

BREADS AND ROLLS

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Banana Bread

- 2 tablespoons butter
- 2/3 cup sugar
- 2 eggs
- 1 cup bananas, mashed (about 3 bananas)
- 3 tablespoons cream
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped pecans

Cream butter and sugar. Add eggs and beat well. Stir in the mashed bananas and cream. Sift the dry ingredients and stir in. Stir in the nuts. Put in a 9 x 5 inch loaf pan and let sit for 20 minutes.

Bake at 350 degrees for 50 minutes.

Makes one loaf.

Alternatives (To be used in place of the bananas)

- 1) 1 cup applesauce
1/4 teaspoon ground cloves
1/4 teaspoon cinnamon
Replace white sugar with brown sugar
- 2) 1 cup dried apricots, cut up
3/4 cup orange juice
1 tablespoon grated orange rind
- 3) 1 cup plumped drained prunes, cut up
3/4 cup prune juice
2 teaspoons grated lemon rind

MEP

Basic Brioche Dough

- 2 packages yeast, active dry or compressed
- 1/4 cup warm water (lukewarm for compressed yeast)
- 1/2 cup plus 1 tablespoon milk
- 1 tablespoon sugar
- 2 teaspoons salt

4 1/2 cups all-purpose flour, sifted before measuring

1 cup soft butter

5 eggs

Glaze

1 egg yolk

1 tablespoon milk

In a large bowl blend yeast with warm water until dissolved. Stir in milk, which has been heated to scalding and cooled, sugar and salt. With a heavy-duty electric mixer or a sturdy spoon beat 2 cups of the flour into the yeast mixture. Add soft butter and continue beating until blended. Add remaining flour and the eggs, one at a time, beating thoroughly with each addition. At this point the dough should be soft and sticky. Continue beating until dough is shiny and elastic, about 10 minutes at medium speed with a heavy-duty mixer or about 20 minutes by hand. If by hand, grab the dough with your hands and pull it out of the bowl, then vigorously slap or throw in back into the bowl. Continue until dough begins to pull away from your hands.

Cover bowl and set in a warm place until dough is about doubled in bulk, from 2 to 4 hours. Stir dough thoroughly. Cover and refrigerate overnight. Make glaze by combining egg yolk and milk. Form, glaze, and bake the chilled dough.

To form can be any shape you want, or place in a large buttered 9 inch brioche mold. Cover with waxed paper. Place in a warm spot until about doubled in bulk, about 2 hours. Brush with egg yolk and milk glaze. Bake for about an hour in a moderate oven or until well browned and a wooden skewer comes out clean when inserted. Cool in pan on wire rack, or serve warm.

Bake at 350 degrees for 1 hour.

MEP

Basic White Bread

- 1/4 cup warm water
- 1 package of yeast

- 2 cups scalded milk
- 2 tablespoons melted butter
- 2 teaspoons salt
- 2 tablespoons white sugar
- 6-6.5 cups all-purpose flour, sifted before measuring

Pour water into bowl. Add yeast and stir until dissolved. Stir in the scalded and cooled milk. Add melted butter, salt, and sugar; stirring until well blended.

Stir in 3 cups of flour, 1 cup at a time. Add fourth cup of flour and beat until dough is smooth and elastic. Mix the 5th cup of flour in to make a stiff dough.

Measure the 6th cup of flour, sprinkle half of it on board. Turn dough onto heavily floured area of board. Keep a coating of flour on the dough as you begin to knead. With floured hands, fold dough toward you with fingers and push firmly away with heel of your hand. Add more flour to board as it is kneaded in, until the dough no longer sticks. Kneading is finished when non-sticky dough is smooth and satiny.

Put dough in a greased bowl, grease top lightly. Cover bowl and set in warm place to rise. Let dough rise until almost doubled. Test by inserting two finger about 1/2 inch into risen dough. If indentations remain, the dough is ready to shape.

Punch dough down. Squeeze out air bubbles with your hands. Shape into a smooth ball. Grasp in center of ball and squeeze dough to divide into equal portions for two loaves. Form each loaf by squeezing dough to press out air bubbles. Shape into a smooth oval. Turn over in one hand, and with other hand pinch seam in center. Turn ends and seal by pinching. Put shaped leaves into grease 5 x 9 x 3 inch loaf pans, seam side down. Cover and let rise in a warm place until almost doubled, about 45 minutes.

Bake until nicely browned and just starting to pull away from pan sides. Remove from oven, turn loaves out of pans to cool.

Bake at 375 degrees for about 45 minutes.

Makes two loaves.

MEP

Carrot Bread

- 4 eggs
- 2 cups sugar
- 1 1/4 cups salad oil
- 3 cups unsifted all-purpose flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 2 cups finely shredded raw carrots

Beat the eggs, and add the sugar gradually, beating until thick. Add the oil gradually and continue beating until thoroughly combined. Stir in the flour, baking powder, soda, salt and cinnamon until the mixture is smooth. Stir in the carrots and continue stirring until well blended. Turn into two well-greased 5 x 9 x 3 inch loaf pans. Bake for about 1 hour in a moderate oven, or until a cake tester comes out clean.

Bake at 350 degrees for 1 hour.

Makes two loaves.

MEP

Cheddar Cheese Bread

- 3 3/4 cups biscuit mix
- 3/4 cup sharp Cheddar cheese, shredded
- 6 slices bacon, cooked and crumbled
- 1 egg
- 1 1/2 cups buttermilk

Mix biscuit mix with cheese and bacon. Beat egg with buttermilk. Combine with biscuit mix and stir just until blended. Pour into a well greased 5 x 9 x 3 inch loaf pan. Bake in a moderate oven for 1 hour. Serve warm.

Bake at 350 degrees for 1 hour.

Makes one loaf.

MEP - Bisquick Box

Cheese Puff Goug re

- 1 cup milk
- 1/4 cup butter, cut into pieces
- 1/2 teaspoon salt
- dash pepper
- 1 cup all-purpose flour, unsifted
- 4 eggs
- 1 cup shredded Swiss cheese

Preheat oven to 375 degrees.

In a heavy, 2 quart saucepan, heat the milk, butter, salt and pepper, bringing to a full boil. Add the flour all at once, stirring constantly with a wooden spatula or spoon. Almost immediately the dough will leave the sides of the pan and form a ball. Remove from heat.

With a wooden spatula, beat the eggs into the dough, one at a time, until the mixture is smooth and well blended. Stir in half of the cheese, Do not be concerned about the sticky consistency of the dough.

Using 3/4 of the dough, place 8 spoonfuls in a circle on an ungreased baking sheet. The mounds should barely touch each other, forming a circle with about 8 inches in diameter with a 2 inch space in the center. With the rest of the dough, place a small mound on top of each larger one. Sprinkle the remaining 1/2 cup of cheese over all.

Bake for 45 minutes or until puffs are lightly browned and crisp. Try not to open the oven door for the first 40 minutes of baking. Serve immediately.

Serves 8

A simple way to make pastry that originated in France. Like a glorified cream puff or popover.

These go particularly well with soups and salads.

MEP

Cinnamon Rolls

- Sweet Roll Dough
- 1/2 cup butter, melted

- 1/2 cup sugar
- 1 tablespoon cinnamon

Make one batch of sweet roll dough. Divide dough in half. Roll each half into an oblong about 15 x 9 inches. Brush the melted butter over each oblong. Mix the sugar and cinnamon and sprinkle over the melted butter. Roll up tightly, beginning at the wide side. Stretch roll slightly to even. Seal well by pinching edges of roll together. Cut into 1 inch slices. Place a little apart in greased 13 x 9 inch pans. Cover and let rise until double in bulk, about 35-40 minutes. Bake until golden brown.

Bake at 375 degrees for 25-30 minutes.

Makes about 3 dozen cinnamon rolls.

Sweet Roll Dough

- 1/2 cup warm water
- 2 packages active dry yeast
- 1/2 cup lukewarm milk
- 1/2 cup sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup soft shortening
- 4,5-5 cups sifted flour

Put warm water into mixing bowl. Add yeast, stirring to dissolve. Stir in milk, sugar, salt, eggs, shortening, and half of the flour. Mix with spoon until smooth. Add enough of remaining flour to handle easily, mix with hands. Turn onto lightly floured board, knead until smooth and elastic, about 5 minutes. Round up in a greased bowl, greased side up. Cover with damp cloth. Let rise in a warm place until double. About 1 1/2 hours. Punch down, let rise again until almost double, about 30 minutes.

The sweet roll dough can be used for any dinner rolls you want to make.

MEP

Cinnamon Swirl Loaf

Basic White Bread Dough

- 4 tablespoons sugar

4 tablespoons cinnamon

Follow the Basic White Bread recipe. Instead of shaping into loaves, roll out dough for each loaf into a rectangle about 6 x 16 inches. Mix the sugar and cinnamon and sprinkle over each of the rectangles. Beginning at the narrow side, roll each tightly into a loaf. Seal ends and bottom by pinching together to make a seam.

Complete as for Basic White Bread.

Makes two loaves.

MEP

Cloud Biscuits

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/3 cup shortening
- 1/2 cup cold milk
- 2 tablespoons country-style Dijon mustard
- 2 tablespoons cold milk

Position rack in center of oven and pre-heat to 400 degrees. Lightly grease a heavy baking sheet.

Combine first three ingredients in a food processor and blend for five seconds. Add the shortening and process until the mixture is crumbly, about 30 seconds. Transfer to a large bowl.

Mix 1/2 cup milk with mustard in a small bowl. Gradually pour milk mixture over the dough and stir until it is just moistened. Turn the dough out onto a floured surface and knead until the dough just sticks together. Roll out on a floured surface to 1/2" thick, and cut out 2" rounds. Gather, re-roll, and re-cut scraps. Place biscuits 1" apart on baking sheet. Brush tops lightly with remaining milk, and bake until golden brown, about 14 minutes.

Serves 4 - 6

RGP - Bon Appetit

Dinner Rolls

- 1 cup warm water (110-115 degrees)
- 1 package dry yeast
- 2 tablespoons sugar
- 2 1/4 cups flour
- 1 teaspoon salt
- 1 egg
- 2 tablespoons shortening or butter
- sesame seeds

Dissolve yeast and water and sugar in a bowl. Sift flour and salt together and stir into yeast mixture until smooth. Add egg and shortening or butter. Beat until smooth. Cover with a cloth and let rise until double, about 30 minutes at 85 degrees. Grease muffin tins and fill twelve muffin tins one-half full. Put sesame seeds on top and let rise until dough reaches top of muffin cups, about 30 minutes.

Bake at 400 degrees for 15 to 20 minutes.

Makes 12 rolls

Hint: A good place to raise dough is in your dishwasher, just turn to plate warm.

MEP

Donuts

- 3 cups flour
- 3/4 teaspoon salt
- 1 teaspoon freshly grated nutmeg
- 4 teaspoons baking powder
- 3 tablespoons shortening
- 2/3 cup sugar
- 1 egg
- 2/3 cup milk
- 1 teaspoon vanilla

Sift dry ingredients. Cream shortening with half of the sugar. Beat egg until light, gradually add remaining sugar, beating between additions. Combine butter and egg mixtures. Add sifted dry ingredients alternately with milk to make a dough that is soft, but not sticky. Cover bowl and chill for 1 hour before rolling. Dust board generously with flour. Press or roll dough until

the dough is 1/4 inch thick. Dip cutter into flour before cutting donuts.

Fry the holes and the donuts in deep fat which has been heated to 360-365 degrees. Drain on rack.

Serve plain, or roll in powdered sugar, white sugar, or a cinnamon and sugar mixture.

MEP

Dumplings

- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 3 tablespoons shortening
- 3/4 cup milk

Sift together the flour, baking powder and salt. Cut in the shortening. Stir in the milk until just blended.

Drop by serving spoonfuls onto chicken or meat in boiling meat stock (not in the liquid). Cook slowly for 10 minutes uncovered. Cover tightly and cook 10 minutes more.

For a change add 1/2 teaspoon of any dried herb to the sifted dry ingredients.

MEP

Exotic Cheese Bread

- 1 pound butter
- 1/4 pound each blue cheese, white cheddar, Romano, and Parmesan grated
- 1/4 cup minced green onion
- 6-12 cloves garlic finely minced
- 1/2 teaspoon pepper
- 1 teaspoon salt
- French bread

Process butter in a food processor until creamy. Add remaining ingredients and process until smooth.

Spread on slices of French bread and toast under broiler until brown and bubbly.

For a lower calorie spread substitute, use low fat cream cheese or diet margarine for the butter.

JPO

Fresh Bread Dressing

- 1 large loaf of fresh white bread, frozen (because the new loaves are smaller than they used to be, it takes about a loaf and 1/4th)
- 1 onion, finely chopped
salt and pepper to taste
- 1 heaping teaspoon rubbed sage
- 1/2 pound butter
- 1 can regular condensed milk
- 2 eggs
- 1 teaspoon baking powder

Cut off most of the crust from the bread and cut into 1/2 inch cubes and place in a large mixing bowl. Add chopped onion and mix into the bread cubes. Add salt, pepper and sage.

Melt butter with the condensed milk and pour over the bread. Break two eggs on top. Sprinkle with baking powder. Mix thoroughly. All the bread should be thoroughly moistened. If not add a little water and mix again.

This will stuff one medium-sized turkey.

Additions

Any type of meat or seafood can be added at the last. Oysters, sausage or giblets for turkey. Oysters, shrimp, or crab for stuffing fish. If you like crunch you can add finely chopped celery or water chestnuts. Other herbs can be substituted for the sage or the sage can be left out.

This is one of my grandmother's recipes.

I use this basic recipe for stuffing turkey, flank steak, pork chops and fish.

MEP - Anna Gallanger & Lois Knatz

Harvest Dressing

- 1/2 pound fresh bulk pork sausage

- 1 small onion, chopped
- 1/2 cup chopped filberts
- 1/2 cup chopped red cooking apples
- 1/2 cup chopped green cooking apples
- 1 teaspoon salt
- freshly ground black pepper
- 1/2 teaspoon ground nutmeg
- 1 cup fresh bread cubes

Break up the sausage and cook over medium-low heat just until the sausage has lost most of its pink color. Add the onions and continue cooking just until the onions are tender. Add the remaining ingredients. Vary the amount of salt and pepper depending on the seasoning in your sausage.

JPO

Herb Bread

Basic White Bread Dough

One of the following per loaf of bread:

- 1 tablespoon dill weed
- 1 tablespoon savory
- 1 1/2 teaspoons basil
- 1 1/2 teaspoons oregano
- 1 1/2 teaspoons thyme
- 2 1/4 teaspoons marjoram

Follow the recipe for Basic White Bread. When kneading, knead one of the above herbs into the dough. If you like you can divide the dough in half before kneading and knead a different herb into each half.

MEP

Jalapéno Cornbread

- 2 tablespoon butter
- 1 cup cornmeal
- 1 teaspoon salt
- 1 1/2 teaspoon baking soda
- 1 cup corn
- 1/2 cup cream
- 3/4 cup milk
- 1/3 cup olive oil
- 3 eggs

- 6-8 jalapéno peppers
- 1 cup grated sharp cheddar

Preheat the oven to 400 degrees. Roast, peel, deseed and devein, and chop the jalapeños. Melt the butter in a 9" skillet or baking dish in the oven. Combine the dry ingredients in a mixing bowl. Stir in the remaining ingredients, reserving half of the cheese. Remove the dish from the oven. Pour in the batter, and sprinkle the remaining cheese on top. Return the dish to the oven and bake for about 35 minutes. This is best served while still hot.

RGP – Tasajara Cookbook

Lemon-Lime Bread

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/4 cups flour
- 1 lemon, juice and grate rind
- 1 lime, juice and grate rind

Glaze

- 2 tablespoons sugar
- 2 tablespoons lime juice
- 2 tablespoons lemon juice

Combine bread ingredients and bake at 350 degrees for 1 hour.

To serve turn out of the pan while still warm and turn up side down. Combine glaze ingredients and pour over bread. Serve while still warm.

MEP

Onion Bread

- 1/4 cup warm water
- 1 package of yeast
- 1 10 1/2 ounce can of onion soup plus enough warm water to make 2 cups
- 2 tablespoons melted butter

- 1 teaspoon salt
- 6-6.5 cups all-purpose flour, sifted before measuring

Pour water into bowl. Add yeast and stir until dissolved. Stir in the onion soup mixture. Add melted butter, salt and sugar, stirring until well blended.

Stir in 3 cups of flour, 1 cup at a time. Add fourth cup of flour and beat until dough is smooth and elastic. Mix the 5th cup of flour in to make a stiff dough.

Measure the 6th cup of flour, sprinkle half of it on board. Turn dough onto heavily floured area of board. Keep a coating of flour on the dough as you begin to knead. With floured hands, fold dough toward you with fingers and push firmly away with heel of your hand. Add more flour to board as it is kneaded in, until the dough no longer sticks. Kneading is finished when non-sticky dough is smooth and satiny.

Put dough in a greased bowl, grease top lightly. Cover bowl and set in warm place to rise. Let dough rise until almost doubled. Test by inserting two finger about 1/2 inch into risen dough. If indentations remain, the dough is ready to shape.

Punch dough down. Squeeze out air bubbles with your hands. Shape into a smooth ball. Grasp in center of ball and squeeze dough to divide into equal portions for two loaves. Form each loaf by squeezing dough to press out air bubbles. Shape into two round balls. Turn over in one hand, and with other hand pinch seam in center. Turn ends and seal by pinching. Put shaped loaves into greased 1 quart round casseroles, seam side down. Cover and let rise in a warm place until almost doubled, about 45 minutes.

Bake until nicely browned and just starting to pull away from casserole sides. Remove from oven, turn loaves out of casseroles to cool.

Bake at 375 degrees for about 45 minutes.

Makes two loaves.

MEP

Onion-Herb Batter Bread

- 1/2 cup milk
- 1 1/2 tablespoons sugar
- 1 teaspoon salt
- 2 1/4 teaspoons butter
- 1 package yeast
- 1/2 cup warm water
- 2 1/4 cups all-purpose flour, sifted before measuring
- 1 tablespoon instant minced onion
- 1/2 teaspoon dried dill weed, or other herb
- 1/2 teaspoon rosemary
- melted butter
- salt

Scald the milk, remove from heat and stir in sugar, salt and butter until dissolved. Cool to lukewarm. In a large bowl dissolve yeast in the warm water. Add cooled milk mixture stirring to blend. Add flour, dill weed and rosemary. Stir together until well blended, about two minutes. Cover and let rise in a warm place until triple in bulk, about 45 minutes.

Stir down and beat vigorously for about 1/2 minute. Turn into a greased 8 or 9 inch cake pan and let rise for about 10 minutes. Bake in a moderate oven for about 1 hour. Brush top crust with melted butter and sprinkle lightly with salt. Cool on a rack.

Bake at 350 degrees for about 1 hour.

Makes 1 loaf.

MEP

Popovers

- 2 eggs
- 2 cups sifted flour
- 2 teaspoons salt
- 2 cups milk

Beat eggs until frothy. Add flour, salt and 1 cup of the milk and beat well. Add remaining milk and beat again until smooth. Chill batter in the refrigerator. Grease muffin tins and heat until the grease is to the sizzling point. Pour in the batter and bake.

Bake for 15 minutes at 450 degrees and then for 20 minutes at 350 degrees.

Makes about 12 popovers.

MEP

Quick-Rising Sweet Dough

- 3/4 cup milk
- 1/2 cup sugar
- 1 1/2 teaspoons salt
- 1/2 cup butter
- 3/4 cup very warm water
- 3 packages of yeast
- 2 eggs beaten
- 5 1/2 cups flour

Scald milk, stir in sugar, salt and butter. Cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble yeast into water and stir until dissolved. Stir in lukewarm milk, eggs and 3 cups of the flour. Beat until smooth. Stir in additional flour to make a soft dough. Turn dough onto floured board. Knead until smooth and elastic (about 8 minutes).

Place dough in greased bowl. Turn dough to grease all sides. Cover and let rise in a warm place until about double, about 30 minutes. Punch down and turn out on floured board. Shape into rolls. Let rise again for about 10 minutes.

Bake as usual.

MEP

Rich Cream Cheese Biscuits

- 1 3/4 cups flour
- 1/4 cup whole wheat flour
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 4 tablespoons cold unsalted butter
- 2 tablespoons cold cream cheese
- 1 large egg, beaten
- 3/4 cup milk

In a large bowl combine the flours, baking powder, and salt and mix very well. Cut the

butter and the cream cheese into bits and mix into the flour mixture to coat. With a pastry cutter or your fingers, rub the bits into the flour until coarse crumbs are formed.

Stir in the beaten egg with a fork, then slowly pour in the milk, stirring continually. Let the dough sit for 1 minute to absorb the liquid.

Turn the dough onto a slightly floured surface and knead 5 or 6 times to make it pliable.

Pat the dough into a round or oblong shape, 1/2 to 3/4 inch thick. With a 2 1/2 inch biscuit cutter or cup, cut out the biscuits and place them, with edges touching on an ungreased cookie sheet. You should have 12 biscuits.

Preheat the oven to 375 degrees. Place the cookie sheet in freezer for 10 minutes or in the refrigerator for at least 15 minutes and up to four hours before baking. Cold biscuits in a hot oven ensure flakiness. Bake 20 - 25 minutes, or until lightly golden. Serve immediately.

I like this recipe because it can be all prepared before the guests arrive, yet you have hot from the oven rolls. Very good with soups and salads.

Rolled Biscuits

- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup shortening
- 3/4 cup milk

Sift flour, baking powder and salt together into a bowl. Cut shortening into flour mixture with a pastry blender. Mixture should be crumbly. Stir milk in with a fork, just until mixture holds together and forms a ball. Knead dough on a lightly floured board for about 1/2 minute. With a lightly floured rolling pin, roll to 1/2 inch thickness. Cut into desired shape with cookie cutter or pastry wheel. Bake until golden brown.

Bake at 450 degrees for 10 to 12 minutes.

Makes about 20 biscuits.

MEP

Stir-n-Roll Biscuits

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/3 cup cooking oil
- 2/3 cup milk

Sift flour, baking powder and salt together. Pour cooking oil and milk into a measuring cup, but do not mix. Pour all at once into the flour mixture. Stir with a fork until mixture cleans sides of bowl and rounds up into a ball. With dough on waxed paper, roll out to 1/4-1/2 inch thick. Cut with an unfloured biscuit cutter. Place on an ungreased baking sheet. Bake until golden brown.

Bake at 475 degrees for about 10-12 minutes.

Makes 16 medium-sized biscuits.

MEP

Tomato Basil Bread

- 2 tablespoons active dry yeast
- 1/2 cup lukewarm water
- 1 tablespoon honey
- 4 cups bread flour
- 2 teaspoons salt
- 1/2 cup whole powdered milk
- 1/4 cup unsalted butter, softened
- 1 bunch fresh basil
- 1 small can tomato paste water

Preheat the oven to 350 degrees.

Dissolve the yeast in warm water with honey. Let proof for five minutes.

Mix flour, salt, and milk in a large bowl. Cut in the softened butter until the mixture resembles coarse meal. Cut up the basil with kitchen shears and add to the flour mixture. Combine thoroughly.

Add the tomato paste to the yeast, then add the yeast to the flour. Knead for 8 minutes, adding additional water if needed. Place in a buttered bowl, cover with plastic wrap and then a damp

cloth. Let rise until doubled in bulk, about 1 1/2 hours.

Put dough on table and knead lightly. Put bowl on top of dough for 15 minutes. Remove bowl and form dough into desired shape(s). Place the dough on a buttered baking dish and cover with a dry towel for 45 minutes.

Bake for 15 to 20 minutes, until the bread sounds hollow when thumped with a finger.

Serves 6

RGP - Lucia's Garden Cooking Class

Zucchini Bread

- 1 cup salad oil
- 2 cups sugar, may be either white or brown, using brown sugar will make bread more moist
- 3 eggs, beaten
- 2 cups zucchini, peeled and ground
- 3 cups flour
- 2 teaspoons salt
- 1/4 teaspoon baking powder
- 1 teaspoon soda
- 3 teaspoons cinnamon, or can use some nutmeg, cloves or allspice for part of the cinnamon
- 1 teaspoon vanilla
- 1 cup chopped nuts
- 1 cup raisins (optional)

Dredge nuts and raisins in part of the flour. Cream oil and sugar. Add beaten eggs and zucchini. Sift flour, salt, baking powder, soda and spices together. Mix into sugar mixture. Add vanilla, nuts and raisins and mix. Put into 5 x 9 x 3 inch loaf pans.

Bake at 325 degrees for 1 hour.

Makes 2 loaves.

When zucchini are plentiful in the garden, peel and grind up and put into two cup portions and freeze. You can then make this bread any time of the year. I find it best if the zucchini are not too large.

MEP