

# Breads, Rolls

*For God so loved the world that He gave His one and only Son, that whoever believes in Him shall not perish but have eternal life.*

*John 3:16*

## BREADS, ROLLS

### BUTTER YEAST ROLLS

1 c. milk	3 eggs
2 sticks margarine	5 c. flour
2 pkg. yeast	1 tsp. salt
1/2 c. warm water	
1 tsp. sugar plus 1/2 c. sugar, divided	

Scald milk, then cool. Add margarine. Dissolve yeast in the warm water to which the 1 teaspoon sugar has been added. Beat eggs and add the 1/2 cup sugar. Sift flour with salt and put in a large bowl. When milk and margarine mixture is lukewarm, add dissolved yeast and egg mixture. Add all to dry ingredients and mix well. Cover with damp cloth and refrigerate overnight.

Roll out on well floured board. Do not knead or handle very much. Cut into rounds. Dip 1/2 of cut round in melted margarine and fold over. Place on cookie sheet. Let rise until double (about 1 hour). Bake for 10 minutes at 400°.

Persons love these rolls. This is one of the first recipes ever given to me by a friend. The recipe came to Ann Arbor, Michigan, from Iowa. Circa 1967.

*Judy Pearson*

### GRANDMA BREAD

5 to 6 c. flour	1 pkg. dry yeast
2 c. milk	3 eggs, beaten
1/2 c. sugar	Dash of salt
1/2 c. butter	

Place flour in a large mixing bowl. Melt butter in warm milk. Dissolve sugar in warm milk mixture. Put yeast in well of flour. Pour milk mixture over yeast. Add 2 beaten eggs and salt and mix well. Knead bread with dough hook or on floured board. Cover bowl with foil or plate and refrigerate overnight.

Knead in the morning. Divide into 2 parts and put into 8 or 9 inch round pans. Put soft margarine on top and cover with wax paper and several layers of newspaper in a warm place. Let rise. Coat bread with beaten egg. Bake for 1 hour at 350°F.

This recipe originated from Suellen's Russian grandmother, written by Sue's mom who calibrated the "handfuls" into units of measurement. Originally an Easter Bread, we now prepare it on most holidays.

*Suellen Moore*

## MONKEY BREAD

2 sticks margarine	4 c. plain flour
1 c. scalded milk, cooled	1 tsp. salt
2 well beaten eggs	2 Tbsp. sugar
1 pkg. dry yeast, dissolved in $\frac{1}{4}$ c. warm water	

Melt 1 stick margarine. Combine with milk, eggs, sugar, salt, and yeast mixture. Mix in large bowl of electric mixer. Beat in 2 cups flour. Add remaining flour as long as you can with mixer, then mix by hand. Cover and refrigerate overnight. Next day on a floured board, roll dough  $\frac{1}{2}$  inch thick. Cut into 2 inch squares (a pizza cutter does this so easily!). Melt 1 stick margarine and dip each square in margarine. Arrange at random in Bundt pan. Cover and let rise exactly 2 hours. Bake at 400° for 20 to 30 minutes or until golden brown.

*Martha Griswold*

## BEER BREAD

Mix:

3 c. self-rising flour	1 (12 oz.) warm beer
3 Tbsp. sugar	

Shape; put in greased loaf pan, butter top, and bake 1 hour at 350°.

*Ruth Laws*

## BREAKFAST BUNS

1½ to 2 pkg. frozen dinner rolls (these need to be in dough form and will rise)	1 stick margarine or butter, melted
1 c. chopped pecans	$\frac{3}{4}$ c. brown sugar
	1 small pkg. butterscotch pudding (not instant)

The night before you are to serve the rolls, grease Bundt or tube pan. Evenly sprinkle pecans in bottom of the pan. Arrange frozen rolls on top of pecans so that rolls are barely touching. In a saucepan, melt butter. Add the pudding and brown sugar and stir until smooth. Carefully bring this mixture to a boil, then pour over the frozen rolls, making sure each roll is covered by the syrup. Cover with a piece of waxed paper and allow to set out (do not refrigerate) all night. The next morning, bake at 350° until nice and brown, 15 to 20 minutes. Quickly invert onto serving plate.

*Chris Rehard*

## SAVORY CRESCENT ROLLS

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| 1 (8 oz.) pkg. refrigerator crescent rolls (cold)                                      | 1 tsp. dill weed                        |
| 2 Tbsp. minced, dried onions, rehydrated with 2 Tbsp. water (do this 10 minutes ahead) | 1/4 c. grated Romano or Parmesan cheese |
| 1/2 tsp. garlic powder   | 1 egg white plus 1 tsp. water, mixed    |
|  | 1 tsp. poppy seeds                      |

Separate dough into triangles. Mix onions, garlic, dill, and cheese together. Sprinkle 1/2 teaspoons evenly over each triangle. Roll into crescent shapes. Brush with egg wash. Sprinkle with poppy seeds. Bake on lightly greased pan at 375° for 11 minutes or until golden brown. Serve immediately.

*Susan Cross*

## SWISS CHEESE BREAD

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|--|-----------------------------------|
| 4 c. all-purpose flour                     | 4 c. (16 oz.) grated Swiss cheese |
| 2 Tbsp. granulated sugar                   | 1 Tbsp. dried dill weed           |
| 1 Tbsp. baking powder                      | 2 c. milk                         |
| 1 1/2 tsp. salt                            | 2 eggs                            |
| 1/2 c. butter, chilled and cut into pieces |                                   |

Preheat oven to 400°. In a large bowl, combine first 4 ingredients. Using a pastry blender or 2 knives, cut butter into flour mixture until mixture resembles coarse meal. Stir in cheese and dill.

In medium bowl, whisk together milk and eggs. Add milk mixture to flour mixture; stir just until moistened. Pour batter evenly into 7 (3 x 5 1/2 inch) loaf pans. Bake 20 to 25 minutes or until toothpick comes out clean. Cool 10 minutes in pan; turn onto a wire rack to cool completely. Store in airtight container.

*Martha Griswold*

## BANANA MUFFINS

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|-------------------------------------|--------------------------------|
| 1 c. mashed bananas (about 2 large) | 1/2 c. sour cream              |
| 1/2 c. butter or margarine          | 1 tsp. baking soda             |
| 1 c. sugar                          | 1 1/2 c. flour                 |
| 2 eggs                              | 1/2 tsp. salt                  |
| 1 tsp. vanilla                      | 1/2 c. chopped nuts (optional) |

Heat oven to 375°. Mash bananas to make 1 cup. Combine butter, sugar, eggs, and vanilla. Stir soda into sour cream and let set for a few minutes. Combine flour and salt and add to butter mixture along with sour cream and mashed bananas. Stir until blended. Stir in nuts. Fill paper-lined muffin cups and bake for about 25 minutes. Yields about 17 to 18 muffins.

Given to me from a friend.

*Beverly Rohman*

### DATE NUT BREAD

1 (8 oz.) pkg. chopped dates  
1¼ c. boiling water  
1½ c. brown sugar  
6 Tbsp. margarine  
1 egg

¾ c. nuts  
2¼ c. flour  
1½ tsp. salt  
1½ tsp. soda

Use 4 to 5 mini loaf pans or 2 regular loaf pans. Spray with Pam and line with waxed paper. Mix dates, water, sugar, and margarine. Let set for 20 minutes. Add egg, nuts, flour, salt, and soda. Mix and let set for 15 minutes. Divide into loaf pans. Bake in 350° oven for 50 to 60 minutes in large pans or 45 to 50 minutes in mini pans. Test with toothpick inserted in center. Cool 10 to 15 minutes and remove from pans to wire rack. Freezes well when baked.

*Susan Cross*

### POPPY SEED BREAD

3 c. flour  
1½ tsp. baking powder  
1½ Tbsp. poppy seeds  
2½ c. sugar  
1½ c. milk

1½ tsp. vanilla  
1½ tsp. almond extract  
1⅛ c. oil  
3 eggs

Glaze:

¾ c. sugar  
½ tsp. vanilla  
2 tsp. melted butter

¼ c. orange juice  
½ tsp. almond extract

Mix all ingredients together. Beat 2 minutes. Grease and flour 2 large loaf pans. Bake at 350°F. for 50 to 60 minutes.

Prepare Glaze: Mix ingredients well. Heat to dissolve sugar. Spoon over bread that has cooked 2 to 3 minutes.

"This bread was a welcome gift from one of my new neighbors in Perrysburg and has become one of my favorites!"

*Hope Jarvis*

## ALMOND CRESCENTS

Almond filling:

2½ c. sugar	20 oz. almond paste
1 c. flour	2 eggs

Crescents:

12 (4x4 inch) puff pastry squares	2 Tbsp. water
2 eggs	2 lb. blanched slivered almonds

Almond filling: Mix sugar, flour, and almond paste until well blended. Add eggs and mix until a paste is formed. Set aside.

Crescents: Preheat oven to 400°. Roll puff pastry squares lengthwise. Mix eggs with water. Brush off puff pastry. Roll almond filling into strips. Divide into 12 equal pieces. Place 1 piece on each puff square. Fold puff pastry over and seal with egg wash. Brush top of pastry with egg wash. Form into a crescent and dredge in slivered almonds. Place on parchment covered cookie sheet and bake at 400° until golden brown. Makes 12 crescents.

*Eleanor Gumpf*

## APPLE-RAISIN BREAD

⅓ c. butter or margarine	½ tsp. salt
1 c. sugar	⅓ c. apple juice
1 egg	¾ c. raisins
2 c. flour	¼ c. chopped pecans
1 tsp. baking powder	1 c. finely chopped tart apples
½ tsp. baking soda	

Cream butter, sugar, and egg. Sift together flour, baking powder, soda, and salt. Add dry ingredients alternately with fruit juice. Fold in raisins, pecans, and apples. Spoon batter into a well greased 9x5 inch loaf pan or 2 smaller pans. Bake 45 minutes in 350° oven or until toothpick inserted in center comes out clean.

*Susan Cross*



## COFFEE CAKE

### Cake:

1 box yellow cake mix	3/4 c. oil
1 small box instant vanilla pudding	1 c. water
1 small box instant lemon pudding	2 tsp. vanilla
5 eggs	

### Topping:

1/2 c. chopped nuts	4 tsp. cinnamon
1/2 c. brown sugar	

Mix cake ingredients. Pour into greased tube pan. Mix topping ingredients. Sprinkle half topping on top of cake batter. Swirl into batter with fork or knife. Top with remaining topping. Bake at 350° for 60 to 65 minutes or until toothpick inserted in center comes out clean.

*Polly Cross*

## LEMON BLUEBERRY POPPY SEED BREAD

### Bread:

1 pkg. bakery style blueberry with crumb topping muffin mix (Duncan Hines works well)	1 egg
2 Tbsp. poppy seeds	3/4 c. water
	1 Tbsp. grated lemon peel

### Drizzle:

1/2 c. confectioners sugar	1 Tbsp. lemon juice
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1. Preheat oven to 350°. Grease and flour 8x4 inch loaf pan.
2. Rinse blueberries with cold water and drain.
3. For loaf, empty muffin mix into medium bowl. Add poppy seeds; stir to combine and break up any lumps. Add egg and water; stir until moistened, about 50 strokes. Fold in blueberries and lemon peel. Pour into pan. Sprinkle topping packet over batter. Bake at 350° for 57 to 60 minutes or until toothpick inserted in the center comes out clean. Cool in pan 10 minutes. Lay foil over top when removing from pan to keep topping intact. Cool completely.
4. For drizzle, combine confectioners sugar and lemon juice in small bowl. Stir until smooth. Drizzle over loaf.

*Susan Cross*

### DATE NUT BREAD

1 c. chopped dates	2 eggs, beaten
$\frac{3}{4}$ c. nuts (walnuts)	$\frac{1}{2}$ c. sugar
$1\frac{1}{2}$ tsp. baking soda	$1\frac{1}{2}$ c. flour
3 Tbsp. butter	1 tsp. vanilla
$\frac{1}{2}$ c. orange juice	Grated orange (all you can get off of 1 orange)
$\frac{1}{2}$ c. water	

Put dates, nuts, butter, soda, and orange rind in bowl. Simmer orange juice and water together for a few minutes. Pour over first ingredients. Stir until butter melts. Add sugar, flour, and vanilla. Mix. Bake at 350° for 1 hour. Makes 1 large loaf or 2 small (35 minutes).

*Flossie Wilson*

### OATMEAL APPLE RAISIN MUFFINS

1 egg	$\frac{1}{3}$ c. sugar
$\frac{3}{4}$ c. milk	3 tsp. baking powder
1 c. raisins	1 tsp. nutmeg
1 chopped apple	1 tsp. cinnamon
$\frac{1}{2}$ c. oil	1 tsp. salt
1 c. quick oats	

Beat egg with milk. Stir in remaining ingredients. Mix to moisten. Pour into greased muffin tins  $\frac{3}{4}$  full. Bake at 400° for 15 to 20 minutes.

Courtesy of Paul Barthold.

*Betty Barthold*

## BLUEBERRY COFFEE CAKE

2 c. flour	1 c. milk
1 c. sugar	2 eggs, well beaten
1 Tbsp. baking powder	1 tsp. vanilla
1 tsp. salt	1½ c. blueberries
½ c. butter or margarine	

Topping:

⅓ c. brown sugar	½ c. chopped nuts
⅓ c. sugar	1 Tbsp. melted butter or
2 tsp. cinnamon	margarine

Preheat oven to 350°. Grease 9x13 inch pan. In large bowl, combine flour, sugar, baking powder, and salt. Cut in butter with pastry blender until mixture resembles coarse crumbs. Make well in center. Add milk, eggs, and vanilla; stir just until moistened, about 15 strokes. Fold in berries. Spread batter in pan.

Combine in small bowl:

⅓ c. brown sugar	½ c. chopped nuts
⅓ c. sugar	1 Tbsp. melted butter
2 tsp. cinnamon	

Sprinkle evenly over batter. Bake for 35 minutes. *Freezes well.*

*Beverly Rohman*

## BUCKWHEAT PANCAKES

½ cake yeast	1 tsp. sugar
3 c. warm water	¼ tsp. baking soda
½ tsp. salt	1 Tbsp. molasses
2 c. buckwheat flour	

Dissolve yeast in water night before you serve. The same night, add salt, buckwheat, flour, and sugar. Cover with towel and leave out overnight. Next morning, add ¼ teaspoon soda, dissolved in small amount of water and molasses.

*Ginger Brown*