



Quick Breads Tips and Recipes

1. **Preheat Your Oven.**
 - a. If your oven is not hot enough when you put your bread in, it may not rise well and the texture may be off.
2. **Follow the Recipe Closely.**
 - a. Quick bread recipes usually require exact measurements, and just being off a little can make it turn out differently.
3. **Use Room Temperature Ingredients.**
 - a. Remove ingredients from the refrigerator and allow them to get to room temperature before you bake (an hour or so before beginning). Your ingredients will mix better, and it will help your bread rise.
4. **Do not Overmix the Batter.**
 - a. If you overmix the batter, gluten can form in the flour, making your bread chewy. Mix only until combined and know that your batter might be lumpy.
5. **Do not Overbake the Bread.**
 - a. Use a toothpick to check for doneness. If it comes out clean, then it is done. If batter sticks to the toothpick, it needs more time.
6. **Let the Bread Cool Before Slicing.**
 - a. If the bread is warm when you cut it, it might crumble. Let it cool in the pan 10-15 minutes then transfer to a cooling rack.

Old Fashioned Shortcake (Great Grandmother's recipe)

3 ½ cups all-purpose flour
6 tsp baking powder
¾ tsp salt
2 Tbsp sugar
1/3 + ½ of 1/3 c shortening.
1 ¼ c milk

1. Preheat oven to 450 degrees.
2. Sift dry ingredients into mixing bowl. (flour, baking powder, salt, sugar)
3. Using a pastry blender, fork or two knives, "cut" the shortening into the dry ingredients until it resembles fine crumbs.
4. Make a well and add milk.
5. Stir until combined. Batter will be lumpy.
6. Spread dough onto greased cookie sheet.
7. Bake 12-15 minutes at 450 degrees.

Serve with sliced sugared strawberries.



Cornbread (from Christian Home Cookbook)

2 cup flour
2 cup sugar
2 cup cornmeal
2 tsp salt
2 tsp soda
2 cup cream (I always use milk)
2 tsp vinegar
2 eggs

1. Preheat oven to 400 degrees.
2. Grease and flour 9X13" cake pan.
3. Sift dry ingredients together.
4. Add cream, egg and vinegar and beat until combined.
5. Bake in 400-degree oven for 45 minutes.

*Note: this recipe is doubled. For a single batch, use an 8X8 pan and bake 30 minutes.



Buttermilk Biscuits (from Christian Home Cookbook)

2 cups minus 2 Tbsp flour
2 ½ tsp baking powder
1 tsp salt
¼ tsp soda
1/3 c shortening or lard.
¾ c buttermilk (can substitute milk with 1 tsp vinegar)

1. Preheat oven to 400 degrees.
2. Mix dry ingredients.
3. Add shortening and cut in with pastry blender or fork.
4. Add buttermilk.
5. Stir until combined.
6. Roll and cut.
7. Bake at 400 degrees for 20 minutes.



Banana Bread (from Better Homes and Gardens New Cookbook)

- 1 ½ cups all-purpose flour
- 1 ½ tsp baking powder
- ¼ tsp ground cinnamon
- 1/8 tsp salt
- 1 egg
- 1 cup mashed banana (3 medium)
- ¾ cup sugar
- ¼ cup cooking oil
- ½ cup chopped walnuts or pecans

1. Preheat oven to 350 degrees.
2. Grease the bottom and ½" up the sides of a loaf pan and set aside.
3. Combine flour, baking powder, baking soda, cinnamon and 1/8 tsp salt.
4. Make a well in the center of the dry ingredients.
5. In another bowl, combine the egg, bananas, sugar, and cooking oil.
6. Add egg mixture all at once to the dry ingredients and stir just until moistened.
7. Fold in nuts.
8. Spoon batter into prepared pan.
9. Bake in 350-degree oven for 50-55 minutes.
10. Cool in pan for 10 minutes on wire rack before removing from pan.

Nana's Zucchini Bread

- 1 cup granulated sugar
- 1 cup brown sugar
- 3 eggs
- 1 cup vegetable oil
- 2 Tbsp vanilla
- 4 cup raw zucchini
- 3 cup flour
- 1 tsp salt
- 2 tsp cinnamon
- 1 tsp soda
- ¼ tsp baking powder
- 1 cup chopped walnuts or pecans

1. Preheat oven to 350 degrees.
2. Grease and flour two loaf pans and set aside.
3. Add granulated and brown sugar to large mixing bowl.
4. In a blender, combine eggs, vegetable oil, vanilla and zucchini. Blend until combined.
5. Pour egg mixture into mixing bowl with sugars and mix well.
6. Add flour, salt, cinnamon, soda and baking powder and mix until combined.
7. Fold nuts into batter and gently spoon into prepared loaf pans.
8. Bake at 350 degrees for one hour.



Garlic Cheese Biscuits (from allrecipes.com)

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp baking powder
- 5 Tbsp butter
- 1 cup milk
- 1 cup shredded cheddar cheese
- $\frac{1}{4}$ c butter, melted
- 1 clove garlic, minced

1. Preheat oven to 450 degrees.
2. In a large bowl, sift together flour, salt and baking powder.
3. Cut in butter until mixture resembles coarse crumbs.
4. Make a well in the center of the flour mixture and add milk and cheddar cheese.
5. Stir until combined.
6. Drop batter by spoonful's onto an ungreased baking sheet.
7. Bake in preheated 450-degree oven for 12-15 minutes, until lightly browned.
8. While biscuits are baking, mix melted butter and minced garlic.
9. Brush garlic butter over hot baked biscuits.



Beer Bread (from allrecipes.com)

- 3 cups self-rising flour *
- 3 Tbsp white sugar
- 1 (12 oz) can or bottle of beer

*Note: If you do not have self-rising flour, you can make your own!

*To 1 cup all-purpose flour, add 1 $\frac{1}{2}$ tsp baking powder and $\frac{1}{4}$ tsp salt.

For this recipe, you would have 3 cups all-purpose flour, 4 $\frac{1}{2}$ tsp baking powder and $\frac{3}{4}$ tsp salt.

1. Preheat oven to 350 degrees.
2. Grease 9X5 inch loaf pan.
3. Mix flour and sugar together in a large bowl.
4. Pour in beer and continue to mix, first with a wooden spoon and then your hands until well combined. Batter will be sticky.
5. Pour into the prepared pan.
6. Bake in the preheated oven until golden brown on top, 50-60 minutes.

