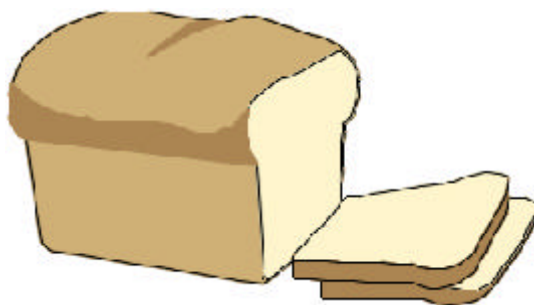


The Creative Homemaking Guide to

Quick Breads



by Rachel Paxton

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Raisin Bran Bread

2 1/4 cups flour
3/4 cup uncooked oatmeal
1/2 cup brown sugar
1 cup Raisin Bran
4 teaspoons baking powder
1 1/2 teaspoons cinnamon
1 1/4 cups milk
2 eggs
1/2 cup vegetable oil

Topping:

1/3 cup uncooked oatmeal
1/4 cup brown sugar
1 tablespoon melted butter

Grease a 9x5-inch baking pan. Combine dry ingredients; add milk, eggs, and oil, mixing until dry ingredients are just moistened. Spoon into baking pan. Sprinkle topping on top and bake at 325 degrees for 1 1/4 hours. Cool 10 minutes and remove from pan.

Orange Nut Bread

2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup sugar
1 egg, well beaten
3/4 cup orange juice
2 tablespoons lemon juice
1 teaspoon grated orange peel
1/4 teaspoon grated lemon peel
1/4 cup shortening
3/4 cup pecans, chopped

Sift flour, baking soda, salt, and sugar. Combine egg, orange juice, lemon juice, grated peels, and shortening. Add dry ingredients, mixing well, and add nuts. Pour into well-greased loaf pan. Cover and allow to sit for 20 minutes. Bake at 350 degrees for 45 minutes.

Banana Bread

1/2 cup shortening
1 cup sugar
2 eggs
3 bananas, crushed
2 cups flour
1/2 cup wheat germ
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped nuts (optional)

Preheat oven to 350 degrees. Cream shortening, sugar, and eggs, Add crushed bananas and mix well. Blend in other ingredients. Pour into a greased loaf pan. Bake for about 45 minutes.

Carrot Bread

2 cups flour
1 1/2 cups sugar
1/2 teaspoon salt
2 teaspoons baking soda
1 teaspoon vanilla
2 cups carrots, grated
3 eggs
1/2 cup raisins
1/2 cup coconut
1 cup vegetable oil

Preheat oven to 350 degrees. Sift together flour, sugar, salt, and baking soda. Add remaining ingredients. Pour into a greased loaf pan and bake for 1 hour.

Cranberry Pumpkin Bread

2 eggs, beaten slightly
2 cups sugar
1/2 cup vegetable oil
1 cup canned pumpkin
2 1/4 cups flour
1 cup chopped cranberries
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt

Preheat oven to 350 degrees. Combine eggs, sugar, vegetable oil, and pumpkin, mixing well. Combine flour, pumpkin pie spice, baking soda, and salt in a large bowl. Make a well in the center of the batter and add the pumpkin. Stir in cranberries. Spoon batter into 2 greased and floured loaf pans. Bake for 1 hour.

Zucchini Bread

3 eggs
1 teaspoon baking soda
1 cup vegetable oil
1/4 teaspoon baking powder
2 cups sugar
1 teaspoon salt
2 teaspoons vanilla
3 cups flour
2 cups zucchini, grated
3 teaspoons cinnamon
1 1/2 cups chopped walnuts (optional)
1 8-ounce can pineapple, drained (optional)

Preheat oven to 350 degrees. In a large bowl, beat eggs until frothy. Stir in oil, sugar, vanilla, and zucchini. Add baking soda, baking powder, salt, and flour. Add nuts and pineapple. Pour into two greased and floured loaf pans. Bake for 1 hour.

Lemon Bread

1 cup sugar
1/2 teaspoon salt
6 tablespoons shortening
1 1/2 cups flour
1 teaspoon baking powder
1 tablespoon grated lemon rind
1/2 cup milk
2 eggs
1/2 cup chopped nuts (optional)

Glaze: 1/4 cup sugar, juice of 1 lemon

Preheat oven to 325 degrees. Cream together sugar and shortening. Add lemon rind. Beat in eggs. Stir dry ingredients together and add to egg mixture alternately with milk. Stir in nuts. Pour into a greased loaf pan and bake for 45 minutes. In a saucepan, heat sugar and lemon juice for glaze. When bread comes out of the oven, prick it with a fork and drizzle glaze on top.

Coconut Bread

5 cups flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1 teaspoon salt
3 cups coconut
2 eggs, well beaten
2 cups milk
4 tablespoon butter, melted

Preheat oven to 350 degrees. Sift flour, sugar, baking powder, cinnamon, cloves, and salt. Add coconut, blending well. Add eggs. Pour in milk 1/2 cup at a time, blending well after each addition. Add butter and blend well. Fill 2 greased and floured loaf pans and bake for 1 hour.

Papaya Bread

1/2 cup margarine
1 cup sugar
2 eggs
2 cups papaya pulp, mashed
2 cups flour
1 teaspoon baking soda
Nuts (optional)

Cream margarine and sugar; add eggs one at a time. Beat well. Sift dry ingredients and add alternately with papaya pulp; add nuts. Pour into loaf pan and bake at 350 degrees for about 1 hour.

Pumpkin Bread

5 cups flour
4 cups sugar
2 teaspoons baking soda
2 teaspoons pumpkin pie spice
4 eggs
1 cup vegetable oil
1 large can pumpkin
2 cups nuts (optional)

Preheat oven to 350 degrees. In a large bowl, mix together vegetable oil, sugar, and eggs. In another bowl, mix together flour and baking soda. Add flour and pumpkin alternately to the egg mixture. Add nuts. Pour into 2 greased loaf pans. Bake for 1 hour.

Apple Bread

3 cups flour
2 cups sugar
1 teaspoon cinnamon
2 eggs
2 teaspoons vanilla
1 1/4 cups oil
2 apples, chopped
1 teaspoon salt
1 cup chopped nuts (optional)
1 teaspoon baking soda

Preheat oven to 300 degrees. In a large bowl, mix together all ingredients until well blended. Pour batter into 2 greased loaf pans. Bake for about 1 hour.

Date Bread

1 cup dates, pitted and chopped
1 cup boiling water
1 teaspoon baking powder
1 cup sugar
1 teaspoon baking soda
2 cups flour
1 egg, beaten
1/2 cup walnuts (optional)
1/4 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla

Preheat oven to 350 degrees. Mix together boiling water and baking soda and pour over the chopped dates. Add sugar, butter, and the egg. Mix in salt, baking powder, and flour. Add vanilla and nuts. Pour into 1 greased and floured loaf pan. Let set for 5 minutes and then bake for 1 hour.

Cranberry Bread

2 cups flour
1 egg
2 1/2 teaspoons baking powder
1 cup cranberries, sliced
1 cup sugar
1 cup nuts, chopped (optional)
2 tablespoons butter
1 teaspoon baking soda
Juice and rind of 1 orange
1/2 teaspoon salt

Preheat oven to 350 degrees. Add water to orange juice to make 3/4 cup liquid. Mix all ingredients together and pour into a greased loaf pan. Bake for 30 minutes.

Poppy Seed Bread

3 cups flour
4 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1/2 cup sugar
2 eggs, beaten
2 cups milk
2 tablespoons butter, softened
5 teaspoons poppy seeds

Preheat oven to 325 degrees. Mix butter, sugar, and milk. Add dry ingredients and eggs, blending well. Pour into 2 greased loaf pans and bake for 35 to 40 minutes.

Rhubarb Bread

3 eggs
1 cup vegetable oil
2 cups firmly packed brown sugar
2 teaspoon vanilla
2 1/2 cups finely diced fresh rhubarb
1/2 cup chopped walnuts (optional)
3 cups flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon each of baking powder, ground nutmeg, and ground all-spice
2 teaspoon ground cinnamon

Preheat oven to 350 degrees. In a large bowl, beat together eggs, vegetable oil, sugar, and vanilla until thick and foamy. Stir in rhubarb and nuts. In a separate bowl, combine flour with baking soda, salt, baking powder, and spices. Stir until well blended. Add dry ingredients to rhubarb mixture, stirring until just barely blended. Spoon into 2 greased loaf pans and bake for 1 hour.

Beer Bread

3 cups self-rising flour
6 tablespoons sugar
1 12-ounce can beer

Preheat oven to 350 degrees. Mix all ingredients together and pour into a greased loaf pan. Bake for about 45 minutes.

Gingerbread

1 cup brown sugar, firmly packed
1 cup sour milk
3 cups flour
3/4 cup molasses
3/4 cup melted butter
2 eggs, well beaten
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
1/4 teaspoon salt

Preheat oven to 375 degrees. Combine eggs, sugar, butter, and molasses. Sift together dry ingredients. Add dry mixture alternately with milk to first mixture. Beat until well blended. If desired, 1 cup raisins may be added at this point. Pour into well-greased loaf pan and bake 40 to 45 minutes.

Hawaiian Oatmeal Bread

4 eggs
1 1/2 cups sugar
2 1/2 cups flour
2 teaspoons salt
2 teaspoons baking soda
1 1/2 cups quick cooking oatmeal
2 1/2 cups undrained pineapple
3 cups flaked coconut

Combine eggs and sugar; beat until light. Sift flour, baking soda, and salt; add to egg mixture and beat until smooth. Add remaining ingredients and mix well. Spoon into 2 greased and floured loaf pans. Bake at 325 degrees for 1 hour.

Cinnamon Loaf

2 cups sugar
1 cup butter
4 eggs
2 teaspoons vanilla
1 cup milk
3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, one at a time, and add vanilla. Add milk to butter and sugar mixture alternately with the flour, baking powder, and salt. Grease 2 loaf pans. Put in a layer of batter then sprinkle some of the cinnamon and sugar (6 teaspoons sugar, 3 teaspoons cinnamon) mixture. Make three layers. Bake for 1 hour.

Apple Cheddar Nut Bread

3 cups Bisquick
3/4 cup sugar
1/2 teaspoon cinnamon
1 egg
1/2 cup milk
2 cups apples, peeled and chopped
3/4 cup chopped nuts (optional)
1 cup cheddar cheese, grated

Preheat oven to 350 degrees. Combine Bisquick, sugar, cinnamon, egg, and milk, stirring well. Stir in apples, nuts, and cheese. Pour into a greased loaf pan and bake for 55-60 minutes.

Irish Soda Bread

4 to 4 1/4 cups flour, unsifted
1 teaspoon salt
3 teaspoons baking powder
1 teaspoon baking soda
1/4 cup sugar
1/4 cup butter
1 egg
1 3/4 cups buttermilk

Preheat oven to 375 degrees. In a large bowl stir together flour, salt, baking powder, baking soda, and sugar until well blended. Cut in butter with a pastry blender or two butter knives until crumbly. In a separate bowl, beat egg slightly and mix with buttermilk. Stir into dry ingredients until well blended. Turn out onto a floured board and knead until smooth (about 2 minutes). Divide dough into halves and shape each half into a smooth, round loaf. Place each loaf in a greased cake pan or pie pan. Press down until dough fills pans. With a sharp, floured knife, cut crosses into tops of loaves about 1/2-inch deep. Bake for about 35 minutes.

Cherry Nut Bread

2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
3/4 cup sugar
2 eggs
1 cup buttermilk
1 teaspoon vanilla
1/2 cup chopped nuts
1 cup maraschino cherries

Grease loaf pan. Combine all ingredients except nuts and cherries and blend, beating 1 minute on low speed. Stir in nuts and cherries. Spoon into loaf pan and bake at 350 degrees for 40 to 50 minutes. Cool 10 minutes and remove from pan.

Strawberry Nut Bread

3 cups flour, sifted
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 tablespoon cinnamon
4 eggs, beaten
1 1/4 cups vegetable oil
1 1/4 cups pecans, chopped
2 cups frozen, sliced strawberries

Sift dry ingredients into a large bowl and then add remaining ingredients, mixing well. Pour into 2 greased and floured loaf pans. Bake at 350 degrees for 1 hour. Cool for 5 minutes before removing from pan.

Autumn Bread

2/3 cup shortening
3 cups sugar
4 eggs, well beaten
1 1/4 cups pumpkin
2/3 cup water
3 1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1 teaspoon cinnamon
1/2 teaspoon baking powder
2 teaspoons baking soda
Chopped nuts (optional)

Mix all ingredients together and pour into two greased loaf pans. Bake at 350 degrees for approximately 1 hour.

Marmalade Bread

3 c. flour
3 1/2 tsp. baking powder
1 tsp. salt
1/2 c. sugar
1 tsp. cinnamon
1 egg, well beaten
3/4 c. milk
2 tbsp. vegetable oil
1 c. pecan pieces (optional)
3/4 c. marmalade

Sift flour, baking powder, salt, sugar, and cinnamon into large bowl. Beat egg, and add milk. Pour egg mixture into dry ingredients, and mix well. Add oil and nuts that have been dusted with 1/4 c. flour and marmalade. Spoon into greased loaf pan, and let stand for 30 minutes. Bake at 350 degrees for 1 hour. Cool in pan for 10 minutes. Remove and place on a cooling rack.

Zucchini Cheddar Bread

1 c. chopped onions
1/4 c. butter
2 1/2 c. Bisquick
1 tbsp. fresh parsley, chopped
1/2 tsp. thyme
3 eggs
1/2 tsp. basil
1/4 c. milk
1 c. grated cheese
1 1/2 c. to 2 c. shredded zucchini

Saute onions in butter. Cool a little and then add remaining ingredients. Pour into an 8x8-in. baking pan and bake at 400 degrees for 40 minutes.