

Quick Bread Recipes

Baking Powder Biscuits

prep: 20 minutes *Bake: 10 minutes* **Oven 450°**

2 cups flour
1 tbs. baking powder
1/4 tsp. salt
1/3 cup shortening
3/4 cup milk

1. In a medium mixing bowl stir together flour, baking powder, and salt. Using a pastry blender, cut in shortening till mixture resembles coarse crumbs. Make a well in the center of the dry mixture. Add the milk all at once. Using a fork, stir just till moistened.
2. Turn dough out onto a lightly floured surface. Quickly knead dough by gently folding and pressing dough 10 to 12 strokes or till nearly smooth. Pat or lightly roll dough to 1/2-inch thickness. Cut dough with a floured 2 1/2-inch biscuit cutter.
3. Place biscuits 1 inch apart on an **ungreased** baking sheet. Bake in a 450° oven for 10 to 12 minutes or till golden. Remove biscuits from baking sheet and serve hot. Makes 10 biscuits.

Biscuits Supreme

Prep: 20 minutes *Bake: 10 minutes* **Oven 450°**

2 cups flour
1 tbs. baking powder
2 tsp. sugar
1/2 tsp. cream of tartar
1/4 tsp. salt
1/2 cup shortening
2/3 cup milk

1. Stir together flour, baking powder, sugar, cream of tartar and salt. Cut in shortening till mixture resembles coarse crumbs. Make a well in center. Add milk all at once; stir till moistened.
2. Turn dough out onto a lightly floured surface. Quickly knead dough by gently folding and pressing dough 10 to 12 strokes or till nearly smooth. Pat or lightly roll dough to 1/2-inch thickness. Cut dough with a floured 2 1/2-inch biscuit cutter.
3. Place biscuits 1 inch apart on an **ungreased** baking sheet. Bake in a 450° oven for 10 to 12 minutes or till golden. Remove biscuits from baking sheet and serve hot. Makes 10 biscuits.

Pancakes

Prep: 10 minutes Cook: 4 minutes per pancake

1 cup flour
1 tbs. sugar
2 tsp. baking powder
1/4 tsp. salt
1 beaten egg
1 cup milk
2 tbs. cooking oil

1. In a medium mixing bowl stir together the flour, sugar, baking powder, and salt. Make a well in the center of the dry mixture; set aside.
2. In another medium mixing bowl combine the egg, milk, and cooking oil. Add egg mixture all at once to the dry mixture. Stir just till moistened (batter should be lumpy).
3. For standard-size pancakes, pour about 1/4 cup batter onto a hot, lightly greased griddle or heavy skillet. For dollar-size pancakes, pour about 1 tablespoon batter onto a hot, lightly greased griddle or heavy skillet. Cook over medium heat about 2 minutes on each side or till pancakes are golden brown, turning to second sides when pancakes have bubbly surfaces and edges are slightly dry. Serve warm. Makes 8 to 10 standard-size (4-inch) or 36 dollar-size (2-inch) pancakes (8 servings).

Waffles

Prep: 10 minutes Bake: per waffle baker directions

1 3/4 cups flour
1 tbs. baking powder
1/4 tsp. salt
2 egg yolks
1 3/4 cup milk
1/2 cup cooking oil
2 egg whites

1. In a medium mixing bowl stir together flour, baking powder, and salt. Make a well in the center of dry mixture; set aside.
2. In another medium mixing bowl beat egg yolks slightly. Stir in milk and oil. Add egg yolk mixture all at once to the dry mixture. Stir just till moistened (batter should be lumpy).
3. In a small mixing bowl beat egg whites till stiff peaks form (tips stand straight). Gently fold beaten egg whites into flour and egg yolk mixture, leaving a few fluffs of egg white. **Do not overmix.**

4. Pour 1 to 1 1/4 cups batter onto grids of a preheated, lightly greased waffle baker. Close lid quickly; do not open till done. Bake according to manufacturer's directions. When done, use a fork to lift waffle off grid. Repeat with remaining batter. Serve warm. Makes 12-16 (4-inch) waffles.

Biscuits

Super Duper Biscuits

2 c. sifted flour
3 t. baking powder
1 t. salt
1/3 c. shortening
3/4 c. milk

Preheat oven to 425°. Sift together the dry ingredients. Cut in shortening. Add milk and stir till dough forms a ball. Knead dough on lightly floured surface 10 times. Roll dough 1/2 inch thick. Cut with biscuit cutter. Bake on ungreased cookie sheet for 12 – 15 minutes.

Variations

Bacon & Cheese Add 1/2 c. bacon and 1/2 c. shredded cheese

Unbeatable Biscuits

2 1/2 c. flour
1/2 t. baking soda
1/2 t. salt
2 t. baking powder
2 T. sugar
1/2 c. shortening
1 pkg. yeast
2 T. warm water
1 c. buttermilk

Preheat oven to 400°. Dissolve yeast in 2T. warm water. Sift together the dry ingredients. Cut in the shortening. Add yeast mixture and milk to dry ingredients. Stir till dough forms a ball. Knead dough on lightly floured surface 10 times. Roll dough 1/2 inch thick. Cut with biscuit cutter. Bake on ungreased cookie sheet for 12 – 15 minutes.

Muffins

1 egg
½ c. milk
¼ c. oil
1½ c. flour
½ c. sugar
3 t. baking powder
1 t. salt

Preheat oven to 400°. Grease bottoms of muffin tins. Sift together the dry ingredients. (flour, sugar, baking powder and salt)

Beat the egg. Add milk and oil to beaten eggs.

Make a well in the dry ingredients. Add the liquid all at once. Stir just enough to blend all the ingredients. Lumps should remain.

Fill muffin tins 2/3 full. Bake 15-20 minutes.

Variations:

French Muffins:

½ stick butter or margarine, melted
½ t. cinnamon
½ c. sugar (combine the cinnamon and sugar)

When muffins are finished baking, dip the tops in melted margarine. Then roll the tops in cinnamon sugar mixture.

Blueberry Muffins:

1 c. blueberries (fresh, frozen or canned)
Stir in blueberries when liquid is added.

Banana Muffins:

1 c. mashed bananas (2-3 brown bananas)
Decrease milk to 1/3 c.

Substitute brown sugar for sugar

Follow same directions. Be sure to decrease milk and substitute brown sugar.

Surprise Muffins:

6 t. jelly (approximately)

Fill muffin tins 1/3 full of batter. Drop ½ t. jelly in the center of the batter for each muffin. Add batter to fill the muffin cups to 2/3 full.