

Banana Bread

2 cups Bisquick
½ cup sugar
2 eggs
¾ cup milk
1 cup mashed bananas
1 tsp cloves
2 tsp cinnamon
1 tsp nutmeg
½ tsp pumpkin pie spice
¼ cup nuts

Put dry ingredients in bowl. Add eggs, milk and bananas. Mix until well blended. Pour batter in to greased and floured loaf pan bake at 300° for 30-35 minutes, or until golden brown.

Marilyn Koons

Coffee Cake

1- 3 oz instant butterscotch pudding
1- 3 oz instant vanilla pudding
1 yellow cake mix
4 eggs
½ cup oil
1 cup water

Beat all ingredients together for 4 minutes. Pour ½ of the batter into a greased 9x13" pan.

Topping:

1 cup brown sugar
1 cup chopped nuts
1¼ tsp cinnamon

Spread ½ the topping on top of the batter and pour remaining batter on top. Sprinkle rest of topping on top. Bake at 350° for 40 minutes.

Nancy Fauser & Sandy Young

Coffee Cake Bars

2 tubes of crescent dinner rolls
2 (8 oz) pkgs Philadelphia cream cheese
1 cup sugar
1 egg, separated
1 tsp vanilla

Lay 1 package of crescent rolls in a 9x13" pan. Combine the cream cheese, sugar, egg yolk and vanilla; spread over the rolls. Sprinkle with cinnamon sugar. Cover the mixture with the other package of crescent rolls and brush with beaten egg white. Pour $\frac{1}{4}$ cup melted margarine over the top. Bake at 350° for 30 minutes then sprinkle with cinnamon sugar.

Sandy Young

Corn Bread

$\frac{1}{2}$ cup sugar
1 egg
1 tsp. soda (in milk)
1 cup corn meal
 $\frac{1}{2}$ cup shortening
1 cup buttermilk
 $\frac{1}{2}$ tsp salt
1 cup flour
Bake at 350 for 20 min or 400 for 10 min

Opal Pitman

Corn Bread

1 cup sugar
1 1/2 cup milk
1 1/2 cup corn meal (coarse ground as Clifton Mills or Hodgkins)
1/2 cup shortening
1 1/2 cup white flour
2 eggs
3 tsp baking powder
1 tsp salt

Mix sugar, shortening and eggs, beat well. Add milk and sifted dry ingredients. Mix well. Bake at 325 for 40 min in a 8-9" square pan.

Nancy Gillenwater

Corn Bread

1 cup sugar
1/2 cup lard or Crisco or oil
1 egg
1 tsp soda
1 cup flour
1 cup corn meal
1 cup buttermilk
1/2 tsp salt

Mix together and bake in 9x9" pan at 400° for 10 minutes, then 25 minutes at 350°.

Margie Guttenberg

Corn Bread

½ cup butter
1 egg
1 cup buttermilk
1 cup sugar 1 cup flour
1 cup cornmeal
2 tsp soda

Mix and pour in 9x13" pan; bake at 350 for 25-30 min.

Marilyn Koons

Corn Fritter

2 cup corn meal
1 cup wheat flour
6 Tbsp white sugar
6 tsp baking powder
4 tsp salt
2 eggs
1 cup corn (canned, whole kernel from cob)
1 cup buttermilk (add more to drop off spoon easy)

Mix up to 30 minutes ahead of use. Makes 3-4 dozen. May be doubled or halved very easily-just add liquid slowly mixing completely. Any type milk, water, can be used. Heat grease until a bit of fritter dropped in bubbles and browns. Drop marble sized spoonfuls of batter into grease and cook until nicely brown. Remove, drain and serve with apple butter, honey, sorghum, jam or maple syrup.

Marilyn Koons

Dumplings

1 cup flour
1½ tsp baking powder
½ tsp salt
2 Tbsp shortening
2 Tbsp minced parsley
½ cup milk

Mix and add to your recipe or to broth. Can be cooked using a slow cooker at high heat for 30 minutes. *This is an old recipe.

Peg Lyon

Easy Rolls

1 cup self rising flour
½ cup milk
2 Tbsp mayonnaise or salad dressing

Fill greased muffin tins (12) ½ full; bake at 475° for 10 minutes.

Betty Lyon & Peg Lyon

Easy Holiday Loaf Bread

2 cups prepared biscuit mix
2/3 cup sugar
¼ cup milk
2 eggs
¼ cup nuts
2/3 cup quick cooking oatmeal
1 cup unsweetened applesauce
½ cup red and green cherries
(pineapple is also good)

Mix and bake at 305 for 50-55 minutes in 9 x 5 x 3" pan.

Hidden Apple Coffee Cake

Combine $\frac{3}{4}$ c sugar, $\frac{1}{3}$ c chopped nuts and 1 tsp cinnamon. Separate 2 cans of biscuits into 20 biscuits. Dip each piece in $\frac{1}{4}$ c melted parkay margarine, then in sugar mixture. Arrange biscuits in prepared pan, overlapping 15 biscuits around the outer edge and 5 biscuits in the center. Peel and core and cut an apple into 20 slices; place 1 slice between each biscuit. Bake at 400 in a greased 9' round cake pan. Bake for 30-35 minutes or until golden brown. Remove from pan immediately. Combine $\frac{1}{2}$ c powdered sugar, $\frac{1}{4}$ tsp vanilla and 2-3 tsp milk until smooth; drizzle over warm coffee cake.

Nut Bread

2 large or 3 small bananas
1 $\frac{3}{4}$ cup flour
2 tsp baking powder
 $\frac{1}{4}$ tsp soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{3}$ cup shortening
2 eggs, unbeaten
 $\frac{1}{2}$ cup nuts

Mash bananas and mix all other ingredients together. Grease and flour 1 loaf pan. Bake at 350° for 1 hour, or until toothpick comes out clean.

Connie Stickdorn

Nut Topped Strawberry Rhubarb Muffins

2³/₄ cups flour
1 1/3 cups packed brown sugar
2¹/₂ tsp baking powder
1/2 tsp baking soda
1/2 tsp ground cinnamon
1/4 tsp salt
1 egg
1 cup buttermilk
1/2 cup vegetable oil
2 tsp vanilla
1 cup chopped fresh strawberries
3/4 cup diced fresh or frozen rhubarb

Topping:

1/2 cup chopped pecans
1/3 cup packed brown sugar
1/2 tsp ground cinnamon
1 Tbsp cold butter

In a large bowl combine first six ingredients. In another bowl, whisk egg, buttermilk, oil and vanilla. Stir into dry ingredients just until moistened. Fold in strawberries and rhubarb. Fill greased or paper lined muffin cups 2/3 full.

In a small bowl, combine the pecans, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 400° for 20-25 minutes, or until toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Makes 1¹/₂ dozen.

*If using frozen rhubarb, measure while still frozen. Then thaw completely. Drain in a colander but do not press liquid out.

Dixie Striker

Oat Bran Muffins

2 cups oat bran
¼ cup brown sugar
2 tsp baking powder
1 cup skim milk
2 egg whites
¼ cup honey
2 Tbsp vegetable oil

Combine dry ingredients; add remaining ingredients. Pour into paper lined cup cake pans. Bake at 400° for 15 minutes.

Marilyn Koons

Peppery Hush Puppies

2 cups cornmeal
½ cup pancake mix
2½ tsp sugar
1 tsp baking powder
1 tsp salt
1 egg
1 cup buttermilk
2 Tbsp vegetable oil
3 jalapeno peppers, seeded and finely chopped
½ cup finely chopped onion
1/8 to ¼ tsp hot pepper sauce
Oil for deep-fat frying

In a bowl, combine cornmeal, pancake mix, sugar, baking powder and salt. In another bowl, beat the egg, buttermilk, oil, jalapenos, onion and hot sauce. Stir into dry ingredients just until combined.

In an electric skillet or deep-fat fryer, heat oil to 375°. Fry for 3-4 minutes or until golden brown. Drain on paper towels. Serve warm. Makes 4 dozen.

Marilyn Koons

Quick Carmel Rolls

¼ cup margarine
¼ cup chopped nuts
½ cup firmly packed brown sugar
1 Tbsp water
1 can refrigerated flaky biscuits

In small saucepan melt margarine, brown sugar, water and nuts. Heat to boiling. Pour into 9" round cake pan. Place biscuits on top (can roll in mixture of cinnamon and sugar if desired). Bake at 350 for 15-20 min turn over onto plate after removing from oven.

Dixie Striker

Rhubarb Bread

1½ cups brown sugar
2/3 cup oil
1 egg
2½ cups unbleached all-purpose flour
1 tsp salt
1 tsp baking soda
1 cup buttermilk
1 tsp vanilla
2 cups diced rhubarb (if frozen, thaw in colander and press out excess liquid)
½ cup coarsely chopped walnuts (optional)

Topping:

½ cup granulated sugar
1 tsp cinnamon
1 Tbsp butter, softened

Beat together brown sugar, oil and egg. Sift flour, salt, soda, and stir into brown-sugar mixture, alternating with buttermilk. Add vanilla and blend well. Stir in rhubarb and walnuts. Spoon into 2 well-greased and floured loaf pans.

Combine topping ingredients until thoroughly blended, and then sprinkle over each loaf. Bake at 325° for 40-50 minutes, or until toothpick comes out clean. Cool in pans for 10 minutes; remove pans and cool on racks. Makes 2- 8" loaves.

Anna Fitz

Simple Scones

2 cups all-purpose flour
1/3 cup plus 1 tsp sugar
1 tsp baking powder
1/4 tsp baking soda
1/2 tsp salt
8 Tbsp unsalted butter
1/2 cup raisins (or dried currants)
1/2 cup sour cream
1 large egg

Adjust oven rack to lower middle position and preheat oven to 400°.

In a medium bowl, mix flour, 1/3 cup sugar, baking powder, baking soda and salt. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal), then stir in raisins.

In a small bowl, whisk sour cream and egg until smooth. Using a fork stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.)

Place on a lightly floured surface and pat into a 7-8 inch circle about 3/4 inch thick. Sprinkle with remaining sugar. Use a sharp knife cut into 8 triangles; place on a cookie sheet, about 1 inch apart. Bake until golden, about 15-17 minutes. Cool for 5 minutes.

Dixie Striker

Sour Cream Coffee Cake

Topping:

½ cup chopped walnuts

1½ tsp cinnamon

½ cup sugar

Mix together and set aside.

Cake:

½ cup butter, soften

2 eggs

1 tsp baking powder

2 cups flour

1 cup sugar

1 tsp vanilla

1 tsp baking soda

1 cup sour cream

Cream butter and sugar add eggs and sour cream; then add dry ingredients. Grease 9" square baking pan. Put ½ of the batter in pan, sprinkle with ½ of the topping, then rest of batter and top with rest of topping. Bake at 350° for 35-40 minutes. * Melted butter can be drizzled over topping.

Dixie Striker

Sticky Buns

1 pkg frozen dinner rolls (20-24 rolls) round ball dough

1 pkg butterscotch pudding (Cook and Serve)

½ to 1 cup pecan halves

1 stick butter

¾ cup brown sugar

1 tsp cinnamon

Spray a bundt pan with nonstick shortening (not olive oil). Place pecans in bottom of pan, next out in frozen dough balls. Sprinkle dry pudding over rolls. Melt butter and stir in brown sugar and cinnamon, pour over rolls. Cover pan tightly with aluminum foil and let set on counter overnight. In morning, uncover and bake at 350° for 35-40 minutes. Cover with foil in tent shape. Remove from oven when brown and loosen with knife around edges. Turn immediately onto a plate.

Connie Stickdorn

Zucchini Bread

3 or 4 eggs
2 cups sugar
1 cup cooking oil
1 tsp vanilla
2 cups shredded zucchini
3 cups flour
1 tsp salt
1 tsp baking powder
2 tsp cinnamon
½ tsp nutmeg
½ tsp cloves
1 cup crushed pineapple, drained (optional)
1 cup nuts (optional)
1 tsp grated lemon (optional)
raisins (optional)

Beat eggs until foamy. Stir in sugar, oil, vanilla and zucchini. Gradually add dry ingredients and spices. Stir in pineapple, nuts, raisins, and lemon rind. Pour in 2 regular size loaf pans that have been greased on the bottom and floured. Bake at 350° for 1 hour. *For 4 small loaves bake for about 45 minutes, mini muffins about 15 minutes. Cool 10 minutes and remove from pan.

Sandy Young