

2. Biscuits & Breads

Caramel Pecan Rolls	2.1
Pumpkin Bread.....	2.1
Walnut-Raisin Bread.....	2.1
English Muffins.....	2.2
English Muffins in a loaf	2.2
Scone	2.2
Irish Skillet Bread	2.3
Cinnamon Easy's	2.3
Zucchini Bread	2.3
Brown Bread	2.4
Cranberry Nut Bread.....	2.4
French Bread.....	2.5
Crusty Pizza Dough	2.5

Caramel Pecan Rolls

1 package active dry yeast	1/3 cup butter, melted
1 cup warm water (105-115°F)	1/2 cup brown sugar (packed)
1/4 cup granulated sugar	1 tablespoon corn syrup
1 teaspoon butter, softened	2/3 cup pecan halves
1 egg	1/2 cup granulated sugar
3/4 to 3 1/2 cups flour	2 teaspoons cinnamon

In mixing bowl, dissolve yeast in warm water. Stir in 1/4 cup sugar, salt, 2 tablespoons butter, egg and 2 cups flour; beat until smooth. With spoon or hand, work in enough flour until dough is easy to handle; place greased side up in greased bowl; cover tightly. Refrigerate overnight or up to 4 or 5 days.

Combine melted butter, brown sugar, corn syrup and pecan halves. Pour into greased oblong pan (13"x9"x12"). Combine 1/2 cup sugar and cinnamon.

On floured board, roll dough into 15"x9" oblong. Spread with melted butter and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well. Cut into 1" slices and place in prepared pan. Cover; let rise in warm place until double (about 1 1/2 hours).

Bake 25 to 30 minutes in 375°F oven. Makes 15 rolls.

Pumpkin Bread

4 eggs	2 teaspoons soda
3 cups sugar	1 teaspoon baking powder
1 cup salad oil	1/2 teaspoon cloves
1 14-ounce can pumpkin	1 teaspoon cinnamon
3 1/2 cups sifted flour	1 teaspoon nutmeg
2 teaspoons salt	1 teaspoon allspice

Beat eggs well. Add sugar, oil, pumpkin. Sift together flour, salt, soda, baking powder, and spices. Add to pumpkin mixture. Beat until well blended. Add 3/4 cup water and beat well. Bake in well greased pans at 350°F for 1 hour, 10 minutes.

Variations: 2/3 cup broken nut meats and/or 2/3 cup chopped raisins or dates.

Walnut-Raisin Bread

3 cups sifted all-purpose flour	1 cup chopped walnuts
1 cup granulated sugar	1 cup raisins
1 1/2 teaspoon salt	1 egg, beaten
4 teaspoons baking powder	1 1/4 cups milk
2 tablespoons melted shortening or salad oil	

Start heating oven to 350°F and grease 9"x5" loaf pan. Sift flour, sugar, salt, baking powder, into bowl. Add walnuts and raisins. With fork beat egg with milk and shortening till blended. Stir into flour mixture; blend thoroughly with spoon; turn into pan. Bake 60 to 70 minutes or until cake tester inserted into center comes out clean. Cool in pan 10 minutes; remove. Serve next day.

English Muffins

1 package dry yeast
½ cup scalded milk
1 cup warm water
2 teaspoons sugar

1 teaspoon salt
4 cups sifted flour
3 tablespoons softened butter

Dissolve yeast in 2 tablespoons warm water and let proof. Combine milk, water, sugar and salt in a mixing bowl; add yeast mixture and beat in 2 cups of the flour. Cover and let rise 1 to 1½ hours until risen and collapsed back into bowl. Beat in the butter and remaining flour. Grease inside of rings, place on greased baking sheet and fill each ring ½ full with batter. Let rise until double and bake in 425°F oven for 30-40 minutes until brown. Makes 8 muffins (if using only 4 rings, refrigerate ½ of the batter until ready to use.).

English Muffins In A Loaf

(Makes 2 loaves)

2 packages active dry yeast
6 cups unsifted flour
1 tablespoon sugar
2 teaspoons salt

2 cups milk
¼ teaspoon baking soda
½ cup water
cornmeal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120°F-130°F). Add to dry mixture; beat well. Stir in rest of flour to make a stiff batter. Spoon into two 8½"×4½" pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 minutes. Bake at 400°F for 25 minutes. Remove from pans immediately and cool.

Microwave Oven Directions:

Reduce flour to 3 cups in first step, 2 cups in second. Mix and let rise as directed above. Microwave each loaf on high power for 6 minutes, 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from pans.

To Serve: Slice and toast. Makes 16 slices per loaf.

Scone

1 cup raisins
4 cups flour
4 teaspoons baking powder
pinch salt

1 cup sugar
1 tablespoon Crisco shortening
2 eggs beaten – add enough milk to
make 2 cups liquid

Simmer raisins in 1 cup water for 5 minutes; drain. Mix all dry ingredients. Crinkle Crisco into dry mix. Add milk and egg mixture. Mix well. Add raisins. Mix. Bake in 350°F oven 1 hour in greased and floured black iron frying pan.

Irish Skillet Bread

4 cups flour	1 egg, beaten
½ teaspoon baking soda	1 cup milk
½ cup sugar	2 tablespoons butter, melted
½ teaspoon salt	1 cup raisins

Mix dry ingredients in large bowl; add eggs, milk and melted butter. Mix lightly and quickly; knead lightly. Mixture should be slack but not wet. Add a little more milk if it is too stiff. Fold in raisins. With lightly floured hands transfer dough to a 9 inch skillet. Make a large cross in top of dough. Bake at 400°F for 10 minutes; reduce heat to 350°F and bake 45 minutes longer.

Cinnamon Easy's

½ cup firmly packed brown sugar	1/3 cup dark corn syrup
¼ cup pecans	

Combine brown sugar, pecans and corn syrup. Pour into bottom of greased 9"x13" pan. If desired, pan may be placed over low heat to soften mixture for easy spreading.

2 packages active dry yeast	1 teaspoon salt
1¼ cups warm water	1 4-serving size package egg custard mix
¼ cup butter, softened	3 to 3½ cups flour

Soften yeast in water in large mixing bowl. Add butter, salt and dry custard mix, stir until dissolved. Gradually add flour, mixing well. Knead dough on lightly floured board 12 times.

Roll out to an 18"x12" rectangle. Spread with 2 tablespoons butter. Sprinkle with a mixture of ¼ cup brown sugar, ¼ cup pecans and 1 teaspoon cinnamon. Starting with 18" side, roll up in jelly roll fashion. Cut in 18 one inch slices. Place cut side down in pan. Cover and let rise until double in size, about 30 minutes.

Bake at 400°F for 15 to 18 minutes.

Zucchini Bread

3 eggs	1 teaspoon baking powder
1 cup oil	1 teaspoon baking soda
1 cup sugar	3 teaspoons cinnamon
2 cups zucchini (grated and drained)	1 teaspoon salt
2 teaspoons vanilla	1 cup nuts (chopped)
2½ cups flour	2/3 cup raisins

Mix eggs, oil, sugar, zucchini and vanilla. Sift dry ingredients together. Combine with zucchini mix. Add raisins and nuts. Divide into 2 greased loaf pans. Bake at 350°F for one hour. Cool and remove from pan.

Brown Bread

1 cup raisins	2¾ cups flour
2 cups boiling water	2 teaspoons baking soda
1 cup light brown sugar	1 teaspoon salt
2 tablespoons butter	1 cup chopped nuts

Pour boiling water over raisins and let stand until cool. Drain raisins **and reserve raisin water**. Cream sugar and butter. Add remaining ingredients alternately with reserved raisin water. Use three (#2) cans (#2 can is 20 to 20-½ ounces, or 18 fluid ounces). Put equal amounts in each can. Do not fill more than ½ full, and do not grease can. Bake in 350°F oven for 1 hour. Serve with cream cheese. Let cool in cans approximately 20 minutes. Much better if made the day before to allow the flavors to blend.

Cranberry Nut Bread

1½ cups all-purpose flour	6 tablespoons butter, cut in 1" pieces
1 teaspoon baking soda	1 teaspoon lemon juice
1¼ teaspoon baking powder	2 large eggs
½ teaspoon salt	¼ cup fresh orange juice
¾ cup sugar	1¼ cups fresh cranberries
Peel from one orange	1 cup walnuts

Preheat oven to 350°F. Combine flour, baking soda, baking powder and salt in a bowl. Stir to mix; set aside.

With the metal blade in place, add sugar and orange peel to the food processor bowl. Process until the peel is finely chopped. Add butter and lemon juice. Turn on and off rapidly until ingredients are combined. Add eggs and orange juice; process until smooth. Add cranberries and nuts. Turn on and off five or six times to chop. Add the flour mixture and turn processor on and off three or four times, just until the flour disappears into the batter.

Turn batter into a well-greased 9"x5"x3" loaf pan or 18 paper-lined 2-¾" muffin cups. Bake the loaf for one hour or the muffins for 30 minutes. Remove bread or muffins from the pan, and let cool on wire rack. Makes one loaf or 18 muffins.

French Bread

5½ to 6 cups all-purpose flour	Cornmeal
2 (0.25 ounce) packages active dry yeast	1 egg white
1½ teaspoons salt	1 tablespoon water
2 cups warm water (110°F)	

In a large mixing bowl, combine 2 cups flour, yeast and salt. Add 2 cups warm water, and mix until even. Knead 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 a 15x10 inch rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.

Lightly 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 ¼ inch deep across top of each loaf. Bake in a preheated 375°F (190°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.

Makes 2 large loaves.

Crusty Pizza Dough

1 package active dry yeast	2 teaspoons olive oil
1 cup warm water (105°F to 115°F)	2½ to 3½ cups all-purpose flour
½ teaspoon salt	cornmeal

Sprinkle yeast over warm water in warmed bowl; let stand 5 minutes. Add salt, olive oil and 2½ cups flour. Mix until smooth. Add remaining flour, ½ cup at a time until dough clings together well (and not your hands); continue kneading for 2 to 5 minutes.

Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down.

Brush 14-inch diameter pizza pan with oil; sprinkle with cornmeal. Press dough across bottom of pan, forming a collar around edge to hold filling. Top with desired fillings. Bake at 450°F for 15 to 20 minutes. Yield: One 14-inch pizza