

## **BREAD**

### **REAL EASY BISCUITS**

2 cups Self-Rising Flour  
1 cup Buttermilk  
1/2 cup Oil  
Mix well. Heat some oil in an iron skillet & then spoon into skillet in biscuit shapes the size you like. Bake at 500° for 15 minutes.

Louise Felker Hunter

### **BUTTERMILK YEAST ROLLS**

1 pkg Dry Yeast  
1 1/2 cups warm Buttermilk (105°-115°)  
1/2 cup melted Shortening  
1 tsp Salt  
1/4 cup warm Water (105°-115°)  
3 tbsp Sugar  
4 1/2 cups All-Purpose Flour, approx  
1/2 tsp Soda

Dissolve yeast in warm water in a mixing bowl. Add buttermilk, sugar & shortening; mix well. Combine flour, soda & salt; gradually add to yeast mixture, mixing well. Turn dough out onto a lightly floured surface; knead until smooth & elastic (about 7 minutes). Let rest 10 minutes. Shape dough into 1 1/2 " balls & place in 2 greased 9" round pans. Let rise in warm place (85°), free from drafts, about 1 hour or until doubled in bulk. Bake at 400° for 15-20 minutes.

Yield: about 1 1/2 dozen

Faye Oak Hunter

### **CINNAMON YEAST ROLLS**

1/2 cup Milk  
1 level tsp Salt  
1/4 cup luke warm Water  
1 tsp Sugar  
3 tbsp Butter or Margarine  
3 tbsp Sugar  
1 pkg Fleischman's Dry Yeast  
Put above ingredients in 4-quart pan & let come to just boil or scald. Let cool to luke warm. Stir. Let above ingredients work while other cools. Then put together.  
2 1/2 cups All-Purpose Flour  
Stir into above mixture, 1 cup at a time & beat well. Let rise to double size. Flour board, empty dough & knead for 5 minutes or more. Then roll out to 1/2" thick. Melt butter in 10x8" pan. Pour on dough & spread all over. Leave enough butter in pan to turn out rolls. Sprinkle on powdered sugar to cover. Sprinkle cinnamon & roll up like jelly roll. Cut into 1" thick pieces. Turn in butter, put in pan. Let rise to double size. Bake at 350° for 25-30 minutes.

Sadie Oak Hunter

### CORNBREAD

1 cup sifted All-Purpose Flour	1/4 cup Sugar
4 tsp Baking Powder	3/4 tsp Salt
1 cup Yellow Cornmeal	2 Eggs
1 cup Milk	1/4 cup liquid Puritan or substitute

Mix dry ingredients. Whip eggs slightly. Add eggs, milk & shortening. Beat until smooth, about 1 minute. **Do not over beat.** Pour into greased 8" iron skillet. Bake at 425 for 20-15 minutes.

Dottie Arnsparger Brockman

### CORNBREAD

1 cup sifted All-Purpose Flour	1/4 cup Sugar
1 tbsp Baking Powder	1/2 tsp Salt
1 cup Yellow Cornmeal	1 Egg
1 cup Milk	1/4 cup Bacon Grease

Mix dry ingredients. Add eggs, milk & shortening. Just beat until smooth-1 minute. **Do not over beat.** Pour into greased 8" iron skillet. Bake at 425° for 20-25 minutes.

Faye Oak Hunter

### CORNBREAD

2 cups Martha White Self-Rising White Cornmeal	1/2 cup Self-Rising Flour
2 Eggs Dash Salt	2 tbsp Sugar
1/4 cup Milk	1/2 cup Oil

Grease an iron skillet. Put in 400° oven till hot. Pour in mix. Bake at 400° for about 25 minutes or until done.

Louise Felker Hunter

### ELOISE'S ANGEL CORNBREAD

1 1/2 cups Cornmeal	1 cup Flour
1 pkg Dry Yeast	1/2 tsp Soda
1 tbsp Sugar	2 Eggs, beaten
1 tsp Salt	2 cups Buttermilk
1 1/2 tsp Baking Powder	1/2 cup Oil

Combine dry ingredients. Combine eggs, milk & oil. Mix with dry ingredients. Bake in greased corn stick pans at 450° for 12-15 minutes. (Note: You'll need to bake muffins or cornbread from this recipe a little longer.)

Yield: 3 dozen corn sticks

Faye Oak Hunter

### PUFFY CORN FRITTERS

1 cup Flour  
1 tsp Baking Powder  
1 1/2 cups Fresh or Frozen Corn  
3/4 tsp Salt  
1 Egg, beaten  
1/2 cup Milk

Mix flour, salt & baking powder together. Beat egg & add to milk; add this to flour mixture. Add corn & drop by spoonfuls into hot grease. Cook until golden brown.

Myrtle Tague Oak  
Submitted by:  
Helen Oak Adcock

### COFFEE CAN LIGHTBREAD

4 cups All-Purpose Flour, divided  
1/2 cup Water  
1/2 cup Salad Oil  
1 tsp Salt  
1 pkg Dry Yeast  
1/2 cup Milk  
1/4 cup Sugar  
2 Eggs, beaten

Combine 1 1/2 cups flour & yeast in a large bowl; stir well & set aside. Combine water, milk, salad oil, sugar & salt in a saucepan; mix well. Place over medium heat until mixture reaches 105°-115°; pour into yeast mixture & beat with electric mixer until smooth. Add eggs, mixing well. Add remaining flour to yeast mixture; beat with electric mixer until smooth & elastic. (Batter will be very stiff.) Spoon batter into 2 well-greased 1 lb coffee cans. Cover with coffee can lids. Let rise in warm place (85°), free from drafts, 35-45 minutes or until batter rises to within 1 1/2-2" from top of can. Uncover cans. Bake at 375° for 30-35 minutes or until golden brown; loaf should sound hollow when tapped. Cool in cans 10 minutes. Remove from cans & cool on wire racks.

Yield: 2 loaves

Faye Oak Hunter

### OATMEAL MUFFINS

1 cup Uncooked Oats, regular or quick-cooking  
1 cup Flour  
1/2 tsp Salt  
1/2 cup Dark Brown Sugar  
1/2 cup Raisins, cut up  
1 cup Buttermilk  
1 lightly beaten Egg  
1/2 tsp Soda  
1 1/2 tsp Baking Powder  
1/2 cup Mild Vegetable Oil

In a mixing bowl, stir buttermilk into oats. Let mixture sit on the counter 1/2 hour. Add egg. Separately sift flour, soda, salt & baking powder. In another bowl, stir oil & raisins into brown sugar. Alternately, add these 2 mixtures to oat mixture. Stir until barely moistened. Fill muffin cups 3/4 full. Bake at 350° for 25 minutes or until tests clean.

Yield: 14

Faye Oak Hunter

### OLD-FASHIONED POTATO BREAD

Packaged Instant Mashed Potatoes  
2 pkg (1/4-oz size) Active Dry  
Yeast  
2 cups warm Water (105°-115°)  
2 tbsp Butter or Margarine,  
melted

1 tbsp Salt  
1/2 cup Butter or Regular Margarine,  
softened  
7 1/2-7 3/4 cups unsifted All-  
Purpose Flour  
1/4 cup Sugar

Make potatoes for 2 servings, as label directs, using liquid, omitting butter & seasoning. Measure 1 cup. In large bowl, sprinkle yeast over water; stir until dissolved. Stir in sugar & salt until dissolved. Add 1 cup potatoes, 1/2 cup butter & 3 1/2 cups flour. With electric mixer at medium speed, beat until smooth-2 minutes. Gradually add 4 cups flour, mixing with hands until smooth & stiff enough to leave bowl. Add remaining 1/4 cup flour if needed. Turn out onto lightly floured board. Knead until smooth, elastic, small blisters appear on surface-10 minutes. Place in greased large bowl; turn over. Cover with towel; let rise in warm place (85°), until double-1 hour. Turn out onto lightly floured pastry cloth or board. Divide in 1/2. Roll out 1/2 into a 16x8" rectangle; roll up from one end. Press ends even, pinch to seal & tuck under loaf. Place seam side down, in greased 9x5x3" loaf pan. Brush surface lightly with some of the melted butter. Repeat with other 1/2 dough. Let loaves rise in warm place, until tops are rounded-1 hour. Set oven rack at lowest level. Bake at 400° for 30-40 minutes or until deep golden brown & loaves sound hollow when tapped. If crust becomes too brown, cover with brown paper. Turn out onto wire racks; brush tops with remaining butter. Cool.

Yield: 2 loaves

Hilda Oak Ziegler

### RASPBERRY-JELLY FILLED MUFFINS

2 Eggs 1/2 cup melted Butter  
1/2 cup Water  
1/2 cup Sugar  
1/2 tsp Cinnamon  
2 tbsp Buttermilk Powder

2 cups Flour  
1 tbsp Baking Powder  
1/2 tsp Salt  
1/3 cup Red Raspberry Jelly

In a small bowl, beat eggs. Add melted butter & water. In a large bowl, mix flour, sugar, baking powder, cinnamon, salt & buttermilk powder together. Mix egg mixture into flour mixture, stirring until blended. Grease muffin pans. Fill muffin pans 1/3 full. Spoon 1 tsp jelly over each muffin mixture. Top with remaining batter. Sprinkle with streusel topping. Bake at 400° for 20 minutes, or until pick inserted in middle comes out clean.

Yield: 1 1/2 dozen

#### Streusel Topping

1/4 cup chopped Walnuts  
3 tbsp Sugar

3 tbsp softened Butter  
1/2 tsp Cinnamon

Mix all ingredients into fine crumbs.

Faye Oak Hunter

### QUICK HOT ROLLS

2 cups Self-Rising Flour  
3 tbsp Mayonnaise

3 tbsp Sugar  
1 cup Milk

Beat together until smooth. Put oil in muffin pan & warm. Bake at 450° for 12-15 minutes.

Yield: 12 rolls

Nellena Adams Adcock

### SCHOOL BREAD

4 cups All-Purpose Flour  
1 cup Whole-Wheat Flour  
1 1/2 tbsp Salt  
2 tbsp Yeast  
1 1/4 cups Water  
1/4 cup Honey

1/4 cup Butter  
1 cup Cottage Cheese  
1 large Egg  
1/2 cup Oats  
1 cup chopped Nuts

Mix together flour, salt & yeast. Set aside. Heat water, honey, cottage cheese & butter until warm. Add to dry mixture. Add eggs & mix. Then add nuts. Knead 8-10 minutes on a floured surface. Let rise till doubled. Put in greased bread pan. Bake at 375° for 35-40 minutes. Slice when cool.

Rachel Hunter Foley

### SOUR CREAM BREAD

1 pkg Dry Yeast  
1/4 cup warm Water (105°-115°)  
1 tbsp Salt  
1/4 tsp Soda

3 tbsp Sugar  
1 16-oz carton commercial Sour  
Cream  
4 1/2 cups All-Purpose Flour

Dissolve yeast & sugar in warm water in a small mixing bowl; let stand 5 minutes. Combine sour cream, salt & soda in a large mixing bowl; add yeast mixture, mixing well. Gradually add flour & mix well. Turn dough out on a lightly floured surface & knead 1-2 minutes or until smooth & elastic. Shape into a ball; place in a greased bowl, turning to grease top. Cover & let rise in a warm place (85°), free from drafts, 1 1/2 hours or until doubled in bulk. Punch dough down & divide in half. Place each half in a greased 9x5x3" loaf pan. Cover & let rise until doubled in bulk (about 1 hour). Bake at 375° for 35-40 minutes.

Yield: 2 loaves

Faye Oak Hunter

### SPICE PUFF MUFFINS

2 1/2 cups Flour	1/4 tsp Allspice
2 tsp Baking Powder	1 tbspc Cocoa
3/4 tsp Soda	2 Eggs
3/4 tsp Cinnamon	1/2 cup Salad Oil
1/2 tsp Mace	1 1/2 cup Sugar
1/4 tsp Cloves	1 cup Sour Milk

Sift flour. Add next 7 ingredients. Beat eggs, add oil & sugar. Mix well. Add milk. Stir again. Add dry ingredients, mixing quickly. Fill greased muffin cups 1/2 full. Bake at 375 for 20 minutes.

Stella Adcock Caudill

### ZUCCHINI BREAD

3 1/2 cups Flour	1 cup Vegetable Oil
24 pkg Sweet & Low	4 Eggs
3/4 tsp Baking Powder	1 1/2 tsp Vanilla
1 1/2 tsp Baking Soda	2 cups grated Zucchini
1/4 tsp Nutmeg	1 cup finely chopped Pecans
1 tsp Cinnamon	1 tsp Salt

In large bowl, combine dry ingredients. Add remaining ingredients, mixing together thoroughly.

Pour batter into greased loaf pans. Bake at 350° for 1 hour.

Yield: 2 loaves

Wilda Oak Arnsperger

### ZUCCHINI BREAD

3 1/2 cups Flour	1 cup Vegetable Oil
2 cups Sugar	4 Eggs
3/4 tsp Baking Powder	1 1/2 tsp Vanilla
1 1/2 tsp Baking Soda	2 cups grated Zucchini
1/4 tsp Nutmeg	1 cup Raisins
1 tsp Cinnamon	1 tsp Salt

Mix the above. Soak raisins in boiling water first. It makes them plump & juicy. Bake at 350° for 1 hour.

Beverly Oak Kern

## **BREAKFAST**

### **SOUR CREAM COFFEE CAKE**

#### **Batter**

1 box Duncan Hines Cake Mix  
4 Eggs      1 cup Sour Cream  
1/2 cup Sugar  
1/4 cup Wesson Oil  
Beat oil, sour cream & sugar as pkg directs; add eggs 1 at a time, beating 1 minute for each egg. Set aside.

#### **Filling**

1/2 cup Nuts, chopped  
3 tsp Cinnamon  
4 tbsp Brown Sugar  
Mix above. Pour half batter in greased & floured (with powdered sugar) 9" tube pan. Swirl half the filling into batter in pan. Pour rest of batter on top, then put the last of the filling on top of all. Bake at 350° for 55 minutes or until done.

#### **Glaze**

1 cup Powdered Sugar  
3 tbsp Milk  
As soon as cake is done, mix above & glaze cake while it is very hot.

Faye Oak Hunter

### **APPLESAUCE DROP DONUTS**

2 cups Flour  
1/2 cup Sugar  
2 tsp Baking Powder  
1/2 tsp Salt  
1 tsp Cinnamon  
1 Egg  
1/2 cup Applesauce  
1/2 cup Milk  
1 1/2 tbsp Shortening, liquid or melted  
Sift flour, sugar, baking powder, salt & cinnamon together. Beat egg; add applesauce & milk. Add egg mixture to dry ingredients, mixing well. Stir in shortening. Drop batter by tsp into 375° fat. Fry until golden brown on all sides. *"Dough may be kept in fridge for 2-3 weeks & used for quick fresh doughnuts anytime."*

Stella Adcock Caudill

## NEW ORLEANS DONUTS

1 pkg Yeast 1/4 cup Sugar 1 Egg  3 1/2 cups Flour Oil for frying	3/4 cup warm Water 1 tsp Salt 1 / 2            cup            Evaporated Milk  1/8 cup soft Shortening Confectioners' Sugar
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Sprinkle yeast over water, stir to dissolve. Add sugar, salt, egg & milk. Blend. Add 2 cups flour. Add shortening, beat in remaining flour. Cover & chill overnight. Roll out on floured board 1/8" thin. Cut into 2 1/2" squares. Deep fry at 360 ° for 2-3 minutes until lightly browned. Drain on paper towel. Sprinkle heavily with confectioners' sugar. Dough keeps well in fridge several days. Cover with plastic wrap & punch down occasionally.

Yield:    about 5 dozen Faye Oak Hunter

## SCRAMBLED EGG CASSEROLE

### Casserole

1 cup cubed Ham or Canadian Bacon 3 tbsp melted Butter or Margarine 1    4-oz can Sliced Mushrooms, drained 2 1/4 cups soft Bread Crumbs	1/4 cup chopped Green Onion 1 dozen Eggs, beaten Cheese Sauce (recipe follows) 1/4 cup melted Butter or Margarine 1/8 tsp Paprika
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Saute ham & green onion in 3 tbsp Butter in a large skillet until onion is tender. Add eggs & cook over medium-high heat, stirring to form large, soft curds; when eggs are set, stir in mushrooms & cheese sauce. Spoon eggs into greased 13x9x2" baking pan. Combine 1/4 cup melted butter & crumbs, mixing well; spread evenly over egg mixture. Sprinkle with paprika. Cover & chill casserole overnight. Uncover & bake at 350 for 30 minutes or until heated thoroughly.

### Cheese Sauce

2 tbsp Butter or Margarine 2 cups Milk 1/8 tsp Pepper	2 1/2 tbsp All-Purpose Flour 1/2 tsp Salt 1 cup (4 oz) shredded Process American Cheese
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Melt butter in heavy saucepan over low heat; blend in flour & cook 1 minute. Gradually add milk; cook over medium heat until thickened, stirring constantly. Add salt, pepper & cheese, stirring until cheese melts & mixture is smooth.

Yield:    **Casserole:** 12-15 servings    **Sauce:** 2-3 cups Faye Oak Hunter



### HAM & CHEESE STRATA

8 slices White Bread  
2 8-oz pkg pre-sliced Cheddar Cheese  
6 Eggs  
2 1/4 cups Milk  
1/4 cup melted Margarine  
1 1/2 lb chipped Cooked Ham

In baking dish layer as follows:  
1. White bread, 1 pkg cheese. Beat eggs, milk & margarine & pour over bread & cheese.  
2. Cooked ham  
3. 1 pkg cheese

Cover & refrigerate overnight. Bake uncovered at 350° for 45 minutes. *"This is really good for an after church brunch. I dice the ham so I can eat it."*

Hilda Oak Ziegler

### BREAKFAST PIZZA

1 lb Pork Sausage, 1 lb Bacon or  
or 1/2 lb each  
1 cup Frozen Loose-Pack Hash Browns, thawed  
5 Eggs, beaten  
1/2 tsp Salt  
Fresh Oregano, optional  
Whole Pimentos, optional  
1 tube Refrigerated Crescent Rolls  
1 cup (4 oz) shredded sharp Cheddar Cheese  
1/4 cup Milk  
1/8 tsp Pepper  
2 tbsps grated Parmesan Cheese, optional  
1/4 cup Onions, chopped, optional

Brown sausage in same manner as browning ground beef and/or fry bacon crisp & crumble; set aside. Separate dough into 8 triangles. Place with points toward center in a greased 12" pizza pan. Press bottom & sides to form crust. Seal perforations. Spoon meat over dough, sprinkle with hash browns & cheddar cheese. Combine eggs, milk, salt & pepper. Pour over meat mixture. Bake at 375° for 25-30 minutes. Optional: Sprinkle with Parmesan cheese & bake 5 minutes more. Garnish with pimento & oregano. *"It helps, but isn't necessary, to have meat(s) ready & cheese shredded the night before."*

Dottie Arnsparger Brockman

### SAUSAGE & EGG SOUFFLE

6 Eggs 2 cups Milk  
6 slices White Bread, cubed  
1 tsp Dry Mustard  
1 cup grated Cheddar Cheese  
1 tsp Salt  
1 lb Sausage

Crumble & brown sausage. Drain on a paper towel. In a bowl, beat eggs. Add milk, salt, mustard & bread cubes. Mix well. Add cheese & sausage. Place in lightly greased 12x8" dish. *"I used a 13x9" casserole dish & like the thinner & more crisp recipe."* Place in refrigerator overnight. Bake at 350° for 45 minutes. Let stand a few minutes before serving. *"An easy, quick, make ahead recipe for company breakfast or brunch."*

Marcella Marcum Adcock