll pizza dough and place on a lightly floured surface. Brush with oil; sprinkle with rosemary and olives. Roll up jelly-roll style, starting with a short side; pinch seam to seal and tuck ends under. Place seam side down on a greased baking sheet. Brush with egg yolk. Bake at 350 degrees F for 20-25 minutes or until golden brown. Cool before cutting.

Banana Bread Cookies

Ingredients

1 cup butter flavored shortening
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 banana, peeled and mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

3 tablespoons butter
1/3 cup confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

In a medium bowl, cream together shortening and white sugar until smooth. Beat in eggs, vanilla extract, and banana. Combine flour, baking soda, and salt; blend thoroughly into the shortening mixture to make a sticky batter. Drop by rounded tablespoons onto the prepared baking sheets.

Bake 10 to 15 minutes in the preheated oven, or until lightly browned.

In a medium bowl, blend butter, confectioners' sugar, milk and vanilla extract. Adjust amount of milk as necessary to attain a drizzling consistency. Drizzle over warm cookies.

Lemon Blueberry Bread

Ingredients

1/3 cup butter or margarine,
melted
1 cup sugar
3 tablespoons lemon juice
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
2 tablespoons grated lemon peel
1/2 cup chopped nuts
1 cup fresh or frozen blueberries
GLAZE:
2 tablespoons lemon juice
1/4 cup sugar

Directions

In a mixing bowl, beat butter, sugar, juice and eggs. Combine flour, baking powder and salt; stir into egg mixture alternately with milk. Fold in peel, nuts and blueberries. Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until bread tests done. Cool in pan for 10 minutes.

Meanwhile, combine glaze ingredients. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

Swiss Christmas Bread

Ingredients

4 1/2 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1/4 cup white sugar
1 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ground mace
1/4 teaspoon ground cloves
1 cup milk
1/2 cup water
1/4 cup margarine
1 egg
1/2 cup raisins
1/2 cup halved candied cherries
1/4 cup candied citron peel
1/4 cup chopped walnuts
1 tablespoon butter, melted
1 teaspoon white sugar

Directions

In a saucepan, heat milk, water, and butter or margarine until warm.

In large mixing bowl, combine 2 cups flour, yeast, 1/4 cup sugar, salt, nutmeg, mace, and cloves; mix well. Stir in warm milk mixture and egg. Blend with an electric mixer at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in raisins, cherries, citron, nuts, and enough remaining flour to make a firm dough.

Knead dough on a lightly floured surface until smooth and elastic, 5 to 8 minutes. Place in a greased bowl, turning to grease top. Cover. Let rise in warm place until doubled, about 1 hour.

Punch dough down. Shape into a round loaf, and place in a greased 2 quart casserole. Cover, and let rise in warm place until doubled, about 1 hour. Brush top of loaf with melted butter, and sprinkle lightly with 1 teaspoon sugar.

Bake at 375 degrees F (190 degrees C) for 40 to 45 minutes, until deep golden brown. If too dark, cover loosely with foil last 5 to 10 minutes of baking. Cool.

Cowboy Bread

Ingredients

1/2 cup boiling water
3/4 cup cold milk
1 teaspoon white sugar
1 1/2 teaspoons active dry yeast
1 egg, beaten
2 tablespoons butter, melted and cooled
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
4 cups all-purpose flour

Directions

In a large bowl, stir together the water, milk, and sugar. Sprinkle the yeast over the top, and let stand for 5 minutes to dissolve.

Stir the egg and butter into the yeast mixture, then stir in the salt, nutmeg, and 2 cups of the flour. Mix until everything is well blended. Mix in remaining flour, 1/2 cup at a time until the dough pulls away from the side of the bowl. Turn out onto a floured surface, and knead for 10 minutes (no cheating!). Place dough into a greased bowl, and let rise until doubled in size.

Divide the dough into 8 balls, and let rest for another 20 minutes. Roll each ball out to 8 to 10 inches in diameter.

Heat a cast-iron skillet over medium-high heat. Fry each of the pieces of bread for 30 to 60 seconds on each side, or until light to medium brown spots appear. Keep covered with a damp cloth, or store in a plastic bag until serving.

Dilly Cheese Wheat Bread

Ingredients

2/3 cup milk
1/2 cup hot water
1 teaspoon salt
1 tablespoon sugar
1 tablespoon dried dill weed
1 cup whole wheat flour
2 cups bread flour
2 teaspoons bread machine yeast
1/2 cup grated Cheddar cheese
1/2 cup grated Asiago or
Parmesan cheese

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select the white bread light crust setting; press Start. If your machine has a Fruit setting, add the Cheddar and Asiago cheeses at the signal, or about 5 minutes before the kneading cycle has finished.

Mango Bread Pudding

Ingredients

6 slices white bread, torn into small pieces
2 mangos - peeled, seeded and diced
1/4 cup SLENDA® No Calorie Sweetener, Granulated
3 eggs, lightly beaten
2 cups milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons ground cardamom
2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x11 inch baking dish.

Toss together the pieces of bread and mango, and place in the prepared baking dish. In a medium bowl, whisk together the SLENDA® Granulated Sweetener, eggs, milk, vanilla and cardamom. Pour over the bread. Dot with small pieces of butter.

Bake for 45 to 50 minutes in the preheated oven, or until slightly puffed and golden brown.

Lemon Bread

Ingredients

6 tablespoons shortening
1 cup white sugar
2 eggs
1/2 cup milk
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon lemon zest
1/2 cup chopped walnuts
1/2 cup white sugar
1 lemon, juiced

Directions

Whisk together flour, salt, and baking powder.

In a large bowl, cream shortening, 1 cup sugar, and eggs together until light and fluffy. Add milk alternately with flour mixture in two parts; mix well. Stir in grated lemon rind and nuts. Pour batter into greased and floured 9 x 5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 60 minutes. Allow bread to cool in the pan for 5 minutes.

Mix together 1/2 cup sugar and the juice of one lemon to make a glaze. Remove bread from pan. Pour glaze over warm bread.

Lemon Poppy Seed Bread

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
1 1/2 tablespoons poppy seeds
2 1/2 cups white sugar
1 1/8 cups vegetable oil
3 eggs
1 1/2 cups milk
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons lemon extract
1/4 cup orange juice
3/4 cup white sugar
1/2 teaspoon lemon extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease three 8x4 inch bread pans.

In a large mixing bowl, stir together the flour, salt, baking powder, poppy seeds and 2 1/2 cups white sugar. Add the eggs, milk, oil, vanilla and lemon extract; mix until smooth, about 1 minute. Pour batter evenly into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until a toothpick inserted into the center of the loaves comes out clean. Cool loaves in the pans for 10 minutes before removing to a wire rack.

Combine orange juice with remaining 3/4 cup sugar and desired flavor of extract; stir well. Pour this mixture over the loaf while it is still hot. Allow loaf to cool completely before serving.

Kid's Breadsticks

Ingredients

8 hot dog buns, split
6 tablespoons butter or margarine,
melted
1 cup grated Parmesan cheese
2 tablespoons poppy seeds

Directions

Brush the cut sides of buns with butter. Place on ungreased baking sheets. Combine cheese and poppy or sesame seeds; sprinkle over buns. Bake at 450 degrees F for 7-9 minutes or until golden brown.

Knaakkebrod or Nakkileipa (Scandinavian-Style)

Ingredients

1 tablespoon active dry yeast
1 cup warm water (105 to 115 degrees)
1 1/3 cups rye flour
1 1/3 cups all-purpose flour
1 teaspoon salt
1/3 cup rye meal (pumpernickel flour)

Directions

Sprinkle the yeast over the water in a small bowl. Set aside.

Combine the rye flour with all-purpose flour in a large bowl. Stir in the salt. Mix in the yeast mixture to make a soft dough. Turn dough out onto a board floured with rye meal. Knead lightly, mixing in rye meal as needed. Shape dough into a fat roll, and cut into 12 sections. Roll each section into a ball; cover balls with a towel and let rise 20 minutes.

Preheat oven to 425 degrees F (220 degrees C). Lightly grease 2 baking sheets.

On a floured board, roll out each ball into a flat round about 4 inches in diameter. Place rounds on prepared baking sheets and prick with a fork.

Bake in preheated oven until lightly browned, 8 to 10 minutes. Cool on a rack.

Best Ever Irish Soda Bread

Ingredients

4 cups all-purpose flour
3/4 cup white sugar
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup butter, at room temperature
1 1/2 cups raisins
1 1/2 cups buttermilk, at room temperature
3 eggs, at room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch cake pan.

Stir together the flour, sugar, salt, baking powder, and baking soda in a large bowl. Using a pastry cutter, cut the butter gently into the flour mixture until well combined, and stir in the raisins. In another bowl, whisk the buttermilk and eggs together; lightly beat the buttermilk mixture into the flour mixture. Place the dough into the prepared cake pan.

Bake in the preheated oven until the bread has risen and the top is golden brown, 45 minutes to 1 hour. A knife inserted into the center of the bread should come out clean. Cool the bread in the pan on a wire rack for 10 minutes before removing. Serve warm.

Hard Do Bread

Ingredients

3 tablespoons white sugar
1 (.25 ounce) package active dry yeast
3/4 cup warm water (110 degrees F/45 degrees C)
1 tablespoon vegetable oil
1 tablespoon margarine, melted
1/2 teaspoon salt
2 3/4 cups all-purpose flour

Directions

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the oil, margarine, salt and 1 1/2 cups flour; stir well to combine. Mix in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface and form into a loaf. Place the loaf into a lightly greased 9x5 inch loaf pan. Cover with a damp cloth and let rise for 15 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped. Cool in pan 5 minutes and then turn out onto rack and cool completely.

Favorite Buttermilk Bread

Ingredients

6 teaspoons active dry yeast
3/4 cup warm water (110 degrees F to 115 degrees F)
3 cups warm 1% buttermilk* (110 to 115 degrees F)
3/4 cup butter, melted and cooled
1/4 cup honey
3 teaspoons salt
1/2 teaspoon baking soda
3/4 cup toasted wheat germ
9 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the buttermilk, butter, honey, salt, baking soda, wheat germ and 4 cups flour; mix well. Gradually stir in enough remaining flour to make a soft dough. Turn onto a heavily floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface; divide into thirds. Divide each portion into thirds; shape each into a 12-in. rope. Braid three ropes; pinch ends to seal and tuck under. Place in a greased 9-in. x 5-in. x 3-in. loaf pan. Repeat with remaining dough.

Cover and let rise until doubled, about 45 minutes. Bake at 350 degrees F for 40-45 minutes or until golden brown. Remove from pans to wire racks.

Rye Bread Party Pizzas

Ingredients

1 pound ground beef
1 pound ground pork sausage
1 pound processed cheese food
1 teaspoon Worcestershire sauce
1 tablespoon ketchup
1 (1 pound) loaf cocktail rye bread

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a medium baking sheet with aluminum foil.

Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place processed cheese food in a large, microwave safe bowl. Microwave on high 3 to 4 minutes, or until processed cheese food is melted.

Into the bowl with melted processed cheese food, mix Worcestershire sauce and ketchup. When thoroughly blended, mix in beef and pork.

Place approximately 2 tablespoons of the mixture on each slice of cocktail rye bread.

Arrange cocktail rye bread slices in a single layer on the prepared baking sheet. Bake in the preheated oven 10 to 15 minutes, or until lightly browned and crisp.

Asian Water Roux White Bread

Ingredients

1/2 cup water
1 tablespoon white sugar
1/4 cup butter
1 cup all-purpose flour

2 1/2 teaspoons active dry yeast
3/4 cup warm water
3 cups all-purpose flour
1/3 cup white sugar
3 tablespoons instant dry milk powder
1 teaspoon salt
1 egg
2 teaspoons melted butter, divided

Directions

To make the water roux, bring 1/2 cup of water to a boil in a small saucepan, and stir in 1 tablespoon of sugar and the butter, mixing to dissolve the sugar. Place 1 cup of flour in a heatproof bowl, pour the boiling liquid over the flour, and whisk it well to remove lumps and transform the flour into smooth paste. Cover the bowl with plastic wrap, and refrigerate overnight.

The next day, bring the water roux to room temperature. In the work bowl of an electric stand mixer, stir the yeast with 3/4 cup of warm water, and let it stand until a creamy layer of foam forms on the surface, 5 to 10 minutes. Add 3 cups of flour, 1/3 cup of sugar, dry milk powder, salt, and egg. Scoop all the water roux by spoonfuls into the mixing bowl, and let the machine knead the dough on low speed to thoroughly combine the ingredients, about 2 minutes. Increase the mixer speed to medium and knead until the dough is soft and smooth, about 8 more minutes.

Turn the dough out into a greased bowl, cover lightly with a cloth, and let rise in a warm place until doubled, about 1 hour. Punch down the dough.

Grease 2 8x4 inch loaf pans.

Working on a floured surface, cut the dough in half, and form each half into a loaf shape. Place the dough in the prepared loaf pans, cover lightly with a cloth, and let rise until doubled, about 1 more hour.

Preheat an oven to 350 degrees F (175 degrees C). Bake the loaves in the preheated oven until the tops are lightly golden brown, 30 to 40 minutes. Remove the bread from the pans, and brush loaves with melted butter while still warm.

Sour Cream Corn Bread

Ingredients

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 cup sour cream
- 1/3 cup milk
- 2 tablespoons butter or margarine, melted
- 2 tablespoons chopped pimientos
- 1 teaspoon dried minced onion

Directions

In a bowl, combine dry ingredients; mix well. Add remaining ingredients and stir just until moistened. Pour into a greased 8-in. square baking pan. Bake at 400 degrees F for 20-25 minutes or until bread tests done.

Pistachio Bread

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1/4 cup vegetable oil
2 tablespoons water
1 (3 ounce) package instant pistachio pudding mix
1 cup sour cream
1/2 cup maraschino cherries
1/2 teaspoon green food coloring
1/2 teaspoon ground cinnamon
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Mix together cake mix, eggs, oil, water, pudding mix, sour cream, cherries, and food coloring. Pour into prepared pans. In a small bowl, stir together cinnamon and sugar. Sprinkle tops of loaves with mixture.

Bake for 45 minutes. Cool.

Currant Tea Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
2 eggs
1 1/2 cups milk
1 1/2 teaspoons grated lemon peel
2 cups all-purpose flour
1/2 teaspoon baking powder
1 cup dried currants

Directions

In a large mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in the milk and lemon peel. Combine flour and baking powder; gradually add to the creamed mixture and mix well. Stir in currants.

Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Pumpkin Zucchini Bread

Ingredients

- 3 eggs, lightly beaten
- 2 cups sugar
- 1 cup canned pumpkin
- 1 cup butter or margarine, melted
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 cup shredded zucchini
- 1 cup chopped walnuts

Directions

In a mixing bowl, combine eggs and sugar. Add pumpkin, butter and vanilla. Combine dry ingredients; gradually add to pumpkin mixture and mix well. Stir in zucchini and nuts. Pour into two greased and floured 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 45-50 minutes or until breads test done. Cool in pans 10 minutes. Remove to a wire rack.

Breaded Beef

Ingredients

4 pounds beef rump roast
2 eggs
3 tablespoons water
4 cups dry bread crumbs, or more as needed
1 tablespoon garlic powder
1 tablespoon salt
1/2 cup grated Parmesan cheese
1/2 cup vegetable oil, or as needed

Directions

Place the beef roast into the freezer for several hours, until very firm and almost frozen. Slice the beef about 1/8 inch thick across the grain. You can also ask the butcher to slice it very thinly for you.

Whisk the eggs and water together in a bowl. Spread the bread crumbs out onto a large sheet of aluminum foil, and sprinkle with garlic powder, salt, and Parmesan cheese. Mix all the crumb ingredients together until well combined. Dip each piece of beef into the egg mixture, then thoroughly coat with crumbs. Place the coated slices onto a sheet of foil on a baking sheet, and separate them with waxed paper as you dip and coat the beef.

Heat the vegetable oil in a large, heavy skillet until shimmering, and pan-fry the beef slices until golden brown, about 2 minutes on the first side and 1 minute on the second side. Fry 2 or 3 slices per batch.

Caraway Dill Bread

Ingredients

2/3 cup water (70 to 80 degrees F)
1 tablespoon butter or margarine,
softened
1 tablespoon nonfat dry milk
powder
2 tablespoons sugar
1 teaspoon salt
2 tablespoons dried parsley flakes
1 tablespoon caraway seeds
1 tablespoon dill weed
2 cups bread flour
1 1/2 teaspoons active dry yeast

Directions

In a bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Fondue Bread

Ingredients

3 1/2 teaspoons white sugar
2 teaspoons salt
1 tablespoon active dry yeast
4 cups all-purpose flour
1/2 cup margarine
1 cup milk
1 egg
1 egg yolk
2 pounds Muenster cheese,
shredded
1 egg white, beaten
2 tablespoons whole blanched
almonds

Directions

Heat milk and butter or margarine over low heat until very warm.

Combine sugar, salt, yeast, and 1 cup of flour in a large bowl. Stir in hot milk mixture, and beat with mixer on medium speed for 2 minutes. Beat in 1 more cup of flour, and continue beating for 2 more minutes. With a wooden spoon, stir in enough flour (about 2 cups) to make a soft dough.

Knead the dough on a lightly floured surface for about 10 minutes, adding more flour as necessary. Cover dough with bowl, and let rest for 15 minutes.

Meanwhile, shred muenster cheese. Combine with 1 egg and 1 egg yolk.

On a lightly floured surface and with a floured rolling pin, roll dough into a 24 x 6 inch rectangle. Spoon the cheese mixture into a log shape lengthwise along the dough. Fold the dough over the cheese making a 1 inch overlap, and pinch seam to seal. In a greased 9 inch round cake pan, place roll, seam side down, to make a ring. Overlap the ends, and pinch to seal. Cover with a towel. Let rest 10 minutes.

Brush loaf with egg white, and garnish with blanched almonds, if desired. Bake at 350 degrees F (175 degrees C) for 1 hour, until loaf sounds hollow when tapped. Remove bread from pan immediately. Cool for 15 minutes before slicing into wedges.

Savory Cheddar Bread

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon onion salt
1/2 teaspoon leaf oregano
1/4 teaspoon dry mustard
1 1/4 cups shredded sharp
Cheddar cheese
1 egg, well beaten
1 cup milk
1 tablespoon butter, melted

Directions

Combine flour, baking powder, sugar, onion salt, oregano, dry mustard and cheese; set aside. Combine egg, milk and butter; add all at once to dry ingredients, stirring just until moistened. Spread batter in a greased 8-1/2-in. x 4-1/2-in. loaf pan. Bake at 350 degrees F for 45 minutes.

Grandma VanDoren's White Bread

Ingredients

3 cups warm water
3 tablespoons active dry yeast
3 teaspoons salt
4 tablespoons vegetable oil
1/2 cup white sugar
8 cups bread flour

Directions

In a large bowl, combine warm water, yeast, salt, oil, sugar, and 4 cups flour. Mix thoroughly, and let sponge rise until doubled in size.

Gradually add about 4 cups flour, kneading until smooth. Place dough in a greased bowl, and turn several times to coat. Cover with a damp cloth. Allow to rise until doubled.

Punch down the dough, let it rest a few minutes. Divide dough into three equal parts. Shape into loaves, and place in three 8 1/2 x 4 1/2 inch greased bread pans. Let rise until almost doubled.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes. The loaves may need to be covered for the last few minutes with foil to prevent excess browning.

Grandma's Best Zucchini Bread

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 pinch ground nutmeg
1 pinch ground ginger
1 pinch ground black pepper
3 eggs, beaten
2 teaspoons vanilla extract
2 cups white sugar
1 cup vegetable oil
1/2 cup dates, pitted and chopped
2 cups shredded zucchini

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour two 9x5 inch loaf pans. Whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and pepper in a bowl until evenly combined; set aside.

Beat the eggs, vanilla, sugar, and vegetable oil in a mixing bowl until smooth. Fold in the flour, dates, and zucchini until no dry spots remain. Divide the batter between the two prepared loaf pans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 70 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Grandma's Unbaked Irish Soda Bread

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 1/2 teaspoons baking powder
1 teaspoon baking soda
2 cups buttermilk, or as needed

Directions

Preheat an electric griddle or fry pan to medium-high, about 350 degrees F (175 degrees C). Stir the flour, salt, baking powder, and baking soda together in a large bowl until well combined.

Stir in the buttermilk, 1/2 cup at a time, until the mixture forms a very sticky ball of dough. Turn the dough out onto a well-floured surface, and knead gently 8 to 10 times. Pat the dough into a circle about 1 1/2 inch thick, and cut the circle into quarters.

Place the wedges onto the preheated griddle and cook until the bottom is golden brown, about 15 minutes; turn over and cook the other side until golden, another 10 to 15 minutes. A toothpick inserted into the center of a wedge should come out clean. Stand the wedges on a wire rack to cool, then cut each wedge in half and slice horizontally for serving.

Peachy Bread Pudding with Caramel Sauce

Ingredients

2 cups fresh peaches - peeled, pitted and halved
1 (14 ounce) can sweetened condensed milk
3 eggs, lightly beaten
1 1/4 cups hot water
1/4 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups French bread, torn into small pieces

CARAMEL SAUCE

1/2 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 tablespoon rum

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish.

Chop the peaches and lightly mash them in a mixing bowl. Combine the sweetened condensed milk and the eggs; add them to the peaches and mix well. Stir in the hot water, melted butter, cinnamon, and vanilla. Stir the French bread into the custard mixture until the bread is completely moistened. Turn the pudding into the prepared baking dish.

Bake until a knife inserted in the center of the pudding comes out clean, about 1 hour and 10 minutes.

While the pudding is baking, combine the brown sugar, 1/2 cup butter, corn syrup, and rum in a saucepan. Bring to a boil over medium heat and simmer for 3 to 4 minutes or until just slightly thickened. Let cool slightly.

Remove the pudding from the oven and let it cool for about ten minutes before serving. Serve warm with the caramel sauce. Cool and cover any leftover pudding and store it in the refrigerator.

Breaded Chicken Limone

Ingredients

4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
2 eggs, lightly beaten
1 cup all-purpose flour
2 cups bread crumbs
salt and pepper to taste
1 teaspoon cayenne pepper

1 tablespoon olive oil
4 tablespoons butter, divided
3 cloves garlic, minced
1 (10 ounce) package frozen Brussels sprouts, thawed and diced
2 tablespoons all-purpose flour
3/4 cup water
2 tablespoons lemon juice
1 (16 ounce) can navy beans, drained
1 tablespoon white sugar
1/4 cup grated Parmesan cheese
1 teaspoon salt
ground black pepper to taste
1 tablespoon chopped fresh parsley, for garnish
2 tablespoons grated Parmesan cheese for topping

Directions

Preheat oven to 400 degrees F (200 degrees C).

Season flour, eggs, and bread crumbs with salt and pepper. Mix cayenne pepper into the flour only. Dip each breast into flour, then into the beaten eggs, and then into the bread crumbs, coating evenly. Place onto a greased cookie sheet. Bake for 15 minutes on each side or until brown and crispy.

While chicken bakes, heat oil and 2 tablespoons of the butter in a skillet over medium heat. Add garlic and Brussels sprouts and stir until garlic releases its fragrance and sprouts are heated through, about 2 minutes.

Stir in the flour. Then add the water, lemon juice, drained beans, and sugar. Stir over medium heat until sauce thickens, about 8 minutes. Add additional water if sauce is too thick. Remove from the heat and stir in remaining butter, 1/4 cup Parmesan cheese, salt and pepper.

Place each piece of chicken onto a serving plate. Spoon the sauce over it and garnish with chopped parsley and remaining Parmesan cheese.

Sun Dried Tomato and Asiago Cheese Bread

Ingredients

1 cup water
2 tablespoons extra virgin olive oil
1 teaspoon lemon juice
2 tablespoons white sugar
2 tablespoons instant powdered milk
1 teaspoon salt
2 1/2 cups bread flour
1/2 cup amaranth flour
2 tablespoons chopped sun-dried tomatoes
1/4 cup grated Asiago cheese
1 teaspoon dried basil (optional)
1/2 teaspoon freshly ground black pepper
1 teaspoon active dry yeast

Directions

Place all ingredients into bread machine in order given.

Bake according to bread machine directions for regular bake.

Bread in a Bag

Ingredients

3 cups all-purpose flour, divided
3 tablespoons white sugar
1 (.25 ounce) package rapid rise yeast
1 cup warm water
3 tablespoons non-fat dry milk
3 tablespoons olive oil
1 1/2 teaspoons salt

Directions

In a large resealable freezer bag, combine 1 cup of flour, sugar, yeast and warm water. Squeeze most of the air out of the bag, and seal. Squish with your hands until the well blended. Set aside to rest for 10 minutes at room temperature, or until bubbles appear.

In a separate bowl, stir together 1 cup of flour, dry milk, oil and salt. Pour into the resealable bag and squeeze out most of the air. Seal, and squish until well blended. Add the last cup of flour to the bag, and continue mixing in the same manner until well blended.

Remove the dough from the bag, and place on a floured surface. Knead for 5 to 8 minutes. Form into a small loaf, and place in a greased 8x4 inch loaf pan. Cover with a towel, and allow to rise for about 30 minutes, or until your finger leaves an impression when you poke the top of the loaf gently.

Preheat the oven to 375 degrees F (190 degrees C).

Bake the bread for 35 minutes in the preheated oven, until golden brown.

Honey Whole Wheat Bread

Ingredients

1 1/8 cups warm water (110 degrees F/45 degrees C)
3 tablespoons honey
1/3 teaspoon salt
1 1/2 cups whole wheat flour
1 1/2 cups bread flour
2 tablespoons vegetable oil
1 1/2 teaspoons active dry yeast

Directions

Add ingredients according to the manufacturer's directions to your bread machine. Use the wheat bread cycle and light color setting.

Best Cheese Bread

Ingredients

3 3/4 cups all-purpose flour
2 1/2 cups shredded Cheddar cheese
5 teaspoons baking powder
1/2 teaspoon dill weed
1/2 teaspoon garlic powder
2 eggs
1 1/2 cups milk
1/3 cup vegetable oil
3 tablespoons honey

Directions

In a large bowl, combine the flour, cheese, baking powder, dill and garlic powder. In another bowl, beat the eggs, milk, oil and honey. Stir into dry ingredients just until moistened. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean (top will have an uneven appearance). Cool for 10 minutes before removing from pan to a wire rack. Serve warm. Refrigerate leftovers.

Cheese Bread

Ingredients

1 (1 pound) loaf French bread,
sliced horizontally
4 tablespoons butter
1/2 cup mayonnaise
1 cup grated Parmesan cheese
4 ounces grated mozzarella
cheese
4 ounces shredded Cheddar
cheese
1/4 teaspoon garlic salt

Directions

Preheat the broiler.

Place the bread open faced on a cookie sheet. Spread the butter on the bread, then the mayonnaise. Sprinkle with Parmesan cheese, mozzarella cheese, Cheddar cheese and garlic salt.

Broil 6 to 8 minutes, until the cheese is melted and lightly browned.

Apricot Nut Bread

Ingredients

1 (15 ounce) can apricot halves
1/3 cup shortening
1/2 cup white sugar
2 eggs
1 3/4 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts

Directions

Drain apricots, and save syrup. Puree apricots in a food processor, adding syrup if necessary to make 1 cup.

Whisk together the flour, baking powder, soda, and salt.

In a large bowl, cream together shortening and sugar. Add eggs one at a time, and beat till fluffy. Add flour mixture alternately with apricot puree to the creamed mixture. Stir in nuts. Spread batter into a greased and floured 9 x 5 loaf pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove from pan, and cool on a rack.

Tomato-Bread Salad with Basil and Capers

Ingredients

5 cups 1/2-inch cubed French or Italian bread
1 1/2 pounds tomatoes, stemmed and cut into medium dice
2 medium garlic cloves, minced
1/2 large red onion, cut into small dice
1/2 cup torn fresh basil leaves
1/4 cup drained capers
1/4 cup olive oil
2 tablespoons red wine vinegar
1 pinch ground black pepper, to taste

Directions

Adjust oven rack to center position and heat oven to 250 degrees.

Place bread cubes on a cookie sheet with a rim; bake until bread is dried out, about 30 minutes, then set aside to cool.

Meanwhile dice and salt the tomatoes in a medium bowl; stir in the garlic and let stand until juicy, about 30 minutes.

Prepare remaining ingredients; add to tomatoes and toss. Add bread cubes; toss again. Adjust seasonings, including pepper to taste. Let stand 10 minutes before serving.

Turkey Dressing Bread

Ingredients

1 cup milk, room temperature
1 egg
1 tablespoon butter, softened
2 tablespoons brown sugar
1 1/2 teaspoons salt
1/3 cup yellow cornmeal
3 cups bread flour
4 1/2 teaspoons dried minced
onion flakes
1 1/2 teaspoons celery seed
3/4 teaspoon poultry seasoning
1/2 teaspoon rubbed sage
1/2 teaspoon ground black
pepper
2 1/4 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select basic bread setting; press Start. Check dough after 5 minutes of mixing. Add 1 to 2 tablespoons of water or flour if needed.

French Quarter Bread Pudding

Ingredients

1 (1 pound) loaf French bread
1/2 cup chopped pecans
1/2 cup unsalted butter, melted
3 eggs
1 cup half-and-half cream
1 1/4 cups milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup white sugar
1 teaspoon vanilla extract
1/4 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Cut bread into 1 inch thick slices. Arrange bread slices and pecans on a baking sheet and drizzle with melted butter; toast lightly.

In a large bowl, beat together eggs, cream, milk, cinnamon, nutmeg, sugar and vanilla. Put bread and pecans in a lightly greased 7x11 in casserole dish. Pour egg mixture over bread. Make sure that bread slices are saturated with liquid.

Bake in preheated oven for 60 minutes, until golden. Serve warm.

Eucharistic Bread

Ingredients

3 cups all-purpose flour
1/4 cup brown sugar
1/2 tablespoon salt
1 teaspoon baking soda
2 tablespoons honey
1/4 cup shortening
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets.

In a large mixing bowl, combine flour, sugar, salt and baking soda. Stir in honey, shortening and water. Mix dough until it is smooth and well developed. Turn dough out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.

Divide the dough into two equal pieces and form into loaves. Place loaves on prepared baking sheets.

Bake in preheated oven for 35 to 40 minutes, or until golden.

S.C.A. Trail Bread

Ingredients

1/3 cup honey
3 (.25 ounce) packages active dry yeast
2 tablespoons vegetable oil
3 cups warm water (110 degrees F/45 degrees C)
2 tablespoons salt
9 cups bread flour

Directions

In a large mixing bowl, dissolve honey and yeast in warm water. Let stand until creamy, about 10 minutes.

Stir in oil, salt and 4 cups of flour. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead for about 15 minutes. The dough should be soft like a baby's butt and it should not stick to your hands. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 45 to 60 minutes, until loaves sound hollow when on the bottom. Serve hot out of the oven or let cool and store for later.

Dee's Health Bread

Ingredients

2 tablespoons active dry yeast
1 teaspoon white sugar
1/2 cup warm water
3 1/2 cups warm water
1/4 cup honey
1/4 cup molasses
1/2 cup vegetable oil
2 eggs
2 tablespoons lemon juice
7 cups whole wheat flour
1/4 cup flax seed
1/4 cup cracked wheat
1/4 cup sunflower seeds
4 teaspoons salt
4 cups bread flour

Directions

In a small bowl, dissolve the yeast and sugar in 1/2 cup warm water. In a large bowl, mix remaining 3 1/2 cups warm water, honey, molasses, oil, eggs and lemon juice. Mix well. Add yeast mixture and stir.

Gradually add 5 cups whole wheat flour beating well after each addition. Add the flax, cracked wheat and sunflower seeds, stir well.

Let stand for 20 minutes, until mixture is very light. Stir in salt and the rest of the flours until dough pulls away from the sides of the bowl.

Knead 10 to 15 minutes until dough is smooth and elastic. Put into a greased bowl and cover, let rise in the oven with light on until doubled, about 1 hour.

Punch down and shape into 6 round balls. Cover and let rest for 20 minutes.

Form into loaves and let rise covered in oven until doubled. Bake at 375 degrees F (190 degrees C) 25-35 minutes.

Honey Wheat Bread

Ingredients

2 1/2 cups all-purpose flour
3 1/2 cups whole-wheat flour,
divided
2 (.25 ounce) packages active dry
yeast
1 cup milk
1 1/4 cups water
1/4 cup honey
3 tablespoons butter or margarine
1 tablespoon salt

Directions

In a mixing bowl, combine 2 cups all-purpose flour, 2 cups whole wheat flour and yeast. In a saucepan, heat milk, water, honey, butter and salt to 120 degrees F-130 degrees F; add to flour mixture. Blend on low speed until moistened; beat on medium for 3 minutes. Gradually stir in remaining whole wheat flour and enough of the remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into two loaves; place in a greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 375 degrees F for 40-45 minutes. Remove from pans to cool on wire racks.

Ricotta Bread

Ingredients

3 tablespoons warm milk (70 to 80 degrees F)
2/3 cup ricotta cheese
4 teaspoons butter or margarine, softened
1 egg
2 tablespoons sugar
1/2 teaspoon salt
1 1/2 cups bread flour
1 teaspoon active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Cocoa Almond Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1/4 cup butter or margarine, softened
1 egg
1/2 teaspoon almond extract
1/2 cup sugar
1/4 cup baking cocoa
1/2 teaspoon salt
3 1/8 cups bread flour
2 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Paula's Bread Sticks

Ingredients

1 1/3 cups warm water (110 degrees F/45 degrees C)
3 tablespoons butter, softened
4 cups bread flour
2 teaspoons salt
1/4 cup white sugar
1/4 cup sesame seeds
2 tablespoons dry milk powder
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start. Spray two baking sheets with cooking spray.

Preheat oven to 375 degrees F (190 degrees C). When dough cycle is complete, remove dough to a lightly oiled surface. Divide dough up into 18 pieces. Roll each piece on an oiled board, from center of piece to the outside edges to form bread sticks. Place bread sticks at least 1 inch apart on the prepared pans.

Bake in preheated oven for 10 to 15 minutes, until golden. Remove to a wire rack to cool.

Blue Ribbon White Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon sugar
1/2 cup warm water (110 degrees F/45 degrees C)
1 (12 fluid ounce) can evaporated milk
1/4 cup warm water
1/4 cup shortening, melted
1/4 cup honey
2 teaspoons salt
6 cups bread flour
2 tablespoons butter, melted

Directions

In a small bowl, dissolve yeast and sugar in 1/2 cup warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the evaporated milk, 1/4 cup water, shortening, honey, salt and 2 cups flour. Stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Punch dough down and divide in half. Roll out each half and roll into loaf shapes, sealing seams by pinching. Place in buttered 9x5 inch bread pans. Butter the tops of each loaf with melted butter; cover loosely with plastic wrap. Let rise in warm area until doubled, about 30 minutes.

Place a small pan of hot water on the bottom shelf of the oven. Preheat oven to 375 degrees F (190 degrees C).

Uncover loaves and bake until tops are golden brown, about 25 to 35 minutes. Brush butter onto crusts while warm. Slice when cool.

Jalapeno Bread I

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 teaspoon salt
2 tablespoons white sugar
1/2 cup shredded Monterey Jack cheese
6 tablespoons fresh chopped jalapeno peppers
3 cups bread flour
1/2 tablespoon active dry yeast

Directions

Add ingredients according to the bread machine manufacturer's directions.

Set your machine on regular basic bread.

Hot Water Cornmeal Bread

Ingredients

4 cups boiling water
1 cup cornmeal
2/3 cup molasses
1/2 teaspoon baking soda
1/2 cup margarine
2 tablespoons salt
4 cups cold water
1/4 cup warm water (110 degrees F/45 degrees C)
1 (.25 ounce) package active dry yeast
20 1/2 cups bread flour

Directions

Place boiling water into a large mixing bowl. Stir cornmeal slowly into boiling water to make mush, stirring constantly to eliminate large lumps. Add baking soda to molasses, and beat until light and foamy. Add molasses mixture to cornmeal mixture. Mix in butter or margarine and salt. Stir in cold water to make mixture lukewarm. Dissolve yeast in 1/4 cup warm water, and add to cornmeal mixture. Gradually add flour.

Turn dough out onto a lightly floured surface, and knead until smooth. Place in a large greased bowl. Grease the top of the dough. Cover with a damp cloth, and allow to rise until doubled.

Punch down dough, and divide into 6 parts. Shape 4 parts into loaves, and place in 9 x 5 inch loaf pans. Use the remaining dough to make into 2 dozen rolls. Allow to rise until doubled.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until brown.

Cantaloupe Bread with Praline Glaze

Ingredients

3 eggs
1 cup vegetable oil
2 cups white sugar
1 tablespoon vanilla extract
2 cups cantaloupe - peeled,
seeded and pureed
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
3/4 teaspoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger

1/2 cup butter
1 2/3 cups brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour two 9x5 inch loaf pans.

In a large bowl, beat together eggs, vegetable, sugar, vanilla and cantaloupe. In a separate bowl, sift together flour, salt, baking soda, baking powder, cinnamon and ginger. Stir flour mixture into cantaloupe mixture; stir to combine. Pour batter into prepared pans.

Bake in preheated oven for 1 hour, until a toothpick inserted into center of a loaf comes out clean. Meanwhile, combine margarine and brown sugar. Microwave for 3 minutes, stirring at 1 minute intervals; mix in pecans. Pour sauce over warm bread. Let cool for 1 hour before serving.

Irish Soda Bread V

Ingredients

3 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
4 cups whole wheat flour
2 teaspoons white sugar
2 cups buttermilk
1 cup milk
1 tablespoon vegetable oil

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, sift together all-purpose flour, salt and baking soda. Add whole wheat flour and sugar; stir to combine. In a separate bowl, mix together buttermilk, milk and oil.

Add milk mixture to flour mixture; mix just until combined. Divide dough in half and form into two round, flat loaves. Place loaves on a lightly greased baking sheet.

Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake for an additional 25 to 30 minutes, until golden brown.

Lemon Bread Pudding

Ingredients

3 slices day-old bread, cubed
3/4 cup raisins
2 cups milk
1/2 cup sugar
2 tablespoons butter or margarine
1/4 teaspoon salt
2 eggs
1 teaspoon vanilla extract
LEMON SAUCE:
3/4 cup sugar
2 tablespoons cornstarch
1 cup water
3 tablespoons lemon juice
2 teaspoons grated lemon peel
1 tablespoon butter or margarine

Directions

Toss bread and raisins in an ungreased 1-1/2-qt. baking dish. In a saucepan, combine milk, sugar, butter and salt; cook and stir until butter melts. Remove from the heat. Whisk eggs and vanilla in a small bowl; gradually stir in a small amount of the hot mixture. Return all to the pan and mix well. Pour over bread and raisins. Set the dish in a larger baking pan; add 1 in. of hot water. Bake, uncovered, at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. For sauce, combine the sugar and cornstarch in a saucepan. Stir in water until smooth; bring to a boil over medium heat. Boil for 1-2 minutes, stirring constantly. Remove from the heat; stir in lemon juice, peel and butter until butter melts. Serve over warm or cold pudding. Refrigerate any leftovers.

Cranberry Bread Pudding

Ingredients

16 slices bread, crust removed,
cubed
1 1/2 cups fresh or thawed frozen
cranberries
1 tablespoon grated orange peel
1/4 cup butter or margarine,
melted
6 eggs
4 cups milk
13 tablespoons sugar, divided
1 teaspoon vanilla extract
ORANGE CUSTARD SAUCE:
3 egg yolks
1/4 cup sugar
1 cup whipping cream
1 orange peel strip (1/4 inch)
1/2 teaspoon orange extract

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the bread cubes, cranberries and orange peel. Repeat layers. Drizzle with butter. In a large mixing bowl, beat the eggs, milk 3/4 cup sugar and vanilla; pour over bread mixture. Let stand for 15-30 minutes. Sprinkle with remaining sugar. Bake, uncovered, at 375 degrees F for 65-75 minutes or until a knife inserted near the center comes out clean.

For sauce, in a heavy saucepan, beat egg yolks and sugar. Stir in cream and orange peel. Cook and stir over low heat for 20-25 minutes or until mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat; discard orange peel. Stir in extract. Cover and refrigerate until chilled. Serve with bread pudding.

Whole Grain Healthy Banana Bread

Ingredients

3/4 cup SLENDA® Sugar Blend
3/4 cup flax seed meal
5 ripe bananas, mashed
1/4 cup skim milk
1/4 cup low-fat sour cream
2 teaspoons egg whites
2 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and a 9x5 inch loaf pan.

In a medium bowl, mix together the sugar blend, flax meal, bananas, milk, sour cream and egg whites until well blended. Combine the flour, baking soda and salt; stir into the banana mixture until moistened. Spoon into prepared loaf pan.

Bake for 1 hour and 10 minutes in the preheated oven, or until a toothpick inserted into the crown of the loaf comes out clean.

Basic Yankee Bread Stuffing

Ingredients

1 pound ground pork sausage
1 tablespoon butter
6 stalks chopped celery
2 onions, chopped
2 (1 pound) loaves day-old white bread, torn into small pieces
1 1/2 teaspoons sage seasoning mixture
salt and pepper to taste
2 eggs, lightly beaten
1 cup chicken broth

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

Place pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Melt the butter in a large saucepan over medium heat. Place the celery and onions in the saucepan, and slowly cook and stir until tender.

Mix together the sausage, celery, onions, bread, sage, salt and pepper in a large bowl.

Pour the eggs and chicken broth into the mixture. Use more broth if needed. The stuffing should be moist, not mushy.

Press the mixture into the baking dish. Bake 1 hour in the preheated oven, or until the top is brown and crisp.

Honey Corn Bread

Ingredients

1 cup all-purpose flour
3/4 cup cornmeal
1/4 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
Dash salt
1 1/3 cups half-and-half cream
1 cup frozen corn
1/4 cup butter or margarine,
melted
1/4 cup honey
1 egg
3 teaspoons vanilla extract

Directions

In a bowl, combine the flour, cornmeal, sugar, baking powder, baking soda and salt. In another bowl, combine the remaining ingredients; stir into dry ingredients just until moistened.

Pour into a greased 9-in. ovenproof skillet. Bake at 425 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into wedges; serve warm.

English Bread Pudding

Ingredients

6 1/4 cups cubed whole wheat bread
1 1/4 cups milk
1 egg, beaten
1/3 cup butter, softened
3/4 cup raisins
1/4 cup dried mixed fruit
1/4 cup SPLENDAB® Brown Sugar Blend
1 tablespoon ground nutmeg
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine bread and milk, and set aside to soak for 5 minutes. Then stir in egg, butter, raisins, mixed fruit, SPLENDAB® Brown Sugar Blend, nutmeg, and cinnamon. Mix well. Press the mixture into a 9-inch square baking pan.

Bake in preheated oven until golden and firm to touch, about 35 minutes. Leave in baking pan to cool, then cut into squares.

Cracklin' Bread II

Ingredients

1 egg
3 tablespoons shortening or
bacon fat
1 1/8 cups buttermilk
1 1/4 cups cornmeal
2 tablespoons sugar
1/4 cup all-purpose flour
1/2 teaspoon baking soda
1 tablespoon baking powder
1 teaspoon salt
1 cup crushed pork cracklin's

Directions

Preheat the oven to 450 degrees F (220 degrees C). Grease a 9x9 inch square baking dish.

In a medium bowl, mix together the egg, shortening and buttermilk. In a separate bowl, stir together the cornmeal, sugar, flour, baking soda, baking powder and salt. Stir the dry ingredients into the wet ingredients until smooth, then stir in the pork cracklin's. Pour the batter into the prepared baking dish.

Bake for 25 to 30 minutes in the preheated oven, until center is set and the top is slightly brown.

Orange Quick Bread

Ingredients

2 cups biscuit baking mix
1/2 cup white sugar
2 tablespoons grated orange zest
2/3 cup orange juice
1 egg, beaten
1 tablespoon vegetable oil
1/2 cup almonds, chopped
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a large bowl, stir together baking mix, sugar and orange zest. Add orange juice, egg and vegetable oil; stir to combine. Fold in almonds and raisins. Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

Braided Almond-Herb Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 tablespoons sugar
1/4 cup warm water (105 degrees to 115 degrees)
1/4 cup butter or margarine
1 teaspoon salt
1 cup warm milk (110 to 115 degrees F)
3 1/2 cups all-purpose flour, divided
1 teaspoon dried rosemary, crushed
1 teaspoon dill weed
1/2 teaspoon dried marjoram, crushed
1/2 cup finely chopped almonds, toasted, divided
1 egg, beaten
1 tablespoon water

Directions

Dissolve yeast and sugar in warm water; set aside. In large mixing bowl, combine butter, salt and milk. Stir in yeast mixture, 2 cups flour, herbs and 2 tablespoons almonds. Beat until well-mixed. Stir in enough remaining flour to form a soft dough. Turn out onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place dough in greased bowl, turning once to grease dough surface. Cover; let rise in warm place until doubled, about 1 hour. Punch dough down and cut off 1/3 of dough; set aside. Divide remaining dough into three equal parts, shaping each into a 14-in. rope. Braid ropes and place on greased baking sheet. Divide set-aside dough into three ropes and braid. Place smaller braid on top of larger braid. Cover; let rise until doubled, about 1 hour. Combine egg and water. Brush over entire loaf; sprinkle with remaining almonds. Bake at 375 degrees F for 30 minutes.

Cheddar Casserole Bread

Ingredients

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
3/4 cup milk
1/2 cup mayonnaise*
1 egg, beaten
2 cups shredded Cheddar cheese
1/2 cup chopped green onions

Directions

In a bowl, combine the flour, baking powder and salt. Add the milk, mayonnaise and egg; mix just until combined. Fold in the cheese and onions. Spoon into a greased 9-in. round baking pan.

Bake at 425 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Refrigerate any leftovers.

Maple Oatmeal Bread

Ingredients

3/4 cup plus 2 tablespoons water
(70 to 80 degrees)
1/3 cup maple syrup
1 tablespoon vegetable oil
1 teaspoon salt
3/4 cup quick-cooking oats
2 1/2 cups bread flour
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select the basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Apple Cheddar Bread

Ingredients

2/3 cup white sugar
2 cups self-rising flour
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
2 eggs, beaten
1/2 cup margarine, melted
1 apple - peeled, cored and finely chopped
1/2 cup shredded Cheddar cheese
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, combine the sugar, flour, cinnamon walnuts, apples, and cheese. Add the eggs, melted butter or margarine, and milk; stir until well blended. Pour into prepared loaf pan.

Bake in preheated oven for 1 hour, or until done. If loaf starts to brown too much, cover with foil.

Date Orange Bread

Ingredients

- 1 egg
- 2 tablespoons butter, softened
- 1 cup white sugar
- 3 tablespoons grated orange zest
- 2/3 cup fresh orange juice
- 1/3 cup boiling water
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup chopped walnuts
- 1 cup dates, pitted and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5x3 inch loaf pan.

Beat egg slightly. Add butter and sugar. Beat smooth. Zest one orange; set 1 tablespoon zest aside. Juice 2 oranges. Place juice in a 1 cup measure and add boiling water to fill the cup. Stir zest, juice and vanilla into batter.

In another bowl, put flour, baking powder, soda, and salt. Stir in walnuts and dates. Pour over batter. Stir to moisten. Spoon into greased 9x5x3 inch loaf pan.

Bake in 350 degree F (175 degree C) oven for 1 hour until it tests done. Cool 10 minutes. Remove from pan. Finish cooling and wrap.

Cathy's Banana Bread

Ingredients

1 cup mashed bananas
1 cup sour cream
1/4 cup margarine
1 1/3 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan, or two 7x3 inch loaf pans.

Combine banana and sour cream. Set aside. In a large bowl, cream together the margarine and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and banana mixture. Combine the flour, baking soda, baking powder and salt; stir into the banana mixture. Spread the batter evenly into the prepared pan or pans.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted into the center of the bread comes out clean.

Brunch Tidbits Bread

Ingredients

1 1/2 cups shredded Cheddar cheese
3/4 cup chopped green olives
3/4 cup chopped ripe olives
1/2 cup creamy salad dressing or mayonnaise
1/4 cup sliced green onions
1/4 teaspoon pepper
4 English muffins, split

Directions

In a bowl, combine cheese, olives, salad dressing, onions and pepper. Spread on English muffins; cut into fourths. Place on an ungreased baking sheet and bake at 350 degrees F for 8-10 minutes or until bubbly. Or freeze and bake frozen at 350 degrees F for 18-20 minutes.

Light Wheat Bread

Ingredients

4 cups all-purpose flour
1/2 cup whole wheat flour
1 tablespoon sugar
1 tablespoon salt
2 (.25 ounce) packages active dry yeast
1 3/4 cups water
1 tablespoon butter or margarine

Directions

In a mixing bowl, combine 2-1/2 cups all-purpose flour, whole wheat flour, sugar, salt and yeast. In a saucepan, heat water and butter to 120 degrees F-130 degrees F. Add to the dry ingredients; beat until smooth. Stir in enough remaining all-purpose flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 20 minutes.

Divide dough in half; shape into loaves. Place in two greased 8-in. x 4-in. x 2-in. loaf pans. Cover and refrigerate for up to 12 hours. Remove from the refrigerator; let stand in a warm place for 30 minutes. Bake at 400 degrees F for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool.

Pecan Zucchini Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking powder
3 eggs
1/2 cup vegetable oil
1/2 cup sour cream
1 teaspoon vanilla extract
2 cups shredded zucchini
1 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In another bowl, beat the eggs, oil, sour cream and vanilla. Stir into dry ingredients just until moistened. Fold in zucchini and nuts.

Transfer to two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pans to wire racks to cool completely.

Banana Split Bread

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1 cup mashed ripe bananas
3 tablespoons milk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. beat in egg. In a small bowl, combine bananas and milk. Combine the flour, baking powder and baking soda; add to creamed mixture alternately with banana mixture. Fold in chocolate chips and pecans.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Country Sage Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
2 tablespoons sugar
2 tablespoons shortening
2 teaspoons celery seed
1 1/2 teaspoons salt
1 teaspoon rubbed sage
1/4 teaspoon ground nutmeg
1 egg
3 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, sugar, shortening, celery seed, salt, sage, nutmeg, egg and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Shape into a round loaf. Place in a greased 8-in. or 9-in. pie plate. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 400 degrees F for 35-40 minutes or until golden brown. Remove from pie plate to a wire rack to cool.

Prissy's Garlic Bread

Ingredients

2 cups butter, softened
1 tablespoon olive oil
1/2 teaspoon celery salt
1 teaspoon poultry seasoning
1 teaspoon ground cumin
1 teaspoon onion powder
2 teaspoons garlic powder
2 loaves Italian bread

Directions

Whip the butter, olive oil, celery salt, poultry seasoning, cumin, onion powder, and garlic powder together until light and fluffy. Cover; refrigerate at least 4 hours. Allow the mixture to return to room temperature before using.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Open the loaves of Italian bread with your fingers (do not use a knife) by pulling edges and ripping the bread into two equal portions (top and bottom). Spread the garlic butter evenly over the torn sides of the bread and place buttered-side-up onto a baking sheet.

Broil in the preheated oven until golden brown and crunchy on top, 4 to 5 minutes. Serve hot.

Cheddar Flat Bread

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
2 tablespoons butter or margarine, softened
1 tablespoon sugar
1 1/2 teaspoons salt
2 1/2 cups all-purpose flour
1/4 cup butter or margarine, melted
2 tablespoons dried minced onion
1/2 teaspoon dried oregano
1/2 teaspoon paprika
1/4 teaspoon celery seed
1/4 teaspoon garlic salt
1 cup shredded Cheddar cheese

Directions

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar and salt. Stir in enough flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 4 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 minutes. Punch dough down. Divide in half. Press each into a greased 9-in. pie plate.

In a small bowl, combine melted butter and seasonings; brush over dough. Sprinkle with cheese. Prick dough several times with a fork. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool. Store in the refrigerator.

Strawberry Nut Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 teaspoons ground cinnamon
2 cups white sugar
2 cups sliced fresh strawberries
4 eggs
1 1/4 cups vegetable oil
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 2 9x5 inch loaf pans.

Sift together the flour, baking soda, salt, ground cinnamon and sugar in a large mixing bowl. Make a well in the center. Beat together the eggs and oil and pour them into the well. Stir just enough to moisten the ingredients. Fold in the strawberries and nuts. Pour mixture into prepared pans; fill containers no more than half full.

Bake in a preheated oven about 60 minutes or until a toothpick inserted in the center comes out clean. Cool 20 to 30 minutes before removing from pans. Move to a rack to cool completely before slicing.

Date-Nut Yeast Bread

Ingredients

1 1/8 cups water (70 to 80 degrees F)
2 tablespoons brown sugar
1 tablespoon butter or margarine
1 1/2 teaspoons salt
3 1/4 cups bread flour
2 1/4 teaspoons active dry yeast
1/2 cup chopped dates
1/4 cup chopped walnuts

Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add dates and walnuts.

Poppy Seed Egg Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
1/4 cup butter or margarine,
softened
2 eggs
1 egg yolk
2 tablespoons sugar
1 1/2 teaspoons salt
1 tablespoon poppy seeds
3 cups bread flour
1 3/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Lemon Poppy Seed Bread

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant lemon pudding mix
4 eggs
1 cup warm water
1/2 cup vegetable oil
4 teaspoons poppy seeds

Directions

In a mixing bowl, combine the cake and pudding mixes, eggs, water and oil; beat until well mixed. Fold in poppy seeds.

Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 35-40 minutes or until bread tests done. Cool in pans for 10 minutes before removing to a wire rack.

Nick's Favorite Cherry Pecan Bread

Ingredients

1/2 cup margarine
3/4 cup white sugar
2 eggs
1 cup buttermilk
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf pan.

In a large bowl, cream butter or margarine and sugar together. Add eggs, and continue mixing until light and fluffy. Add baking soda, salt, and vanilla; mix thoroughly. Alternately add buttermilk and flour to the creamed mixture, mixing only enough to hold ingredients together. Fold in cherries and nuts, mixing lightly. Turn batter into prepared pan.

Bake for 50 to 60 minutes, or until bread tests done. Cool completely before slicing.

Old Fashion Molasses Bread

Ingredients

1 5/8 cups water
4 cups bread flour
2 tablespoons butter
2 tablespoons dry milk powder
1/3 cup molasses
1 tablespoon active dry yeast
2 teaspoons salt

Directions

Place ingredients in the bread machine pan in the order suggested by the manufacturer. Select Dough or White Bread setting, and then Start.

If the dough does not form a ball on the paddle, add 1 tablespoon of flour at a time until the ball forms. Allow machine to complete selected cycle.

To bake conventionally, remove the dough from the bread machine pan after the Dough cycle has completed. Shape into a loaf, and place in a greased 9 x 5 inch loaf pan. Let rise until doubled. Bake at 350 degrees F (175 degrees C) for about 40 minutes.

Cinnamon Swirl Bread

Ingredients

1 cup warm milk (70 to 80 degrees F)
1/4 cup water (70 to 80 degrees F)
2 eggs
1/4 cup butter or margarine, softened
1 teaspoon salt
1/4 cup sugar
5 cups bread flour
2 1/4 teaspoons active dry yeast
FILLING:
2 tablespoons butter or margarine, melted
1/3 cup sugar
1 tablespoon ground cinnamon
GLAZE:
1 cup confectioners' sugar
4 teaspoons milk
1/2 teaspoon vanilla extract

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface; divide in half. Roll each portion into a 10-in. x 8-in. rectangle. Brush with butter. Combine sugar and cinnamon; sprinkle over dough. Roll up tightly jelly-roll style, starting with a short side. Pinch seams and ends to seal. Place seam side down in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise in a warm place until doubled, about 1 hour.

Bake at 350 degrees F for 25 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown. Remove from pans to wire racks to cool completely. Combine glaze ingredients; spoon over loaves.

Brazilian Cheese Bread (Pao de Queijo)

Ingredients

1/2 cup olive oil or butter
1/3 cup water
1/3 cup milk or soy milk
1 teaspoon salt
2 cups tapioca flour
2 teaspoons minced garlic
2/3 cup freshly grated Parmesan cheese
2 beaten eggs

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour olive oil, water, milk, and salt into a large saucepan, and place over high heat. When the mixture comes to a boil, remove from heat immediately, and stir in tapioca flour and garlic until smooth. Set aside to rest for 10 to 15 minutes.

Stir the cheese and egg into the tapioca mixture until well combined, the mixture will be chunky like cottage cheese. Drop rounded, 1/4 cup-sized balls of the mixture onto an ungreased baking sheet.

Bake in preheated oven until the tops are lightly browned, 15 to 20 minutes.

Scrambled Egg Brunch Bread

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
4 ounces thinly sliced deli ham, julienned
4 ounces cream cheese, softened
1/2 cup milk
8 eggs
1/4 teaspoon salt
Dash pepper
1/4 cup chopped sweet red pepper
2 tablespoons chopped green onion
1 teaspoon butter
1/2 cup shredded Cheddar cheese

Directions

Unroll each tube of crescent dough (do not separate rectangles). Place side by side on a greased baking sheet with long sides touching; seal seams and perforations. Arrange ham lengthwise down center third of rectangle.

In a mixing bowl, beat cream cheese and milk. Separate one egg; set egg white aside. Add the egg yolk, remaining eggs, salt and pepper to cream cheese mixture; mix well. Add red pepper and onions.

In a large skillet, melt butter; add egg mixture. Cook and stir over medium heat just until set. Remove from the heat. Spoon scrambled eggs over ham. Sprinkle with cheese.

On each long side of dough, cut 1-in.-wide strips to the center to within 1/2 in. of filling. Starting at one end, fold alternating strips at an angle across the filling. Pinch ends to seal and tuck under. Beat reserved egg white; brush over dough. Bake at 375 degrees F for 25-28 minutes or until golden brown.

The Best Banana Bread

Ingredients

1/2 cup margarine, softened
1 cup white sugar
2 eggs
1 1/2 cups mashed banana
2 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x5 inch pan.

Cream margarine and sugar until smooth. Beat in eggs, then bananas. Add flour and soda, stirring just until combined.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for about 1 hour (or till toothpick comes out clean). Remove from pan and let cool, store in refrigerator or freeze.

Corn Bread Squares

Ingredients

1 cup yellow cornmeal
1/4 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 egg, lightly beaten
1 (8 ounce) container fat-free plain yogurt
1/2 cup fat-free milk
1/4 cup canola oil
1 tablespoon honey

Directions

In a large bowl, combine the first five ingredients. In another bowl, combine the egg, yogurt, milk, oil and honey. Stir into dry ingredients just until moistened. Pour into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 425 degrees F for 16-20 minutes or until a toothpick comes out clean.

Onion Cheese Bread

Ingredients

1 (1 pound) loaf unsliced French bread
8 ounces Monterey Jack cheese, cut into 1/8-inch cubes
1/2 cup chopped green onions
6 tablespoons butter or margarine, melted
4 1/2 teaspoons lemon juice
1 1/2 teaspoons prepared mustard

Directions

Cut bread lengthwise down the middle to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Cut diagonally into 1-in. slices to within 1/2 in. of bottom. Repeat cuts in the opposite direction. Stuff bread with cheese and onions. Place on a double thickness of heavy-duty foil (about 24 in. x 12 in.).

Combine the butter, lemon juice and mustard; drizzle over bread. Fold foil around bread. Place on a baking sheet. Bake at 425 degrees F for 20 minutes or until cheese is melted. Unwrap; bake 5 -10 minutes longer or until bread is lightly crisp. Cut into pieces; serve warm.

Low-Fat Pumpkin Bread

Ingredients

2 cups sugar
1 (15 ounce) can solid pack pumpkin
1 cup unsweetened applesauce
1/2 cup egg substitute
3 1/3 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg or allspice
1 cup chopped nuts or raisins (optional)

Directions

In a mixing bowl, combine the sugar, pumpkin, applesauce and egg substitute; mix well. Combine the flour, cinnamon, baking soda, baking powder, salt and nutmeg; gradually add to pumpkin mixture and mix well. Stir in nuts or raisins if desired. Pour into two 8-in. x 4-in. x 2-in. loaf pans coated with nonstick cooking spray. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Christmas in The Islands Bread

Ingredients

3 eggs
1/2 cup vegetable oil
1 teaspoon dark rum, or rum
flavoring
1/2 cup milk
2 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups canned crushed pineapple,
drained
1/2 cup dried cherries
1 1/3 cups toasted coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

Beat together eggs, oil, rum, and milk in a bowl. Sift together flour, sugar, baking powder, baking soda, nutmeg, and salt in a separate bowl. Mix the flour into the eggs until just moistened. Gently fold in the pineapple, cherries, and coconut. Pour into prepared pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 40 to 45 minutes. Let cool in pan for 10 minutes before removing to cool on a wire rack.

Four-Grain Bread

Ingredients

1 1/2 cups water (70 to 80 degrees F)
1/2 cup honey
1 1/2 teaspoons salt
2 cups bread flour
1 cup whole wheat flour
3/4 cup rye flour
3/4 cup cornmeal
2 1/4 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Chocolate Pinwheel Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm milk (110 to 115 degrees F)
1/4 cup sugar
1 teaspoon salt
2 eggs
4 ounces cream cheese, softened
4 cups bread flour
FILLING:
4 ounces cream cheese, softened
1/2 cup confectioners' sugar
2 tablespoons baking cocoa
1 cup semisweet chocolate chips
1 egg, beaten

Directions

In a large mixing bowl, dissolve yeast in warm milk. Add the sugar, salt, eggs, cream cheese and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface; divided in half. Roll each portion into a 12-in. x 8-in. rectangle. In a small mixing bowl, beat cream cheese, confectioners' sugar and cocoa until smooth. Spread over each rectangle to within 1/2 in. of edges. Sprinkle with chocolate chips. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Place seam side down in two greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Brush tops of loaves with egg. Bake at 350 degrees F for 25 minutes. Cover loosely with foil. Bake 15-20 minutes longer or until loaves sound hollow when tapped. Remove from pans to wire racks to cool.

Cheesy Breads

Ingredients

3 cups shredded Cheddar cheese
1 cup mayonnaise
1 (1 ounce) package dry Ranch-style dressing mix
1 (2 ounce) can chopped black olives, drained
4 green onions, sliced
2 French baguettes, cut into 1/2 inch slices

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend Cheddar cheese, mayonnaise, ranch-style dressing mix, black olives and green onions. Increase the amount of mayonnaise as desired if the mixture seems too dry.

Spread equal amounts of the Cheddar cheese mixture on French baguette slices. Arrange slices in a single layer on a large baking sheet. Bake in the preheated oven 15 minutes, or until cheese is bubbly and lightly browned. Serve warm.

Rustic Country Bread

Ingredients

3/4 cup spring water
1/4 teaspoon bread machine yeast
1 3/4 cups bread flour
1 cup spring water
1/2 teaspoon bread machine yeast
2 cups bread flour
1/3 cup whole wheat flour
1/4 teaspoon salt

Directions

The day before making bread, place 3/4 cup spring water, 1/4 teaspoon bread machine yeast and 1 3/4 cup bread flour into pan of a bread machine. Select dough cycle and let knead for 5 minutes. Stop machine and let rise overnight.

The next day, pour starter from bread machine pan into a non-metallic container. Reserve 1/3 cup for this recipe and freeze remainder for later use.

In a large bowl, mix together 1/3 cup reserved starter, 1 cup spring water, 1/2 teaspoon yeast, 2 cups bread flour, whole wheat flour and salt. Select Dough Cycle; press Start. After 10 minutes, remove dough from machine and place in a lightly oiled bowl. Cover with a damp towel and let rise until doubled, about 2 hours. Deflate dough and let rise again until doubled, about 1 hour.

Turn dough out onto a lightly floured surface and form into a round loaf. Place loaf on a baking sheet that has been sprinkled with cornmeal. Cover and let rise until nearly doubled, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Spray loaf with water and place in preheated oven. Spray loaf again every two minutes during the first 10 minutes of baking. Bake for 40 minutes, until bottom of loaf sounds hollow when tapped.

Anise Pumpkin Bread

Ingredients

2 eggs
1 cup packed brown sugar
1 cup canned pumpkin
1/3 cup vegetable oil
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/4 cup quick-cooking oats
2 teaspoons baking powder
1 teaspoon anise seed
1/2 teaspoon salt

GLAZE:

1/2 cup confectioners' sugar
2 teaspoons milk
1/4 teaspoon anise extract
1/4 teaspoon butter flavoring,
optional

Directions

In a mixing bowl, combine the eggs, brown sugar, pumpkin, oil and vanilla. In another bowl, combine the flour, oats, baking powder, aniseed and salt; add to pumpkin mixture and stir until well blended. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over bread.

A Baker's Secret for Bread Machines

Ingredients

7 fluid ounces warm water (110 degrees F/45 degrees C)
2 tablespoons lard
1 (.25 ounce) package active dry yeast
2 3/4 cups bread flour
1 teaspoon salt
1 teaspoon ground cinnamon (optional)

Directions

Ignore the bread machine directions. Place warm water and lard into the bread machine pan. Sprinkle in the yeast. Pour in flour and salt. Toss in cinnamon if desired. Select cycle; press Start.

Lemon Zucchini Bread

Ingredients

1 1/2 cups shredded zucchini
3/4 cup white sugar
1 egg
1/2 cup vegetable oil
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon ground cinnamon
2 teaspoons lemon zest

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x4 inch loaf pan.

In a bowl, beat together the zucchini, sugar, egg, and oil. In a separate bowl, sift together the flour, salt, baking soda, and baking powder; stir in the cinnamon and lemon zest. Stir the flour mixture into the zucchini mixture just until blended. Pour the batter into the prepared pan.

Bake 45 minutes in the preheated oven, until a knife inserted in the center comes out clean. Remove from heat, and cool about 10 minutes before turning out onto a wire rack to cool completely.

Oatmeal Grapefruit Quick Bread

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons baking powder
3/4 teaspoon baking soda
2/3 cup honey
1/4 cup margarine, softened
1 2/3 cups rolled oats
1 egg
1 1/4 cups grapefruit juice
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together flour, salt, baking powder and soda into a large mixing bowl.

In a medium bowl, mix honey together with butter or margarine until creamy. Add to flour mixture along with the oats, egg, grapefruit juice and walnuts. Stir together until smooth and pour into a lightly greased 9x5 inch loaf pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted into the center comes out clean.

Pork and Bean Bread

Ingredients

1 (15 ounce) can pork and beans
4 eggs
3 cups all-purpose flour
2 cups white sugar
1 cup vegetable oil
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x5x3 inch loaf pans.

Puree undrained pork and beans in a blender or food processor.

In a large bowl, combine eggs, flour, sugar, salt, oil, cinnamon, vanilla, baking soda and baking powder. Mix well. Gently fold in nuts and pureed pork and beans. Divide batter into pans evenly.

Bake for 60 minutes, or until bread tests done.

Pumpkin Fry Bread

Ingredients

4 cups fresh pumpkin, peeled and cubed
3 cups all-purpose flour
1 tablespoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup warm milk
3/4 cup brown sugar
1/4 teaspoon vanilla extract
3 cups lard or vegetable oil for frying

Directions

Cover the pumpkin with water in a saucepan, bring to a boil, reduce heat to medium-low, and simmer until the pumpkin is tender, about 15 minutes. Drain the pumpkin, and mash to a smooth texture.

Stir the flour, baking soda, salt, cinnamon, and nutmeg together in a large bowl. In a separate bowl, mix together the mashed pumpkin, milk, brown sugar, and vanilla extract. Pour the wet ingredients in the flour mixture, and stir together to make a dough. Turn the dough out onto a floured surface, and knead a few times until thoroughly combined. Don't over knead the dough. Cover the dough and let it rest for 30 minutes to relax the gluten.

Heat the lard over medium heat in a large heavy skillet until it shimmers. Break off egg-sized pieces of the dough, pat them out flat into rough circles about 4 inches across and 1/4 inch thick, and fry, turning once, until the dough puffs up and begins to brown at the edges, 2 to 3 minutes per side. Push the fry bread into the oil to help it puff. Drain on paper towels, and serve hot.

Whole Wheat Swirl Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 teaspoon sugar
3 cups warm water (110 degrees to 115 degrees), divided
1 cup nonfat dry milk powder
1/3 cup vegetable oil
1/3 cup honey
3 teaspoons salt
7 1/2 cups all-purpose flour
WHOLE WHEAT DOUGH:
2 (.25 ounce) packages active dry yeast
1 teaspoon sugar
3 cups warm water (110 degrees to 115 degrees), divided
1 cup nonfat dry milk powder
1/3 cup vegetable oil
1/3 cup honey
3 teaspoons salt
5 cups whole wheat flour
2 1/2 cups all-purpose flour

Directions

In a large mixing bowl, dissolve yeast and sugar in 1/2 cup warm water; let stand for 5 minutes. Add the milk powder, oil, honey, salt and remaining water. Beat for 1 minute. Add 4 cups flour; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For whole wheat dough, in a large mixing bowl, dissolve yeast and sugar in 1/2 cup warm water; let stand for 5 minutes. Add the milk powder, oil, honey, salt and remaining water. Beat for 1 minute. Add whole wheat flour. Beat on medium for 3 minutes. Stir in enough all-purpose flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6 minutes. Place in a greased bowl, turning once to grease top. Cover and grease in a warm place, about 1 hour.

Punch each dough down; divide into fourths. Roll one white portion and one whole wheat portion into 14-in. x 10-in. rectangles. Place whole wheat dough on top of white dough; roll up jelly-roll style. Pinch ends to seal and tuck under. Repeat with remaining dough. Place in four greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 40 minutes.

Bake at 350 degrees F for 40-45 minutes or until golden brown. Remove from pans to wire racks to cool.

Sourdough Bread

Ingredients

1 (.25 ounce) package active dry yeast
3 1/2 cups warm water (110 degrees F to 115 degrees F), divided
7 cups all-purpose flour, divided
1/4 cup nonfat dry milk powder
2 tablespoons butter or margarine, melted
2 tablespoons sugar
2 teaspoons salt
Cornmeal

Directions

In a 4-qt. non-metallic bowl, dissolve yeast in 2 cups warm water; let stand for 5 minutes. Stir in 2 cups of flour until smooth. Cover loosely with a clean towel. Let stand in a warm place (80 degrees F -90 degrees F) to ferment for 48 hours; stir several times daily. (The mixture will become bubbly and rise, have a "yeasty" sour aroma and a transparent yellow liquid will form on the top.) Stir in milk powder, butter, sugar, salt, remaining water and enough remaining flour to form a soft dough. (Do not knead.) Cover and let rise in a warm place until doubled, about 1-1/2 hours. Turn onto a floured surface; punch dough down. (Do not knead). Divide in half. Shape each into a round loaf. Heavily grease baking sheets and sprinkle with cornmeal. Place dough on prepared pans. Cover and let rise until doubled, about 30 minutes. With a sharp knife, make three diagonal slashes across tops of loaves. Bake at 350 degrees F for 10 minutes. Brush loaves with cold water; bake 35-40 minutes longer or until golden brown.

Breaded Center Cut Pork Chops

Ingredients

2 cups all-purpose flour
6 eggs
1/8 cup milk
2 cups seasoned bread crumbs
1 teaspoon lemon pepper
1 tablespoon dried parsley
1 teaspoon garlic powder
1/4 teaspoon dried dill weed
1 teaspoon Italian-style seasoning
6 (3/4 inch thick) center cut pork chops

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place the flour in a bowl. Combine the eggs and milk in a separate bowl, mixing together well, and then place the bread crumbs in another separate bowl. To the bread crumbs stir in the lemon pepper, parsley, garlic powder, dill and Italian-style seasoning.

Dip each chop into the flour, shaking off any excess flour, then dip into the egg/milk mixture, and, finally, dredge each chop liberally in the bread crumbs.

Lay the chops into a lightly greased 9x13 inch baking dish and pour water as needed into the dish, enough to just cover the bottom.

Bake for 40 minutes, then reduce heat to 325 degrees F (165 degrees C) for 20 more minutes.

Apple Coconut Bread

Ingredients

3 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground nutmeg
1 1/2 tablespoons ground cinnamon
3/4 cup soy milk
1 tablespoon vanilla extract
1/2 cup butter or margarine, melted
3 apples, cored and chopped
1/2 cup sweetened dried cranberries (optional)
1 cup flaked coconut

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, stir together the flour, baking powder, baking soda, salt, nutmeg and cinnamon. Make a well in the center, and pour in the soy milk, vanilla and melted butter. Stir just until dry ingredients are moistened. Mix in the apples, dried cranberries and most of the coconut. Reserve a small handful for sprinkling over the top of the loaf. Pour into the prepared loaf pan, and sprinkle reserved coconut on top.

Bake for 40 to 45 minutes in the preheated oven, until a knife inserted into the loaf comes out clean. Cool for at least 5 minutes before removing from the pan.

Cheddar Chipotle Bread on a Pizza Stone

Ingredients

1 tablespoon active dry yeast
3 cups warm water
1 teaspoon white sugar
9 cups all-purpose flour
1 tablespoon salt
1/2 (7 ounce) can chipotle peppers in adobo sauce
1 (8 ounce) package cream cheese, softened
1 pound Cheddar cheese, cubed
1/2 cup grated Parmesan cheese
1/4 cup cornmeal for dusting

Directions

Sprinkle the yeast over 3 cups of warm water in a small bowl and stir in the sugar. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Combine 4 cups of flour and the salt in a large bowl. Stir in the yeast to form a soft dough. Set aside for 15 minutes to let the flour absorb the liquid. Add the flour 1 cup at a time, mixing until the dough is very smooth. (If the dough is too stiff to mix by hand, turn it out onto a lightly floured surface and knead in the remaining flour.) Let the dough rest for an additional 15 minutes.

Seed the chiles, if desired, and puree the chipotle peppers in adobo. Cut the softened cream cheese into cubes. Knead the chipotle puree, cubed cream cheese, Cheddar cheese, and the grated Parmesan cheese into the dough until fully incorporated.

Place the dough in an oiled bowl and turn to coat. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 40 minutes. Punch the dough down and knead it a few times. Cover and let rise again until doubled, about 30 minutes.

Place a pizza stone in the oven on a middle rack. Preheat the oven to 450 degrees F (230 degrees C). Lightly dust a pizza peel or the back of a baking tray with cornmeal.

Use a serrated knife to divide the dough into four equal pieces. Shape the loaves into round balls, and place the balls on the cornmeal-dusted peel. Cover with a damp cloth and let rise for 10-20 minutes.

Slide the loaves off the peel or baking sheet onto the hot baking stone and bake until the bread is golden and the loaves sound hollow when tapped on the bottom, about 20 to 30 minutes.

Emergency Garlic Bread

Ingredients

4 hot dog buns
4 teaspoons butter, or as needed
2 teaspoons garlic powder, or to taste

Directions

Preheat your oven's broiler, or a toaster oven.

Separate the bun halves, and spread butter onto the cut side of each one. Sprinkle some garlic powder over the butter.

Broil or toast until golden brown, about 4 minutes.

Apple Bread II

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 cup butter
3/4 cup brown sugar
2 eggs, room temperature
2 cups applesauce
3/4 teaspoon ground cinnamon
1/3 cup chopped dried apples

1 teaspoon cinnamon
1 teaspoon white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan.

Sift the flour, baking soda, and salt together in a bowl. Beat the butter and brown sugar together with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the first egg, allowing it to blend into the butter mixture before adding the other. Blend the applesauce and 3/4 teaspoon cinnamon into the mixture. Pour the flour mixture into the butter mixture, mixing until just incorporated. Fold in the dried apple pieces; mixing just enough to evenly combine. Pour the batter into prepared pan. Stir 1 teaspoon cinnamon and the white sugar together in a small bowl; sprinkle over the batter.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pan 10 to 15 minutes before removing to cool completely on a wire rack.

Oat-N-Honey Bread

Ingredients

1 cup buttermilk
1 egg
1/4 cup warm water (110 degrees
F/45 degrees C)
2 tablespoons honey
1 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour
1/2 cup quick cooking oats
2 tablespoons vegetable oil
1 1/2 teaspoons salt
1 1/2 teaspoons active dry yeast

Directions

Place ingredients into the bread machine in order suggested by the manufacturer.

Use the Light Crust or Whole Wheat settings. Start the machine.

Peppy's Pita Bread

Ingredients

1 1/8 cups warm water (110 degrees F/45 degrees C)
3 cups all-purpose flour
1 teaspoon salt
1 tablespoon vegetable oil
1 1/2 teaspoons white sugar
1 1/2 teaspoons active dry yeast

Directions

Place all ingredients in bread pan of your bread machine, select Dough setting and start. When dough has risen long enough, machine will beep.

Turn dough onto a lightly floured surface. Gently roll and stretch dough into a 12 inch rope. With a sharp knife, divide dough into 8 pieces. Roll each into a smooth ball. With a rolling pin, roll each ball into a 6 to 7 inch circle. Set aside on a lightly floured countertop. cover with a towel. Let pitas rise about 30 minutes until slightly puffy.

Preheat oven to 500 degrees F (260 degrees C). Place 2 or 3 pitas on a wire cake rack. Place cake rack directly on oven rack. Bake pitas 4 to 5 minutes until puffed and tops begin to brown. Remove from oven and immediately place pitas in a sealed brown paper bag or cover them with a damp kitchen towel until soft. Once pitas are softened, either cut in half or split top edge for half or whole pitas. They can be stored in a plastic bag in the refrigerator for several days or in the freezer for 1 or 2 months.

Orange Oatmeal Raisin Bread

Ingredients

2 cups quick-cooking oats
1/2 cup raisins
2 1/2 cups water, divided
1 (.25 ounce) package active dry yeast
1/2 cup orange juice
1/2 cup molasses
1/3 cup vegetable oil
1 tablespoon salt
6 cups all-purpose flour
1 egg
1 tablespoon milk

Directions

Place oats and raisins in a bowl. Heat 2 cups water to 120 degrees F-130 degrees F; pour over oats and raisins. Cool to 110 degrees F-115 degrees F, about 10 minutes. Place yeast in a small bowl. Heat remaining water to 110 degrees F-115 degrees F; pour over yeast to dissolve. Add to oat mixture. Add the orange juice, molasses, oil, salt and 3 cups flour; beat until smooth. Stir into enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Shape each into a round or oval loaf. Place on greased baking sheets. Cover and let rise until doubled, about 45 minutes. With a sharp knife, make three to five shallow slashes across the top of each loaf. Beat egg and milk; lightly brush over loaves. Bake at 350 degrees F for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.

Onion French Bread

Ingredients

5 cups all-purpose flour
1 envelope onion soup mix
2 (.25 ounce) packages active dry yeast
3 tablespoons sugar
2 teaspoons salt
2 cups warm water (120 to 130 degrees F)
2 tablespoons shortening
1 egg white
1 tablespoon water

Directions

In a mixing bowl, combine 2 cups flour, soup mix, yeast, sugar and salt; add warm water and shortening. Beat on medium speed for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 3 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; knead 4-5 times. Divide in half. Roll each portion into a 14-in.x 6-in. rectangle. Roll up, jelly-roll style, starting with a long side; pinch edges and ends to seal. Place seam side down on a greased baking sheet. Beat egg white and water; brush over loaves. Cover with plastic wrap that has been sprayed with nonstick cooking spray; let rise until doubled, about 30-40 minutes. With a sharp knife, make four shallow diagonal cuts across the top. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack.

Grandmother's Famous Cranberry Bread

Ingredients

2 cups sifted all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg, beaten
1 teaspoon orange zest
3/4 cup orange juice
1 1/2 cups golden raisins
1 1/2 cups chopped cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x5x3 inch loaf pan.

Whisk together the flour, sugar, baking powder, salt and baking soda.

Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice; stir to mix and fold in raisins and cranberries.

Pour into loaf pan and bake for 70 minutes or until toothpick inserted comes out clean. Remove from pan; cool on wire rack.

Indian Chapati Bread

Ingredients

1 cup whole wheat flour
1 cup all-purpose flour
1 teaspoon salt
2 tablespoons olive oil
3/4 cup hot water or as needed

Directions

In a large bowl, stir together the whole wheat flour, all-purpose flour and salt. Use a wooden spoon to stir in the olive oil and enough water to make a soft dough that is elastic but not sticky. Knead the dough on a lightly floured surface until it is smooth. Divide into 10 parts, or less if you want bigger breads. Roll each piece into a ball. Let rest for a few minutes.

Heat a skillet over medium heat until hot, and grease lightly. On a lightly floured surface, use a floured rolling pin to roll out the balls of dough until very thin like a tortilla. When the pan starts smoking, put a chapati on it. Cook until the underside has brown spots, about 30 seconds, then flip and cook on the other side. Continue with remaining dough.

Jalapeno Cheese Bread

Ingredients

8 cups all-purpose flour
4 cups shredded Cheddar cheese
3/4 cup minced jalapeno peppers
1/2 cup white sugar
1 1/2 teaspoons salt
2 cups hot water
3 (.25 ounce) packages active dry yeast
4 tablespoons vegetable oil

Directions

In a very large bowl, combine 7 cups of flour, cheese, jalapenos, 7 tablespoons sugar and the salt; mix well.

In a separate bowl, combine the water, yeast and remaining 1 tablespoon sugar. Let sit about 10 minutes; stir until all yeast is dissolved.

Add the oil to the liquid mixture, stirring. Add half of the liquid mixture to the flour mixture. Mix with hands to moisten flour as much as possible. Add remaining liquid mixture to dough and mix until flour is thoroughly incorporated.

Turn onto a lightly floured surface and knead by hand until smooth and elastic to the touch, about 15 minutes, gradually adding only enough additional flour to keep dough from sticking.

Place in a large greased bowl and invert dough so top is greased; cover with a dry towel and let stand in a warm place (90 - 100F) until doubled in size, about 1 hour. Punch down dough.

To Make Bread: Divide dough into 3 equal portions. Form each into a ball, then stretch out dough with both hands and tuck edges under to form a smooth surface. Pop any large air bubbles by pinching them. Form into loaves. (Note: I like to use a rolling pin and roll out dough, which pops all bubbles easily and quickly.) Place in 3 greased 8 1/2 x 4 1/2 inch loaf pans. Cover with towel again and allow to rise until almost doubled in size, about 45 minutes to 1 hour.

Bake at 325 degrees F (165 degrees C) until dark brown and done, about 1 hour, rotating the pans after 25 minutes for more even browning. Remove from pan as soon as bread will easily lift out, after about 5 to 10 minutes. Let cool about 1 hour before slicing.

Brown Soda Bread

Ingredients

1 1/4 cups whole wheat flour
2 cups all-purpose flour
1/2 cup wheat bran
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons butter
2/3 cup plain yogurt
1 cup milk
1 tablespoon mayonnaise

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly flour a 9x5 loaf pan.

In a large bowl, combine the whole wheat flour, all-purpose flour, bran, baking soda, and salt; cut in the butter with a pastry blender until the pea sized pieces form. In a small bowl, whisk together the yogurt, milk, and mayonnaise. Stir the yogurt into the flour until just mixed. Pour into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until golden.

Spiced Pear Bread

Ingredients

3 (15 ounce) cans sliced pears,
drained and mashed
1 cup sugar
1/4 cup unsweetened applesauce
1/4 cup canola oil
3 eggs
3 1/4 cups all-purpose flour
3 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cloves
1/2 teaspoon salt

Directions

In a large mixing bowl, combine the first five ingredients. Combine the flour, cinnamon, baking soda, baking powder, cloves and salt; gradually add to pear mixture and mix well. Pour into four 5-3/4-in. x 3-in. x 2-in. loaf pans coated with nonstick cooking spray.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Wylma's Breakfast Bread

Ingredients

1 pound sausage
2 (8 ounce) packages cream cheese
2 cups shredded Cheddar cheese
1 cup chopped green onion
4 cups buttermilk baking mix
8 eggs, beaten
3 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt. Cook the sausage in a skillet over medium heat. Drain on paper towels and crumble.

In a large bowl, combine the sausage, cream cheese, cheddar cheese, green onion and baking mix. In another bowl, beat together the eggs and the milk. Add the egg mixture to the flour/cheese mixture; stir just to moisten. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes, or until a toothpick inserted into the middle of the loaf comes out clean. Remove immediately from the pan and cool slightly on a wire rack. Serve warm. May also be frozen if desired.

Homemade Focaccia Bread

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon white sugar
1 teaspoon salt
1 tablespoon active dry yeast
1 cup water
2 tablespoons vegetable oil
1 egg
3 tablespoons olive oil
1 teaspoon dried rosemary,
crushed

Directions

Combine 1 cup flour, sugar, salt, and yeast. Mix well. Heat water and vegetable oil until warm, and add to yeast mixture along with the egg. Blend with an electric mixer at low speed until moistened. Beat for 2 additional minutes. Stir in 1 3/4 cup flour while beating, until dough pulls away from side of bowl.

Knead in 3/4 cup flour on floured surface. Cover dough with a bowl, and let sit for 5 minutes. Place dough on a greased baking sheet. Roll out to 12 inch circle. Cover with greased plastic wrap and a cloth towel. Place in a warm place for 30 minutes.

Uncover dough, and poke holes in it with a spoon handle at 1 inch intervals. Drizzle olive oil on dough, and sprinkle with crushed rosemary.

Bake at 400 degrees F (205 degrees C) for 17 to 27 minutes, until just golden. Remove from baking sheet, and cool on rack.

Applesauce Bread I

Ingredients

3 cups all-purpose flour
3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups applesauce
1 cup raisins (optional)
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans.

Beat together eggs, sugar, and oil. Blend in applesauce, and then sour cream or buttermilk. Mix in flour, baking powder, soda, and cinnamon. Stir in raisins. Pour batter into prepared pans.

Bake for 80 minutes. Cool on wire racks.

Bread Pudding Apple Pie

Ingredients

3 eggs
1 cup applesauce
1/2 cup vanilla fat-free yogurt
1/2 cup white sugar
1/2 cup brown sugar
1/2 cup rolled oats
1 teaspoon ground cinnamon
3 cups bread cubes
2 apples - peeled, cored and chopped
1/4 cup brown sugar
1/4 cup all-purpose flour
2 tablespoons butter
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl stir together eggs, applesauce, yogurt, white sugar, 1/2 cup brown sugar, oats, and cinnamon. Stir in bread and apples. Pour into pie crust.

In another bowl stir 1/4 cup brown sugar and flour. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of pie filling.

Bake in preheated oven for 1 hour or until top is golden and fruit is tender.

Eggnog Quick Bread

Ingredients

2 eggs, beaten
1 cup eggnog
2 teaspoons rum flavored extract
1 cup white sugar
1 teaspoon vanilla extract
1/2 cup butter, softened
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x5 inch loaf pan, or three 3x5 inch loaf pans.

Blend together the eggs, eggnog, rum extract, sugar, vanilla and butter.

Sift together the flour, baking powder, salt and nutmeg. Add to eggnog mixture and stir just enough to moisten; pour into prepared pan.

Bake bread in large pan for 40 to 60 minutes, or until a tester inserted in the center comes out clean. Breads baked in the smaller pans require 35 to 40 minutes. Cool for 10 minutes, and remove from pan. Cool completely, wrap tightly and store in refrigerator.

Ranch Garlic Bread

Ingredients

1 cup butter or margarine,
softened
2 tablespoons dry ranch salad
dressing mix
2 teaspoons garlic powder
1 (1 pound) loaf French bread,
halved lengthwise

Directions

In a small mixing bowl, combine butter, dressing mix and garlic powder; beat until combined. Spread over cut sides of bread. Place on a baking sheet. broil 4-6-in. from the heat for 3-4 minutes or until golden brown.