



BANANA TEA BREAD

This recipe came from my mother's recipe box.

Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup shortening
- 2 eggs, well beaten
- 1 cup mashed ripe bananas



Instructions

1. Sift dry ingredients.
2. Cream shortening and sugar.
3. Add egg and mix. Mix well.
4. Then add dry ingredients alternately with bananas, flour first and last.
5. Place in greased loaf pan(s) about $\frac{1}{2}$ - $\frac{2}{3}$ each pan.
6. Bake in preheated 350 deg. F. oven for 70 minutes or until done. If you use the smaller pans check about 50 minutes. (I like to use my nose – if I smell whatever I'm baking it's time to check for doneness.)

For **BANANA TEA WALNUT DATE BREAD:**

1. Add $\frac{1}{2}$ cup chopped walnuts and $\frac{1}{2}$ cup chopped dates when mixed.
2. Combine well and put in the pan(s).
3. Bake as above.



PUMPKIN BREAD

Ingredients

- 1 ½ cups granulated sugar
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- ¾ teaspoon salt
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- 1 2/3 cup all-purpose flour
- ½ cup salad oil
- 2 eggs
- 1 cup pumpkin (not pumpkin pie filling, the straight processed pumpkin)
- ½ cup water
- Nuts or dates, if desired



Instructions

1. Sift sugar, baking soda, baking powder, salt, cloves, nutmeg, cinnamon, and flour into a bowl.
2. With a spoon, make a well in the center. Add salad oil, eggs, pumpkin, and water. Stir.
3. Bake in preheated 350 deg F. oven for 1 hour in loaf pans (again, if smaller pans, bake less time to check for doneness. Bake a little more than 1 hour if using a larger pan.)
4. Let cool.

BAKED DONUTS

I've used this recipe for 55 years!

Ingredients

- 2 cups all-purpose flour
- ½ teaspoon salt
- 3 teaspoons baking powder
- 1 teaspoon nutmeg
- 1 teaspoon vanilla
- 2 ½ Tablespoons melted shortening





- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- $\frac{2}{3}$ cup milk

Instructions

1. Mix all together. Bake in SMALL muffin tins for 20 minutes at 400 deg F. preheated oven.
2. When done dip in melted margarine and shake in a bag of cinnamon and sugar.

FRUIT NUT BREAD

Dried fruit is used in this recipe. Any dried fruit may be used – apricots, cranberries, blueberries, pineapple, or raisins. You may omit the nuts if you prefer.



Ingredients

- 1 cup granulated sugar
- 1 cup dried apricots (about $\frac{1}{4}$ pound) or other dried fruit
- 1 $\frac{1}{2}$ cups boiling water
- 2 $\frac{1}{2}$ cups sifted all-purpose flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{4}$ cup salad oil
- 1 cup chopped walnuts (optional)

Instructions

1. Prepare the fruit and nuts. Snip the dried fruit with kitchen scissors into a small bowl. Add 1 $\frac{1}{2}$ cups boiling water. Let cool.
2. Preheat oven to 350 deg F.
3. Grease a 9x5x3" loaf pan. Set aside.
4. Sift flour with baking powder and salt onto a piece of waxed paper and set aside.
5. In large bowl combine egg, vanilla, sugar, and oil with a wooden spoon. Beat until well blended.
6. Gradually add the dried fruit mixture. Beat well.



7. Add flour mixture all at once and beat just until combined and smooth.
8. Turn batter into prepared pan(s). Smooth top.
9. Bake 60-65 minutes for this size (reduce time if making small pans), check with cake tester or toothpick and make sure it comes out clean.
10. Let cool in pan(s) 10 minutes before wrapping or removing from pan(s). Recipe suggests cooling 12 hours before serving to enhance the fruit flavor.

APPLE NUT BREAD

Ingredients

- $\frac{1}{2}$ cup packed shredded carrots
- 1 cup canned sweetened applesauce
- $\frac{1}{2}$ cup corn oil
- 1 teaspoon vanilla
- 2 eggs beaten
- $\frac{3}{4}$ cup granulated sugar
- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ cup chopped walnuts



TOPPING:

- 5 Tablespoons sugar
- $\frac{1}{2}$ teaspoon cinnamon

Instructions

1. Preheat oven to 375 deg F. Grease and flour 9x5x3" pan (or pans as I discussed above).
2. Combine carrots, applesauce, oil, and vanilla in a bowl. Add eggs and sugar. Mix all ingredients together.
3. Mix dry ingredients (flour, baking powder, baking soda, salt, cinnamon, and nutmeg) and nuts together. Stir into the applesauce mixture. Mix only until all ingredients are blended. DO NOT OVERMIX.
4. Pour into greased and floured pan(s). Spread evenly.



5. Combine sugar and cinnamon for topping. Sprinkle over batter.
6. Bake at 325 deg F. for 1 hour or until a wooden pick inserted in the center comes out clean. Bread should have a crack down the center. Remove from pan and cool on a rack.

IRISH SCONES

Ingredients

- 1 egg
- 1/2 cup milk
- 4 Tablespoons butter (softened)
- 1/2 teaspoon salt
- 1 Tablespoon granulated sugar
- 4 teaspoons baking powder
- 2 cups all-purpose flour

Instructions



1. Beat egg.
2. Add milk, butter (not melted but softened), salt, granulated sugar, and baking powder.
3. Beat well but not overbeat.
4. Add all-purpose flour. Mix lightly.
5. Divide into two. Pat to about 1 ½-2" high. Use a floured knife to score them; it makes it easier to cut after baking.
6. You can cook on a griddle turning often or bake in a 410-425 deg F. oven for 12-14 minutes – check for doneness. Let cool slightly before cutting through.
7. Serve hot or warm with butter, honey, jam, or fruit butter.

Recipes by: Granni K