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## Banana Nut Bread

Amanda Menzie

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	350 degrees		loaf pan	
2	cups	flour		
1/2	tsp	baking powder		
1/2	tsp	soda		
1/2	tsp	salt		
1/2	cup	butter		
1	cup	sugar		
2		eggs		
3		bananas	mashed	
1/2	cup	nuts	chopped	

Sift flour, baking powder and salt. Cream butter, add sugar and cream again. Add eggs one at a time, beat in each. Mash bananas and add to sugar mixture. Stir in dry ingredients. Mix well, add nuts. Bake in grease loaf pan. Bake 45 - 60 minutes a 350 degrees. Remove from pan and cool.

This is my great Grandma Jones's recipe.

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## Bean Dumpling's

Virginia Hakes

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2	cups	flour
1 1/8	cups	milk
4	tsp	baking powder
1/2	tsp	salt
2	Tbsp	shortening
1		egg

Add milk to egg to make 1 1/2 cup liquid. Sift together the dry ingredients, rub in shortening. Add milk and egg and mix well. Drop by tablespoons in hot bean liquid.

For a change Mom would make these when we had soup beans for supper. On wash day we usually had soup beans, fried potatoes and homemade bread. We still love soup beans.

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## Buckwheat Pancakes

Clifford Perry

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3	heaping Tbsp	buckwheat		
1	heaping Tbsp	flour		
1/2	pkg	yeast		
		warm water		
1/2	tsp	syrup		
1/2	tsp	butter		melted
1/2	tsp	salt		
1/2	tsp	soda		dissolve in 1 Tbsp water

Mix together buckwheat and flour, add water to make medium thick.  
Dissolve yeast in warm water, add to buckwheat mixture. Let set over night

In the morning add: 1/2 teaspoon syrup, 1/2 teaspoon melted butter, almost 1/2 teaspoon salt, 1/2 teaspoon soda (mix in small amount of water). Stir well.

Let stand 1/2 hour. Cook on Hot surface

Dad was famous for his buckwheat pancakes. Our family always looked forward to breakfast at Grandpa Cliff's house. He also made them for their friends in Florida. He made them thin and crispy and boy were they good.

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## Cinnabon Rolls

Peggy Meyer

350 degrees

1/2	cup	warm water	
2	pkgs	dry yeast	
2	Tbsp	sugar	
3 1/2	oz pkg	instant vanilla pudding mix	
1/2	cup	margarine	melted
2		eggs	
1	tsp	salt	
6	cups	flour	
		CREAM CHEESE FROSTING	
8	ozs	cream cheese	
1/2	cup	margarine	
1	tsp	vanilla	
3	cups	powdered sugar	
1	Tbsp	milk	

In a bowl combine water, yeast and sugar. Stir until dissolved. Set aside. In large bowl, take pudding mix and prepare according to package directions. Add margarine, eggs and salt. Mix well. Then add yeast mixture. Blend. Gradually add flour: Knead until smooth. Place in a greased bowl. Cover and let rise until doubled. Punch down dough and let rise again. Then roll out on floured board to 34 x 21" size. Take 1 cup soft butter and spread over surface. In bowl, mix 2 cups brown sugar and 4 tsp. Cinnamon. Mix well. Sprinkle over top. Roll up very tightly. With knife put notch every 2". Cut with thread or knife. Place on lightly greased cookie sheet 2" apart. Take hand and lightly press down on each roll. Cover and let rise double again. Bake at 350 degrees for 15 - 20 minutes.

### DIRECTION: CREAM CHEESE FROSTING

Mix all together unit smooth.

Frosting the rolls when they come out of the oven.

## Clifford's Donuts

Cyndi Mehta

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1/2	cup	butter
4 1/2	cups	sifted flour
1	cup	sugar
2	tsp	baking powder
2		eggs
2	tsp	salt
1	cup	milk
2	tsp	nutmeg

Cream butter, sugar & eggs until fluffy. Sift flour, salt & nutmeg, add with milk to butter mixture. Mix well, roll dough out & cut with donut-type 'cookie' cutter. Fry in hot oil, drain and coat with regular or confectioners sugar.

It was always a good reason to get up early when Grandpa Cliff made donuts the night before!

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## Corn Bread

Susie J. Taylor

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425 degrees

1 1/2	cups	Wilson's Corn Meal
1/2	cup	flour
3 1/2	tsp	baking powder
1	tsp	salt
3	Tbsp	sugar
1		egg
1	cup	milk
1/4	cup	shortening

Mix together all ingredients and bake at 425 degrees for 20 to 25 minutes.

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## Corn Cakes

Rheba Eichhorn

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1		egg	
1	cup	milk	
2	Tbsp	shortening	softened
1	tsp	sugar	
1/2	tsp	salt	
1 1/2	tsp	baking powder	
1/2	cup	flour	
2	cups	corn meal	

Mix all together and beat well. Pour on greased hot griddle and bake. Serve hot with butter and maple syrup.

If batter is stiff use less corn meal, if not stiff enough use more.

This recipe was enough for Dad and Queen (the dog).

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## Crusty French Type Bread

Scott & Stephanie Taylor

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450		Baking Stone	
2 1/4	tsp	active dry yeast	1 package
1	Tbsp	sugar	
1 1/2	cups	warm water	115 degrees
1 3/4	cups	bread flour	
2	cups	bread flour	
1/4	cup	semolina flour	
1	Tbsp	bean flour, finely ground	soy, fava, lima bean, or chickpea
1/4	500 mg	vitamin C tablet	crushed
1	tsp	salt	preferably
1/4	tsp	salt	sea salt
1/2	tsp	balsamic vinegar	sherry or cider
1	Tbsp	oil	for bowl
		non stick cooking spray	
3	Tbsp	butter	
1/3	cup	ice	crushed

In the bowl of a sturdy mixer, stir together yeast, sugar and water. Let stand 2 minutes, until foamy. Add 1 3/4 cups bread flour, the semolina, and the bean flour. With the paddle, beat at low-medium speed for 4 minutes. Let rise for 30 minutes to 2 1/2 hours. The longer it sits the better the flavor and the more open the texture.

Using the dough hook, add to the mixture, the vitamin C, the crushed ice, 1 tsp salt, vinegar and the remaining bread flour. Knead for 5 minutes on low-medium speed, until dough is very elastic. The dough should be very soft, add a more flour or liquid as needed.

Coat bowl and dough with oil and allow to rise until more than doubled 1 1/2 to 2 hours. Punch down and divide in half. Shape each piece into an oval with a tight skin by pulling at the sides and tucking the dough underneath. Cover with plastic wrap and rest 15 minutes. Shape into French loaves.

Stir together the butter and 1/4 tsp salt, brush onto loaves. Allow to rise until slightly more than double, 2 hours.

30 minutes before dough is completely risen, place a baking stone on the lowest shelf of the oven and preheat oven to 450 degrees F. 5 minutes before baking, reduce heat to 425, and place a shallow baking pan with 1/2 inch of boiling water on the oven floor. Use the second lowest and lowest shelves for an electric oven.

Gently brush loaves again with butter salt mixture, being careful not to deflate. Using a razor or very, very sharp knife, make quick light slashes across the top of the risen loaf at a 20 degree angle.

Bake 30 to 35 minutes until well browned. For a crunchy crust mist 2 or 3 times with water during the last 10 minutes of baking.

Without a baking stone, preheat the oven to 400 degrees and prepare shelf in lower third of oven. Turn the temperature up to 425 and place bread on shelf with pan of water on shelf underneath

From Shirley Corriher's Cookwise - No serious cook should be without it

## English Muffin Bread

Jennifer Keller

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375 degrees

5	cups	flour	divided
2	pkgs	yeast	
1	Tbsp	sugar	
2	tsp	salt	
1/4	tsp	baking soda	
2	cups	warm milk	120 - 130 degrees
1/2	cup	warm water	
		cornmeal	

Combine 2 cup flour, yeast, sugar, salt and baking soda. Add warm milk & water: beat on low speed for 30 seconds, scraping bowl occasionally. Beat on high 3 minutes. Stir in remaining flour (batter will be stiff).

Do Not Knead. Grease two bread pans. Sprinkle with cornmeal. Spoon dough into pans and sprinkle cornmeal on top. Cover and let rise until double. Bake at 375 degrees for 35 minutes or until golden brown.

Remove from pans immediately and cool on racks

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## Fried Mush

Susie J. Taylor

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2 - 3	cups	water
1	tsp	salt
1	cup	corn meal

Boil 2 cups of water. Add 1 tsp salt, 1 cup corn meal (yellow) and cook for 1 1/2 hours on low heat. Add additional water if needed.

Pour mush into loaf pan and place in refrigerator. Chill overnight.

Remove from loaf pan and slice into 1/2 inch slices. Fry slices in cast iron skillet with a small amount of oil.

Serve with butter and maple syrup.

I would look forward to Grandma Susie having a loaf of mush in the refrigerator, when we would make our way to her house for our breakfast. I can still see her cutting off some slices, frying them up and then I would sit and eat them topped with only butter. It was definitely good eats. -Scott Taylor

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## Grandma Reid's Sweet Dumplings

Opal Roat Perry

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1	pkg	yeast	
2 1/2	cups	water	lukewarm
3	Tbsp	sugar	
1	Tbsp	salt	
2	Tbsp	shortening	softened
8	cups	flour	
1		egg	beaten
1/2	cup	brown sugar	
1	cup	sugar	
2	cups	water	

Dissolve yeast in 1/4 cup liquid. Add 3 Tbsp sugar, salt, shortening, and remaining liquid. Stir in 7 cups flour, 1 cup at a time until dough forms a ball. Knead on floured board until smooth and elastic. Place in greased bowl covered. Place in a warm place to rise until doubled.

Punch dough down and with fingers work in egg. Add enough flour so that the dough isn't sticky. Cut off 12 to 15 small pieces of dough and shape into dumplings about 1 inch by 3 inch. Use remaining dough for rolls. Let dumplings set for 15 minutes.

Meanwhile, in a heavy sauce pan, combine brown sugar, sugar and water, mix until sugar is dissolved. Cook over medium heat until mixture boils. Boil 1 minute. Add dumplings 1 at a time to syrup. Cook covered until done, turning occasionally, 7-10 minutes. If syrup becomes too thick add a little hot water.

This is an old German recipe.

## Lauren's CakeCakes

Lauren Ulrich

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2 cups Jiffy Mix or Bisquick  
1 1/4 cups milk

Stir the ingredients real careful with a spoon. Butter and heat a griddle. Ladle the mix onto the griddle. When the cakecakes bubble and turn brown on the bottom, turn them over and brown the other side. You can make four cakecakes per pan, or 1 big one, or 1 Mickey Mouse face, or six small ones. Serve with peanut butter (or butter), syrup, sausages and milk

Lauren(3 yrs. old) helps her Mommy make these on Saturday mornings. It has been one of her favorite meals since she was a "little" girl.

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## Mom's Buns

Rheba Eichhorn

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350 degrees

1 cup Yeast sponge  
1 cup sugar  
1 cup lard  
1 cup warm water  
3 - 3 1/2 cups flour or to make a medium dough

Dissolve sugar and melt fat in the warm water. Add yeast sponge, mix. Add flour to make a medium dough. Let rise until double in bulk. Make into small rolls. Let rise until double. Bake at 350 degrees.

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## Nashville House Fried Biscuits

Linda Bennett

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1	quart	milk
1/4	cup	sugar
2	pkgs	dry yeast Or 1/6 cup
1/2	cup	lard
6	tsp	salt
7 - 9	cups	flour

Add yeast to warm water. Add other ingredients and let dough rise. Work into biscuits and drop into hot fat.

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## Peach Muffin

Louise Perry

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350 degrees

1/4	cup	margarine
1/3	cup	sugar
1 1/2	cups	flour
1		egg
1/2	cup	milk
2 1/2	tsp	baking powder
1	cup	peach puree

Cream together margarine and sugar. Stir in egg. Add flour and baking powder alternating flour with the milk. Mix altogether and add 1 cup of pureed peaches. Stir until mixed well and pour into greased muffin pan. Bake at 350 for 30-35 minutes.

NOTE: 1 can of drained peaches makes one cup of puree. Puree in blender.

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## Pizza Bread

Jennifer Keller

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375 degrees

1	pkg	yeast	
1/4	cup	sugar	
1	tsp	garlic powder	
1	tsp	basil or oregano	
3 1/2	cups	flour	
1	cup	milk	
1/4	cup	butter	
1/4	cup	water	1 package
1		egg	slightly beaten
		parmesan cheese	

Mix dry ingredients, the mix 1 cup milk, 1/4 cup butter, 1/4 c. water. Mix and warm till butter melts. Add 1 egg. Add wet ingredients to dry ingredients. Mix well.

Place in covered bowl in refrigerator 2 hours, can be kept up to 4 days. Roll in rectangle. Sprinkle with parmesan cheese. Roll up, cover, let raise 1 hours till doubles. Put in form of a circle and bake. Bake 20 minutes at 375 degrees.

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## Potato Rolls

Mildred Jones

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350 degrees

1	cake or pkg	yeast	
1/4	cup	warm water	
1 1/2	cups	warm potato water	
2/3	cup	sugar	
2/3	cup	Crisco	
2	tsp	salt	
2		eggs	well beaten
1	cup	mashed potatoes (plain)	
7 1/2 - 8	cups	flour	

Dissolve yeast in warm water. Mix well with remaining ingredients. Add 7 1/2-8 cups flour and fold. Make into rolls and let rise until double or make a couple days ahead and then make into rolls, rise and then bake until nice and brown.

This recipe can be kept in refrig. for 5 days. A teacher at school gave me this years ago.

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## Pumpkin Bread

Cyndi Mehta

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2/3	cup	shortening	
2 2/3	cups	sugar	
1	lb	pumpkin	
4		eggs	
3/4	cup	water	
2	tsp	soda	
1	tsp	allspice	
1	tsp	cloves	
1	tsp	cinnamon	
1	tsp	salt	
1/2	tsp	baking powder	
1	tsp	nutmeg	
2/3	cup	nuts	chopped
2/3	cup	dates	chopped

Cream shortening with sugar, beat in eggs. Add pumpkin and water. Sift dry ingredients and add to mixture. Add nuts & dates, mix well. Bake in 2 greased loaf pans at 350 for 65-75 minutes

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## Refrigerator Rolls

Susie J. Taylor

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350 degrees

6 - 6 1/2	cups	flour	Robin Hood
2	pkgs	yeast	
1	tsp	salt	
1/2	cup	sugar	
1/3	cup	shortening	
2	cups	water	
2		eggs	

2 cups flour, stir in yeast and salt. Dissolve sugar and shortening in hot tap water. Stir in flour, then add 2 beaten eggs. Add flour one cup at a time using all flour. Knead good. Let rise until double.

### Grandma Susie's Famous Rolls

Grandma Susie wrote out this recipe for me. This is also the recipe I use to make fried bread. Just shape little pieces of dough into balls about 1 1/2 inches in diameter (or simply cut off small pieces of dough), let rise then fry in canola oil (at around 375 degrees, I think), turning until all sides are deep brown.

When John and I were dating, he and all his friends told me about these fantastic biscuits you can get in Brown County. He took me to a restaurant in Brown County, the waiter brought the rolls, then I told him that my grandmother made those rolls for me all my life, only instead of eating them with apple butter, we usually topped them with jelly. We later had a "fried bread party" for his friends, and cooked up dozens of rolls, to the amazement of everyone there. - Linda (Hale) Bennett

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## Semolina Bread

Scott & Stephanie Taylor

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450 then 375		baking stone	
1 1/2	Tbsp	yeast	1 package
2	Tbsp	sugar	
3	cups	water	115 degrees
4	cups	bread flour	
1/2	500 mg	vitamin C tablet	crushed
1/2	cup	ice	crushed
4	cups	semolina flour	
3 1/2	tsp	sea salt	
12	Tbsp	olive oil	
		cornmeal	as needed

Form a sponge by mixing together yeast, sugar and water, let stand 2 minutes, then add bread flour and beat with paddle 4 minutes. Let rise 30 to 150 minutes.

With the dough hook add to the sponge the vitamin C, ice, semolina flour and 1 Tbl salt. Knead 5 minutes on low medium speed. Pull dough into several pieces and drizzle with 4 Tbl olive oil. Knead on medium speed to incorporate oil, about 30 seconds. Oil dough to keep from sticking to sides of bowl and let rise until more than doubled 1.5 to 2 hours.

Punch down and turn out onto counter. Cup into a round, allow to rest 15 minutes covered. Shape into loaf. Mix remaining 6 Tbl olive oil with 1/2 tsp sea salt and brush over loaf. Allow to rise until doubled, 1 hour.

30 minutes before dough is completely risen, place a baking stone on the lowest shelf of the oven and preheat oven to 450 degrees F. 5 minutes before baking, reduce heat to 375, and place a shallow baking pan with 1/2 inch of boiling water on the oven floor. Use the second lowest and lowest shelves for an electric oven.

Gently brush loaves again with oil salt mixture, being careful not to deflate. Using a razor or very, very sharp knife, make quick light decorative slashes across the top of the risen loaf.

Bake until well browned about 50 minutes. For a crunchy crust mist 2 or 3 times with water during the last 10 minutes of baking.

Without a baking stone, preheat the oven to 400 degrees and prepare shelf in lower third of oven. Turn the temperature up to 425 and place bread on shelf with pan of water on shelf underneath

When we ran out of semolina flour Anna stopped eating bread until we could find more.

From Shirley Corriher's Cookwise

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## Susie's Raised Doughnuts

Ruby Hale

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2	pkgs	dry yeast	
1	cup	water	lukewarm
2	cups	milk	scalded
1	tsp	nutmeg	
1/2 - 3/4	cup	sugar	
1	tsp	salt	
1/4	cup	shortening	melted
2		eggs	beaten
5	cups	flour	

Soften yeast in warm water. Add sugar, eggs, shortening, nutmeg, salt and milk. Add part of flour and beat. Next add rest of flour to make a soft dough. Let rise twice than cut out doughnuts and let rise again. Fry in deep fat.

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## Sweet Dumplings

Linda Bennett

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2 1/4	cups	lukewarm water or milk
3	Tbsp	sugar
1	Tbsp	salt
1	pkg	yeast
2	Tbsp	shortening
6 - 8	cups	flour
1		egg
1/2	cup	brown sugar
1	cup	white sugar
2	cups	water

Dissolve yeast in lukewarm water or milk. Add 3 Tbsp sugar, salt, shortening and about 7 cups of the flour, one cup at a time, until dough forms a ball. Knead on floured board until smooth and elastic. Place in greased bowl, greased side up, cover and let rise in a warm place until doubles. Punch down dough. With fingers, work egg into dough, and add enough flour so the dough is not sticky. Cut off small pieces of dough and shape into pieces about 1 x 3 inch. Let dumplings set about 15 minutes. Meanwhile in heavy saucepan, combine brown sugar, white sugar and water, mix until sugars is dissolved. Cook over medium heat until mixture boils. Boil about 1 minute. Drop dumplings into syrup to cook, covered, until done, turning occasionally (7-10 minutes). If syrup becomes too thick, add a little hot water. (This recipe make a LOT of dumplings...if you don't want to cook all the dough as dumplings, you can take whatever dough is left, shade into rolls and bake as bread).

Every time we went to visit Grandma Susie, I would ask her to make Sweet Dumplings. One day, when she came to visit us in Lowell, I asked her to show me how to make them. She instructed me while I made a batch, then I wrote down this recipe from her instructions. I always make mine in a cast iron Dutch oven, because the syrup can get really thick if you cook a lot of dumplings. By the way, I think Uncle Clifford holds the record for eating sweet dumplings. I made these for him the last time he came to visit Mom....he ate 36 dumplings!!!!

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## Sweet Rolls

Scott & Stephanie Taylor

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375		Bread Machine	
1	cup	milk	
1	stick	butter	melted
2		eggs	beaten
1/3	cup	sugar	
1	tsp	salt	
4 1/2	cups	flour	
1	Tbsp	yeast	

Pour ingredients into bread machine in order listed  
Set machine on Dough.

When dough is finished, form into rolls. Let rise 30 minutes

Bake at 375 degrees for 12 to 18 minutes.  
Brush top with butter while still hot

For Wheat rolls substitute up to half wheat flour, add 1 T gluten per cup wheat flour.

Great Hamburger and Hotdog buns.