

Banana Bread

$\frac{3}{4}$ cup sugar
1 $\frac{1}{2}$ cups mashed bananas (3 large)
 $\frac{3}{4}$ cup of vegetable oil (substitute $\frac{3}{4}$ c. applesauce for oil)
2 eggs
2 cups flour
1 teaspoon baking soda
2 teaspoons vanilla
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup chopped nuts, optional
 $\frac{1}{2}$ cup choc chips, optional
 $\frac{1}{2}$ cup raisins, or chopped dates, optional

1. Heat oven to 325*

2. Grease loaf pan

3. Mix sugar, bananas, oil, vanilla, and eggs in a large bowl, with spoon. Stir in remaining ingredients. Pour into pan

4. Bake until toothpick inserted in center of bread comes out clean, 60 to 70 minutes. Let cool for 10 minutes, then loosen sides of loaf from pan and remove from pan. Let cool completely before slicing.

Jiffy Spoon Bread

By Karen=^..^= on May 30, 2002 | ★ ★ ★ ★ ★ 9 Reviews

Prep Time: 10 mins Total Time: 55 mins Servings: 12-15

About This Recipe

"Posted by request, this is a cheesy cornbread that starts with a mix."

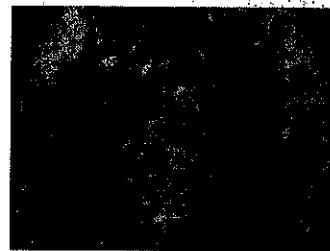


Photo by lauralie41

Ingredients

- 1 (8 1/2 ounce) boxes Jiffy corn muffin mix
- 1 (16 ounce) cans whole kernel corn
- 1 (16 ounce) cans creamed corn
- 2 eggs, slightly beaten
- 1/2 cup margarine, melted
- 8 ounces sour cream
- 8 ounces cheddar cheese, shredded

Directions

1. Mix all together except cheese.
2. Spread evenly in a greased 9x13-inch pan.
3. Bake at 350° degrees for 35 minutes.
4. Remove from oven.
5. Sprinkle cheese on top.
6. Return to oven and bake for 10 more minutes, or until cheese melts.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (125 g)		Total Fat 17.8g	27%
Servings Per Recipe: 12		Saturated Fat 8.0g	40%
Amount Per Serving	% Daily Value	Cholesterol 61.6mg	20%
Calories 306.0		Sugars 7.1 g	
Calories from Fat 160	52%	Sodium 597.9mg	24%
		Total Carbohydrate 29.6g	9%
		Dietary Fiber 2.5g	10%
		Sugars 7.1 g	28%
		Protein 9.3g	18%

PUMPKIN BREAD

350 degrees
Greased Loaf Pan

1. In large bowl, combine and stir with fork:
 - 1 c flour
 - 1 c brown sugar
 - 1 T baking powder
 - 1 t cinnamon
 - ¼ t salt
 - ¼ t baking soda
 - ¼ t nutmeg
 - 1/8 t ginger

2. Add:
 - 1 c canned pumpkin .
 - ½ c milk
 - 2 eggs
 - 1/3 c shortening

3. Beat with electric mixer on low until blended.

4. Beat on high speed for 2 minutes.

5. Add and beat well:
 - 1 c flour

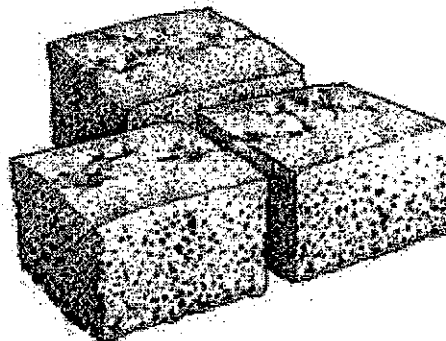
OPTIONAL

- Add ½ c walnuts or raisins
6. Pour batter into greased 9x5x3 loaf pan
 7. Bake at 350 degrees for 60-65 minutes
 8. Store overnight before cutting

Corn Bread

Ingredients:

6 tablespoons unsalted butter, melted, plus butter for baking dish
1 cup cornmeal
3/4 cup all-purpose flour
1 tablespoon sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 large eggs, lightly beaten
1 1/2 cups buttermilk



Directions:

Preheat the oven to 425 degrees F. Lightly grease an 8-inch baking dish.

In a large bowl, mix together the cornmeal, flour, sugar, baking powder, baking soda, and salt.

In a separate bowl, mix together the eggs, buttermilk, and butter. Pour the buttermilk mixture into the cornmeal mixture and fold together until there are no dry spots (the batter will still be lumpy). Pour the batter into the prepared baking dish.

Bake until the top is golden brown and tester inserted into the middle of the corn bread comes out clean, about 20 to 25 minutes. Remove the cornbread from the oven and let it cool for 10 minutes before serving.

