

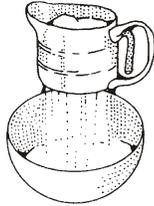
Favorite Bread Recipes

from my family to yours!

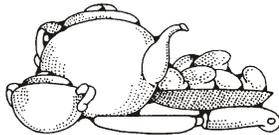
Janie E. Squier
Rockwall County Extension Agent
Family & Consumer Sciences

Mom's Angel Biscuits

- 5 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon baking powder
- 3 Tablespoons sugar
- 3/4 cup shortening
- 1 package dry yeast
- 1/2 cup warm water
- 2 cups buttermilk



Sift dry ingredients together. Cut in shortening thoroughly. Dissolve the yeast in the warm water. Add yeast mixture and buttermilk to dry ingredients. Mix until flour is moistened. Cover tightly and put in refrigerator until ready to use. (Be sure the container has several inches of room for expansion of batter.) Will keep for two weeks in the refrigerator. When ready to use, roll out the dough and cut out biscuits. Bake at 400°F for 12 minutes.



Spanish Coffee Cake

- 2 1/2 cups flour
- 3/4 cup sugar
- 1 cup brown sugar
- Pinch of salt
- 1 teaspoon cinnamon
- 3/4 cup oil
- 1 egg
- 1 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon baking powder

Mix together flour, sugars, salt, cinnamon and oil. Reserve 1 cup of mixture for topping. To remaining batter, add egg, buttermilk, baking soda and baking powder. Pour into 9 X 13-inch pan that has been coated with cooking spray. Sprinkle reserved flour mixture over top. Bake at 350°F for 30 minutes.

Strawberry Bread

- 3 cups flour
- 2 cups sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon baking soda
- 4 eggs, beaten
- 1 cup oil
- 1 teaspoon vanilla
- 1 cup chopped pecans
- 1 (10 oz.) box frozen strawberries, thawed



Thaw strawberries. Mix dry ingredients. Make a well in dry ingredients. Add liquid ingredients and mix by hand until moistened. Gently fold in pecans and strawberries. Pour batter into two 7-inch loaf pans that have been buttered and sugared. Bake at 350°F for 1 hour. Cool on rack.

Whole Wheat Quick Bread with Herbs

- 1 cup whole wheat flour
- 1/2 cup white bread flour
- 1/2 cup rolled oats (not quick cooking or instant)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup chopped green onion tops
- 1/4 cup chopped fresh or 1 Tablespoon dried parsley
- 2 Tablespoons chopped fresh or 2 teaspoons dried basil
- 2 eggs, lightly beaten
- 1 cup low fat buttermilk
- 1 Tablespoon extra virgin olive oil

Preheat oven to 375°F. Lightly coat a 9-inch loaf pan with cooking spray. Combine the dry ingredients. Mix in the green onions and herbs. In a small bowl, combine the eggs, buttermilk and oil. Add to the dry ingredients, mixing just until they are combined. Pour batter into the prepared pan. Bake until a knife inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes. Remove from pan and cool on a baking rack.

Focaccia Bread from Macaroni Grill

(This recipe was printed in the *San Antonio Express News*)

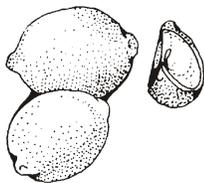
- 9 Tablespoons olive oil, divided
- 3 cups unsifted all purpose flour
- 3/4 cup unsifted semolina flour *
- 1/2 teaspoon salt, divided
- 1 1/2 Tablespoons dry yeast
- 1 1/4 cup hot milk
- 1 Tablespoon Rosemary or herb of your choice

Pour about 1 to 2 Tablespoons of olive oil into a 9-inch round cake pan. Place flours, 2 Tablespoons olive oil, 1/4 teaspoon salt, and yeast in mixer bowl; blend, using dough hook at medium speed. Reduce speed to low. Slowly add hot milk to flour mixture. Raise speed back up to medium. Beat for 5 minutes. Roll dough onto floured surface to the size of cake pan. Place in pan. Cover loosely with towel. Let rise for 30 minutes. Remove towel, brush with 2 Tablespoons olive oil, 1/4 teaspoon salt, and rosemary. Bake in preheated oven at 400°F for 20 minutes. Drizzle with remaining olive oil and serve.

*NOTE: Semolina flour is a granular flour with a light yellow color. Semolina is produced from durum wheat, which is used almost exclusively for making pasta and breads. It is available at Whole Foods and Central Market in Dallas.

Lemon Bread

- 1 cup margarine
- 3 cups sugar, divided
- 4 eggs
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups flour
- 1 cup buttermilk
- Grated rind of 1 lemon
- 1 cup pecans, chopped
- Juice of 3 lemons



Cream margarine and 2 cups sugar. Add eggs one at a time and blend. Sift together salt, soda, and flour and add to creamed mixture alternately with buttermilk. Fold in lemon rind and pecans. Pour into 2 greased and floured 7-inch loaf pans. Bake at 350° for 1 hour. While bread is baking, combine lemon juice and remaining 1 cup of sugar and let stand to dissolve; stirring occasionally. When bread is done, but still warm, drizzle on glaze.

Perfect Cornbread

- 1 cup flour
- 2 Tablespoons sugar
- 4 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup yellow cornmeal
- 2 eggs
- 1 cup milk
- 1/4 cup shortening



Sift flour with sugar, baking powder and salt. Stir in cornmeal. Add eggs, milk, and shortening. Beat until just smooth, about one minute. (Don't over beat.) Pour into greased 9-inch square pan. Bake at 425°F for 20 to 25 minutes.

Pineapple Upside Down Breakfast Rolls

- 1/2 cup butter
- 1/2 cup brown sugar, packed
- 3/4 cup crushed pineapple, drained
- 1 teaspoon cinnamon
- 1 can regular biscuits (10 in can)

Melt butter and brown sugar in an 8-inch square pan. Add pineapple and cinnamon. Mix well. Place biscuits on top. Bake in 425°F oven for 10 minutes. Invert pan onto serving plate.

Fantastic Cheesy Bread

- 1 package refrigerated pizza crust
- 2 garlic cloves, pressed
- 2/3 cup grated fresh Romano or Parmesan cheese, divided
- 2 cups shredded Mozzarella cheese, divided
- 2 teaspoons dried oregano leaves, divided
- 2 firm plum tomatoes

Preheat oven to 375°F. Roll out pizza crust to within 1 inch of edge of rectangular pan. Spread garlic over crust. Sprinkle half of the Romano or Parmesan over crust. Sprinkle with half of the Mozzarella cheese and oregano. Thinly slice tomatoes and arrange in a single layer over the cheese. Top with remaining Mozzarella cheese and oregano. Sprinkle the remaining Romano or Parmesan cheese over the top. Bake 25 to 28 minutes or until crust is golden brown and cheese is bubbly. Cut into squares and serve.