

Banana Nut Bread

Internet

Ingredients:

- 1/3 cups vegetable oil
- 4 bananas, mashed
- 3 eggs, beaten
- 2 1/3 cups biscuit mix
- 1 cup sugar
- 1 cup chopped walnuts
- 1/2 teaspoon vanilla

Instructions:

Mix all ingredients in large pot. Beat vigorously with fork for 1 minutes. Pour 1/2 mix into greased loaf pan, then other 1/2 into another greased loaf pan. Bake in cardboard oven at 350 for 1 hour. Cool 5 minutes. Run knife around sides of loaf and remove from pan.

Buckskin Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 2 cups unbleached flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cups water

Instructions:

Preheat box oven to 400 degrees F. Sift dry ingredients into a mixing bowl. Quickly mix in the water. Press dough into a greased 9-inch pie plate. Bake bread for about 30 minutes, until very lightly browned on top. Turn bread out and let cool on a rack. Makes 1 loaf.

Cheddar Biscuits

Internet

Ingredients:

- 1 $\frac{3}{4}$ cups flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{3}$ cups shredded cheddar cheese
- $\frac{3}{4}$ cups buttermilk
- $\frac{1}{4}$ cups margarine, softened

Instructions:

In medium pot, combine flour, baking powder, sugar, baking soda, salt, dry mustard. Cut in margarine with pastry cutter until mixture resembles coarse meal. Stir in cheese and buttermilk. On lightly floured surface, roll dough to $\frac{1}{2}$ inch thick. Use 2 inch biscuit cutter and cut into rounds. Keep rolling and cutting until all dough is used. Place on greased cookie sheet and bake in cardboard oven at 450 degrees F until tops are light brown.

Cheyenne Batter Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 1 quart milk or water
- 2 cups yellow or white cornmeal
- 2 eggs, separated
- 4 tablespoons melted butter
- 1½ teaspoons salt
- ½ teaspoon pepper

Instructions:

Preheat cardboard oven to 375 degrees F. Bring milk to a boil in a large saucepan over medium heat. Gradually stir in cornmeal and cook, stirring, for a few minutes until thickened. Beat in egg yolks, butter and seasonings. In a separate bowl, beat egg whites until they stand in stiff peaks. Fold whites into corn mixture and pour into a 2-quart baking dish. Bake for 20 to 30 minutes, until puffed and golden brown on top. Serves 6.

Country Breakfast Bread

Internet

Ingredients:

- 4 cups flour
- 3 ½ cups whole wheat flour
- 1 cup chopped walnuts
- 2 packages rapid rise yeast
- 1 tablespoon grated orange peel
- 1 ½ teaspoons salt
- 2 ½ cups non dairy creamer
- 1/3 cups honey
- ¼ cup vegetable oil

Instructions:

Set aside 1 cup flour. In large pot, combine remaining flour, whole wheat flour, nuts, undissolved yeast, orange peel, and salt. Heat honey and oil until very warm - do not boil. Stir into dry mixture. Stir in enough reserved flour to make soft dough. Knead on lightly floured surface until smooth. Cover, let rest 10 minutes. Divide and form dough into 6 balls. Place three in each of two greased pie pans. Cover - let rise in warm place until doubled, about 30-45 minutes. Bake in cardboard oven at 375 for 45 minutes. Cover with foil during last 15 minutes. Cool, slice and serve.

Honey Acorn Bread

Internet

Ingredients:

- 4 cups flour
- 2 eggs, beaten
- 2 teaspoons baking powder
- 2 teaspoons ginger
- 1 cup honey
- 2 cups milk
- 2 teaspoon salt
- 1 cup chopped acorns
- margarine
- 2 teaspoon baking soda
- 1 teaspoon cinnamon:

Instructions:

Grease two loaf pans with margarine. Mix together all dry ingredients, thoroughly. Beat eggs, gradually adding milk. Add egg mixture alternately with honey to dry ingredients. Beat well. Stir in acorns and pour evenly into loaf pans. Bake in cardboard oven at 350 for 45 minutes or until golden. If bread is done, it will come out of pan easily when pan is turned over and tapped gently. If not, bake for another 10-15 minutes. Remove bread from pan immediately when done and cool. This spicy bread always tastes better the second day when its flavors have had a chance to mellow and blend.

Iroquois Wild Strawberry Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- ½ cup hazelnut butter or filbert butter (available in health food and gourmet stores)
- 1 ¾ cups water
- ½ cup honey
- 1 cup unbleached flour
- 1 cup cornmeal
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup wild strawberries or sliced larger berries

Instructions:

Preheat cardboard oven to 375 degrees F. In a saucepan, combine nut butter and water. Bring to a boil. Remove from heat, add honey, stir, and allow to cool slightly. In a large mixing bowl, combine flour, cornmeal, baking soda, and salt. Add nut liquid to mixture. Fold in strawberries. Bake in a greased loaf pan for 30 to 35 minutes, until a knife inserted in bread comes out clean. Serves 6 to 8.

Mound Bread

Internet

Ingredients:

- 2 cups whole wheat flour
- ¼ cup sugar
- ¼ cup shortening
- 2 teaspoons salt
- 2 packages dry yeast
- 2 cups very warm water
- 3 to 4 cup flour

Instructions:

Mix whole wheat flour, sugar, shortening, salt, and yeast in large pot. Stir in warm water. Whisk slow for 1 minutes, then rapid for 1 minutes. Stir in flour, 1 cup at a time, to make dough easy to handle. Turn dough onto lightly floured surface and knead until smooth. Place in greased medium pot. Lightly oil top of dough. Cover and let rise until double (1 hour). Punch down dough and divide into ½'s. Let rest 5 minutes. Shape each ½ into round, slightly flat loaf. Place on lid of large pot cover and let rise again (45 min). Make ½ in slashes in top of loaf. Sprinkle with 1 teaspoon flour. Bake in cardboard oven until loaves are golden brown --30 to 45 minutes.

Navajo Kneel Down Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 5 ears fresh corn
- 1 12-ounce can corned beef
- ½ cup chopped fresh green chilies, peeled and seeded, or 1 4-ounce can
- 1 egg, lightly beaten
- Corn husks, soaked in water

Instructions:

Scrape corn from cob into a mixing bowl. Mash corn to a pulp. Add corned beef, chilies, and egg. Mix well. Pat husks dry and lay out, with overlapping edges, to form a 7 x 12-inch rectangle. Place corn mixture in the middle of the rectangle and form into a loaf. Fold husks over loaf and tie with string or wrap in aluminum foil. Place on a baking sheet and bake in a preheated, 350 degree F, box oven for 60 to 75 minutes, until loaf is cooked through and set. Unwrap, slice, and serve. Serves 4-6.

Potato Bread

Internet

Ingredients:

- 1 large peeled and cubed potato
- 2 ½ cups water
- 3 tablespoons yeast
- 4 tablespoons pancake syrup at room temp
- 1 tablespoon margarine, melted
- 6 cups whole wheat flour
- 2 tablespoons margarine, softened
- ½ cup shredded Monterey jack

Instructions:

In a small pot, boil potato in water for about 10 minutes. Mash potato in water. In a large pot, combine yeast and pancake syrup. Stir melted margarine into potato mixture. Add 1/2 cups flour to yeast mixture. Pour potato mixture into yeast mixture. Mix well. Add rest of flour to make dough. Turn onto lightly floured surface and knead until smooth. Put dough in a lightly oiled large pot. Make sure all of dough is oiled. Cover with towel and let rise 1 hour. Punch down and knead 10 times. Divide into halves, shape into loaves, and place into two loaf pans. Split tops with sharp knife and insert softened margarine and Monterey jack. Bake in cardboard oven at 350 for 20-30 minutes. Bread is done if it sounds hollow when tapped with knuckle.

Pueblo Adobe Bread

(Spirit of the Harvest: North American Indian Cooking by Cox and Jacobs)

Ingredients:

- 1 ¼-ounce package active dry yeast
- ½ cup lukewarm water
- 1 ½ cups hot water
- 2 tablespoons lard or vegetable shortening
- 1 tablespoon sugar
- 1 teaspoon salt
- 4 ½ to 5 ½ cups unbleached flour

Instructions:

Preheat box oven to 375 degrees F. In a small bowl, dissolve yeast in lukewarm water and set aside. In a large mixing bowl, combine hot water, lard, sugar and salt. Add 1 cup flour and beat well. Stir in yeast until thoroughly combined. Add 3 to 3 ½ cups flour, beating thoroughly. Turn onto a lightly floured surface and knead for 10 minutes, adding more flour, if necessary, until dough is smooth and elastic. Place dough in a greased bowl, cover with a towel, and let rise in a warm place until doubled in bulk, about 1 hour. Punch down and divide dough in half. Place in 2 smaller greased ovenproof bowls, turning once so the tops are greased, and bake for 45 to 50 minutes, or until tops are nicely browned. Turn loaves out and let cool on a rack. Makes 2 loaves or 12 servings.

Pumpkin Bread

Becky Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 3 cups sugar
- 1 cup oil
- 4 eggs
- 1 ½ teaspoons Salt
- 1 teaspoon Cinnamon
- 1 teaspoon Nutmeg
- 2/3 cup water
- 2 cups pumpkin
- 3 1/3 cups flour
- 2 teaspoon Baking soda

Instructions:

Mix all ingredients with an electric mixer. Divide into 3 well greased loaf pans. Bake in cardboard oven at 350° for 1 hour or more – until toothpick inserted into the center comes out clean. Pecans or walnuts can be added. This recipe freezes beautifully!

HINT: For gift giving – try using the small individual aluminum loaf pans. Wrap with plastic wrap, add a bow and it's ready!

Red Chili Biscuits

Internet

Ingredients:

- 1 recipe dry baking mix (see listing)
- 1 tablespoon chili powder
- 1 teaspoon red pepper
- ½ teaspoon dried red pepper-1/2 cup shredded cheddar cheese
- 1 ½ cups sourdough starter (see listing)

Instructions:

Stir together dry baking mix, chili powder, red pepper, dried chili peppers, and cheese. Add sourdough starter and mix until moistened. Place mixture on a floured surface. Knead lightly and pat to ½ inch thick. Cut with a 2 ½ inch cutter. Put biscuits in a greased pan and bake in cardboard oven for 20 to 25 minutes.

Sourdough Starter

Internet

Ingredients:

- 1 qt lukewarm water
- 1 package dry yeast
- 2 teaspoons sugar
- 4 cups flour

Instructions:

Put water in 1/2 gal jar, add yeast and sugar to soften, stir in flour. Cover with a clean cloth. Let rise until mixture is light and slightly aged, about 2 days. Mixture will thin as it stands; add flour as needed. As you use starter, replace with equal amounts of flour and water.

Dry Baking Mix

Internet

Ingredients:

- 2 cups flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/3 cup shortening

Instructions:

Sift or mix dry ingredients. Cut in shortening until mixture resembles fine meal. Even better flavor if Butter Crisco is used as shortening

Salt Rising Bread

Internet

Ingredients:

- 3 medium potatoes, peeled and sliced
- 3 tbs corn meal
- 1 tsp sugar
- flour
- 4 cups boiling water
- 2 cups lukewarm milk
- 1 cup water
- 1/8 tsp baking soda
- 1/8 tsp salt
- 2 tbs melted shortening

Instructions:

Boil 4 cups water in medium pot. Remove from heat and add potatoes, corn meal, salt, and sugar. Cover pot with cloth and keep in a warm place overnight. Take out potatoes, add milk, soda, second salt, and shortening. Add enough flour to make dough stiff when kneading on a floured surface. Form into four loaves and let dough rise to double. Place on cookie sheet and bake in cardboard oven at 400 until top is slightly browned.

Scottish Oaten Bread

Internet

Ingredients:

- 2 cups flour
- 1 cup rolled oats
- ½ cups sugar
- 2 ½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 egg, beaten
- 3 tablespoons oil
- ½ teaspoon vanilla
- 1 cup Coca-Cola
- ½ cup dried prunes
- ½ cup chopped walnuts

Instructions:

In a large pot, stir together flour, oats, sugar, baking powder, baking soda, and salt. In a small pot, blend egg, oil, and vanilla. Add to flour mixture. Add Coke, prunes, and nuts. Blend well. Pour into a well greased loaf pan. Bake in cardboard oven at 350 F for about 1 hour. Cook for 20 minutes before removing from pan. Store in foil overnight before slicing. Thanks to Coke

Sesame Seed Bread

(Simple Foods for the Pack by Vikki Kinmont and Claudia Axcell)

Ingredients:

- 4 cups whole wheat flour
- 1 ½ cups sesame seeds
- 1 ½ cups wheat germ flakes
- 1 cup brown rice flour
- 1 cup millet flour
- 1 tablespoon oil
- 1 ½ teaspoons salt
- 3 cups water

Instructions:

Toast sesame seeds and wheat germ separately in ungreased fry pan, then put in one bowl. Add flours and salt and stir well. Make a well in the center and add oil and water. Stir well. Spoon into well-greased bread pan. Bake at 325 F in cardboard oven for 1 ¼ hours or until bread is golden brown and feels firm. Remove from pan right away and cool on rack. For soft crust, brush top with a little oil while still hot.

Steamed Brown Bread

Internet

Ingredients:

- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup white corn meal
- 1 cup graham flour
- $\frac{3}{4}$ cup dark molasses
- 2 cups buttermilk
- 1 cup seedless raisins

Instructions:

In a large pot, mix well with fork, flour, baking powder, baking soda, and salt. Add corn meal and graham flour. Mix well with fork. Add remaining ingredients. Beat well. Half fill 3 greased 1 pound coffee cans. Cover tightly with foil. Steam 3 hours in a covered pot, using small amount of boiling water. Uncover cans. Place in cardboard oven (at 450 for 5 minutes.) Remove bread from cans.

Zucchini Bread

Gail Dillon

(Girl Scouts of the Calumet Council of Illinois and Indiana, Inc.)

Ingredients:

- 3 eggs
- 1 teaspoon salt
- 1 cup liquid oil
- 1 teaspoon allspice
- 2 cups white sugar
- ½ teaspoon Baking powder
- 2 cups raw zucchini, peeled and coarsely grated
- 2 teaspoon vanilla
- 1 teaspoon cinnamon
- 3 cups flour
- 1 teaspoon baking soda

Instructions:

Preheat cardboard oven to 325°. Mix together eggs, oil, sugar, zucchini and vanilla. Sift dry ingredients together and add to zucchini mixture. Add nuts. Pour into 2 well greased and floured loaf pans. Bake for 1 hour.