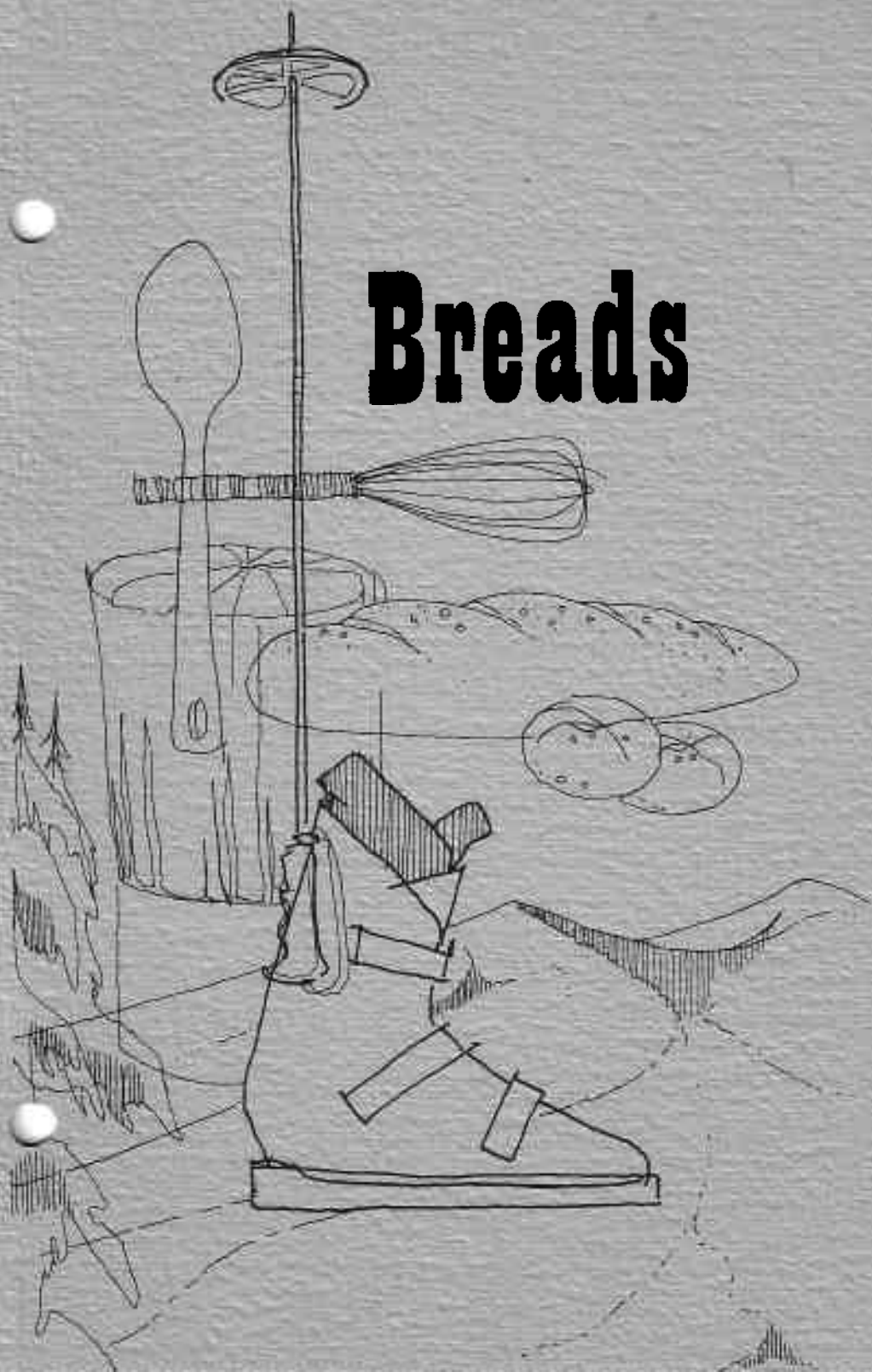




Breads



 CHEESE AND ONION BREAD 

- 1/2 cup chopped onion
- 1 T butter
- 1 beaten egg
- 1/3 cup milk
- 1 cup sharp American cheese, grated
- 1 1/2 cups Bisquick
- 1 T sesame or celery seed
- 2 T melted butter

Saute onion in 1 T butter until tender. Combine milk and egg; add to Bisquick and stir until just moistened. Add onion and half of cheese. Spread dough in greased loaf pan. Sprinkle top with remaining cheese and seeds. Pour melted butter on top. Bake at 400° for 20-25 min. Serves 6-8.

Bob Walker

BISCUITS

- 3 cups flour
- 2 T baking powder
- 1 t salt
- 1/2 lb. margarine
- 1/2 cup milk
- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1/2 t vanilla
- 1/2 t sugar

Sift together first three ingredients. Cut in margarine. Add remaining ingredients and stir until just mixed. Bake 12 min. in 450° oven or if cut small bake for 7 min. Serve immediately.

Bette Walker

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 WHOLE WHEAT CARROT MUFFINS

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1 cup all-purpose flour
 1 cup whole wheat flour
 3 t baking powder
 3/4 t salt
 1 cup coarsely grated, loosely-packed,
 pared carrots
 1 large egg
 1 cup milk
 1/4 cup honey
 1/4 cup butter, melted

Stir together flours, baking powder and salt;
 add carrot. Beat egg, milk and honey to blend.
 Add to flour mixture with butter; stir only until
 dry ingredients are moistened. Spoon into buttered
 muffin pan, filling about 3/4 full. Bake in pre-
 heated 400 oven until cake tester comes out clean -
 about 25-30 min. Serve hot with butter and honey.
 Makes 12.

Jan Marx

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 LUNCHEON BREAD

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3 eggs
 3 T sugar
 1/2 cup soft butter
 2 cups flour
 1/2 t salt
 2 cakes yeast
 3 T milk

Beat eggs with sugar. Add butter, flour, salt.
 Dissolve yeast in lukewarm milk; add to batter.
 Beat well 3 min. Place in greased bread pan or
 9-in. tube pan or double boiler top for round loaf.
 Let rise until double - about 2 1/2 hours. Bake
 at 450 20 min. Serve hot. Pull apart at table
 with two forks.

Bette Walker

 PUMPKIN BREAD

2/3 cup shortening
 2 2/3 cups sugar
 4 eggs
 1 lb can pumpkin
 2/3 cup water
 2/3 cup nuts, chopped
 3 1/2 cups flour
 1/2 t baking powder
 2 t baking soda
 1 1/2 t salt
 1 t cinnamon
 1 t ground cloves
 2/3 cup raisins or dates

Cream shortening and sugar thoroughly. Add eggs, pumpkin, and water. Sift together flour, baking powder, soda, salt, and spices. Add to pumpkin mixture. Stir in nuts and raisins or dates. Pour into 2 2-qt loaf pans. (Three 1-lb coffee tins may be used for baking.) Bake at 350° for 1 hr. Top with butter or cream cheese.

Gail Gell

 SHORT CAKE BISCUITS

2 cups flour
 1 T baking powder
 1/2 t salt
 1 T sugar
 4 T butter
 1 slightly beaten egg mixed with
 1/2 cup (less 2 T) water

Sift together the dry ingredients. Cut in butter. Gradually add egg mixture. Form about 3/4 inch thick. Bake close together in 425° oven on greased sheet for 15 min.

Pat Cope

REFRIGERATOR ROLLS

In large bowl combine:

- 3 cups flour
- 1/2 cup sugar
- 1 t salt
- 2 pkgs active dry yeast

Heat until warm:

- 2 cups milk
- 4 T lard
- 2 eggs, slightly beaten

Pour lukewarm milk mixture over flour mixture; blend at low speed 1 min. Add eggs; beat at medium speed 2 min. Add flour; beat by hand until mixed. Should have consistency of a heavy batter. Put into greased bowl. Let rise until doubled - about one hour.

Parker House Rolls: roll out dough, cut in circles and spread with soft butter. Fold over and pinch together. Let rise on cookie sheet until doubled. Bake at 400° 5-8 min.

Cinnamon Rolls: roll half of dough out very thin, spread with 1/2 stick of soft butter; spread box of brown sugar over dough, sprinkle with raisins and cinnamon. Roll up jelly-roll fashion, tuck in ends. Cut into rounds, put in baking dish; pack tightly. Sprinkle any left-overs over dough. Do not grease pans. Let rise 1 hr. Bake at 350° for 20 min.

Clover Leaf Rolls: roll dough into small balls. Put 3 in a muffin tin. Cover with waxed paper. Let rise 1 hr. Bak at 400° for 8 min or so.

Gail Gell

 SPOON BREAD

- 2 cups milk
- 1/2 cup cornmeal
- 1 t salt
- 1/2 t baking powder
- 1/2 t sugar
- 2 T melted butter
- 3 eggs, separated

Scald milk, add cornmeal, and cook until thick. Add salt, baking powder, sugar, and butter. Beat egg yolks and add to cornmeal mixture. Beat the egg whites to soft peaks and fold into the batter. Pour into well-greased 1 1/2 qt casserole and bake uncovered at 375° for 25-30 min. Delicious with creamed chicken.

Alice Swalm

 CRANBERRY FRUIT-NUT BREAD

- 2 cups all purpose flour
- 1 cup sugar
- 1 1/2 t baking powder
- 1/2 t baking soda
- 1/2 t salt
- 2 t grated orange peel
- 2 T shortening
- Juice from 1 orange
- 1 egg, beaten
- 1 cup cranberries, chopped
- 1/2 cup walnuts, chopped

Measure first six items in bowl, cut in shortening. Add enough water to orange juice to measure 3/4 cup; stir juice and egg into flour mixture. Add cranberries and nuts. Pour into greased loaf pan. Bake 60-70 min. at 350°. Let stand 8 hr. before slicing. Makes one loaf. Great at Thanksgiving time.

Malle McKinley

 DILL CASSEROLE BREAD 

1 pkg dry or 1 cake compressed yeast
1/4 cup warm water
1 cup cottage cheese,
 heated to lukewarm
2 T sugar
1 T instant onion
1 T butter
2 t dill seed
1 t salt
1/4 t soda
1 egg, unbeaten
2 1/4 to 2 1/2 cups flour

Soften yeast in water. Combine remaining ingredients, except flour, and add to yeast. Add flour to form a stiff dough; beat well after each addition. Cover. Let rise in warm place until doubled in bulk, 50-60 min. Stir down dough and turn into well-greased 8" round bowl or casserole. Let rise 30-40 min. or until light. Bake at 300° for 40-50 min. or until light brown. Brush with butter and sprinkle with salt. Makes 1 loaf.

Alice Swalm

 DARK ZUCCHINI BREAD 

3 eggs
1 cup vegetable oil
2 cups brown sugar, firmly packed
3 t vanilla
3 cups zucchini, grated
1 T molasses
4 cups flour, unsifted
1 t salt
1 t soda
1/4 t baking powder
2 t cinnamon
1 t pumpkin pie spice
1/2 cup chopped nuts

Beat eggs. Add oil and brown sugar. Beat well. Add vanilla, grated zucchini, and molasses. Beat. Mix dry ingredients together and add to egg mixture. Add nuts and beat well.

Bake in greased and floured loaf pans at 350° for 1 hour. Cool on rack.

(This is a great way to use too large zucchini. The bread freezes well, but even handier is to freeze the grated zucchini and thaw when needed. Cooks up just as well but may require slightly longer baking time.)

Lois Rose