



Breads



Hannah's Mom's Anise Toast

Ingredients: 2 eggs, 2/3 c. sugar, 1 c. flour, and 1t. Anise seed or flavoring

Directions: Preheat oven to 375. Mix ingredients. Grease and flour 1 bread pan. Spread stiff batter in pan. Bake 20 minutes (it will be just lightly brown), remove from pan and slice about 1/2 inch thick. Put on a cookie sheet and return to oven for 5 to 10 minutes, turning if necessary, until brown.

Special notes: One recipe doesn't make much, usually double it in 2 pans.

Srimahesh's Mom's Basic Bread Pudding

Ingredients: 1 loaf of stale bread, 1 quart milk (4 cups), 4 eggs, 1/2 cups sugar, 2 tbs vanilla

Directions: Combine bread in bowl, pour milk over it and let it stand for one hour. Preheat oven to 325°, grease pan, beat eggs with sugar and vanilla. Add to bread, pour into baking dish and bake 92 minutes.

Special Notes: One of my favorite dishes

Michaela's Mom's Bunny Bread

Ingredients: 1 (16-ounce) package hot roll mix, 1/4 cup sugar, 1cup water, 1/2 teaspoons vanilla extract, 1 large egg lightly beaten, 2 tablespoons butter melted, 2 tablespoons all-purpose flour, raisins, 1 cup sifted powdered sugar, 1 1/2 tablespoons lemon juice or milk, jelly beans.

Directions: Combine contents of hot roll mix package, yeast packet from mix, and sugar in a large bowl. Measure 1cup hot water. (Temperature of water should be between 120 and 130.) Add water, vanilla, egg, and butter to roll mix, and stir until dough pulls away from sides of bowl. Sprinkle about 2 tablespoons all-purpose flour onto a pastry board. Turn dough out onto floured surface; turn over, coating the outside with flour. Knead until smooth by pushing the heels of your hands into dough; fold dough over, and repeat. If dough begins to stick to surface, sprinkle with more flour. Knead until is smooth and elastic (about 5 minutes). Shape dough into a ball. Cover with a bowl or dishtowel, and let rest 5 minutes. Using kitchen shears, cut dough in half. Set one half aside. Shape other half into a ball for body, and place near end on a lightly greased 15-x 10-x 1-inch jellyroll pan; pat into a circle. Cut remaining half into three equal portions aside. Shape one portion into a ball, and place on pan for head; pat into a circle. Divide second portion into two pieces; shape each piece into an ear, and attach to head. Cut remaining portion into four pieces, and shape into paws; attach to body. Gently push raisins into dough for eyes, nose, and mouth. Cover dough with damp towel, and let rise in a warm place, free from drafts, 20 minutes or until doubled in size. Back at 350 for 25 to 30 minutes. Check to make sure bread is browning evenly; if it begins to darken after 10 minutes, cover with aluminum foil. Carefully remove bread to a cooling rack. Combine powdered sugar and lemon juice in a bowl; brush over warm bread. Arrange jelly beans for collar. Makes 1 loaf.

Kara's Mom's Chocolate Chip Pancakes

Ingredients: 2 cups of Bisquick, 2 eggs, 1 cup of milk

Directions: Stir the ingredients until blended. Add 1/2 cup of mini chocolate chips to batter. Pour your batter slightly less than 1/4 cupfuls onto hot greased griddle. Cook until edges are dry. Turn, cook until golden.

Zack's Mom's Sloppy Toast

Ingredients: 1 day old bread/10 slices, 2cups milk, 2 eggs, French vanilla creamer, 1tb sugar, 1 t. cinnamon/ butter

Directions: Put bread in pan, mix wet ingredients together, pour over bread, sprinkle sugar and butter over top, bake at 375 for 45 min.



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Brendan' s Mom' s Cinnamon Bread

Ingredients: 1 pkg. Frozen sweet bread dough (3 loaves), 1 cup cinnamon & sugar mixture, cooking spray, melted butter.

Directions: Thaw dough overnight in refrigerator. Spray cookie sheet with cooking spray. Fold 1/3 c. cinnamon chips into dough. Roll dough out one at a time into a rectangle. Lift and pull out with hands if needed. Sprinkle about 2 tbs. Over dough. Roll dough tightly into a “log”. Tuck in ends and place in a greased loaf pan. Repeat for remaining loaves. Let loaves rise in a warm place according to the directions on the dough package. (About 3-4 hrs.) Brush with melted butter and bake at 350 degrees for about 30 min. or until golden.

Jasmine' s Grandma' s Pumpkin/Spice Muffins

Ingredients: 1 box of spice cake mix, 1 small can of Pumpkins, muffin cups.

Directions: Pour 1 box of spice cake, add 1 small can of pumpkins, mix these 2 ingredient only until well blended, spoon into muffin cups about 2/3 full, bake at 350 for 10-12 minutes, or until springy to touch, it make approximately 12 muffins.

Special notes: They are good snack or dessert.

Lexi' s Mom' s Pumpkin or Monkey Bread

Ingredients: 4 cans biscuits- Cut in 1/4 s, 2/3 c. sugar, 1/4 t. cinnamon, 1 1/2 sticks oleo.

Directions: Grease bunt pan, , then toss the cut biscuits in the bowl with the mixed cinnamon and sugar then stir it, then put the cut biscuits and the cinnamon and sugar in bunt pan, and the melt 1 1/2 sticks oleo then put in bowl, after the oleo has melted add 1 c. sugar and 1 t. cinnamon, stir until well mixed, then pour the oleo and sugar and cinnamon over the biscuit pieces (which are in the bunt pan), bake 30-35 min. at 375 , invert immediately after removing from oven.

Special notes: I eat this for breakfast at my Grandma M's house!

Emma' s Aunt Brenda' s Waffles

Ingredients: 2 cups of milk, 1/4 cup of plain yogurt, 2 eggs, 2 table spoons of oil, 2 1/4 cups of flour, 2 tea spoons of baking soda, half of a chopped apple or pear.

Directions: Put all the ingredients in to a bowl and mix until smooth then put the mix in the waffle maker.

Ryan's Grandma's Stuffing

Ingredients: 2 chicken breasts boiled in 3 cups of water and two spoons of chicken base. Cook until done for about 30 min. 1 full cup of diced or cut up celery, 1 cup diced onions, 1 loaf of bread cubed up into inch sized pieces, 1 box chicken stove top stuffing

Directions: Pull apart chickens after it cools and mix all ingredients together and pour all of the chicken broth to moisten the bread. Add more water to make the stuffing moister. Add more sage to taste. Mix real well and put in 9 x 13 pan. Bake at 350 degrees for 45 minutes or until it starts to get a little crusty on the top.

Hannah' s Mom' s Cinnamon Bread 2 Loaves

Ingredients:

1. 3 cups of warm water (2. 1/2 tablespoons of salt (3. 2 tablespoons of shortening (4. 1/4 cups of sugar (5. 1 1/2 tablespoons of yeast (6. 6 cups of flour

Directions:

Then knead and let raise – then roll out.



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Tyler' s Nana's Banana Bread

Ingredients: 5 Tablespoons of butter, ½ cup of granulated sugar, ½ cup firmly packed, light brown sugar, 1 large egg, 2 egg whites, 1 teaspoon vanilla extract, 1 ½ cups mashed, very ripe bananas, 1 ¾ cups all-purpose flour, 1 teaspoon salt, ¼ teaspoon baking powder, ½ cup heavy cream, 1/3 cup chopped walnuts

Directions: Preheat oven to 350 degrees F. Spray bottom only of 9x5x3-inch loaf pan with nonstick cooking spray. Beat butter in large bowl with an electric mixer set at medium speed until light and fluffy. Add granulated sugar and brown sugar; beat well. Add egg, egg whites, and vanilla; beat until well blended. Add mashed banana and beat on high speed 30 seconds. Combine flour, baking soda, salt, and baking powder in medium bowl. Add flour mixture to butter mixture alternately with cream ending with flour mixture. Add walnuts to batter; mix well. Pour batter evenly into prepared loaf pan. Bake until browned and toothpick inserted near center comes out clean, about 1 hour 15 minutes. Cool bread in pan on wire rack 10 minutes. Remove bread from pan; cool completely on wire rack. Slice and serve with butter and jam.

Sean' s Chicken Crescent Rolls

Ingredients: Boil 2 boneless breasts of chicken for 20-30 minutes until white inside.

Directions: In a bowl, mix 4 oz. Cream cheese, salt, pepper and a dab of milk. Cut up cooked chicken and add a bowl and mix. Take 2 packages of crescent rolls and lay crescent rolls in a flat triangle. Add a dab of mixture and wrap crescent roll around mixture. Cook according to crescent roll package (375 degrees for 10 to 11 min.) Warm up cream of chicken soup and use for gravy on top of chicken rolls.

Ryan' s Grandma' s Stuffing

Ingredients: 2 chicken breasts boiled in 3 cups of water and two spoons of chicken base. Cook until done for about 30 min. 1 full cup of diced or cut up celery 1cup diced onions 1 loaf of bread cubed up into inch sized pieces 1 box chicken stove top stuffing

Directions: Pull apart chicken after it cools and mix all ingredients together and pour all of the chicken broth to moisten the bread. Add more water to make the stuffing moister. Add more sage to taste. Mix real well and put in 9 by 13 pan. Bake at 350 degrees for 45 minutes or until it starts to get a little crusty on the top.