

**COUNTRY BAKING  
QUICK BREADS AND  
MUFFINS**

**JUNE KESSLER**



# Country Baking

## Quick Breads and Muffins

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### *TABLE OF CONTENTS*

#### [Table of Contents](#)

#### [Quick Breads](#)

[Almond Crusted Apple Bread](#)

[Apple Nut De-Light](#)

[Apricot Pecan Bread](#)

[Australian Damper Bread](#)

[Banana Bread](#)

[Banana-Coconut Bread](#)

[Banana Nut Bread](#)

[Carrot Bread](#)

[Cinnamon Swirl Quick Bread](#)

[Cheese and Chive Loaf](#)

[Cheddar Pecan Bread](#)

[Chocolate Pistachio Orange Loaf](#)

[Orange Glaze](#)

[Cranberry Bread](#)

[Cranberry Nut Loaf](#)

[Country Hearth Oatmeal Bread](#)

[Classic Corn Bread](#)

[Tex-Mex Skillet Corn Meal](#)

[French Honey-Spice Bread](#)

[Five-Grain Loaf](#)

[German Chocolate Chip Tea Bread](#)

[Hawaiian Mango Bread](#)

[Hawaiian Pineapple Nut Bread](#)

[Irish Soda Bread](#)

[Jamaican Banana Bread](#)

[Lemon-Cream Loaf](#)

[Lemon-Peach Glazed Quick Bread](#)

[Nutty Yogurt Bread](#)

[Old English Cheese & Apple Loaf](#)

[Praline Topped Apple Bread](#)

[Rhubarb Nut Bread](#)

[Strawberry Nice Bread](#)

[Sweet Potato Nut Bread](#)

[Pumpernickel Brie Wreath](#)

[Pumpkin Swirl Bread](#)

[Whole-Wheat Banana Bread](#)

[Zucchini Butterscotch Nut Bread](#)

[Zucchini-Pineapple Quick Bread](#)

[Muffins](#)

[Apple muffins](#)

[Banana Muffins](#)

[Banana-Trail Mix Muffins](#)

[Blackberry and Blueberry Muffins](#)

[Blueberry Light Muffins](#)

[Fresh Citrus Curd](#)

[Broccoli-Chicken Muffins](#)

[Chocolate-Banana Surprise Muffins](#)

[Chocolate Chip Muffins](#)

[Chocolate Cookie Muffins](#)

[Chocolate-Oatmeal Muffins](#)

[Date-Nut Muffins](#)

[Harvest Date Muffins](#)

[Holiday Muffins](#)

[Jelly-Topped Peanut Butter Muffins](#)

[Lemongrass-Blueberry Muffins](#)

[Lemon Poppy Seed Muffins](#)

[Oatmeal-Cranberry Muffins](#)

[Orange Blossom Muffins](#)

[Orange Cranberry Muffins](#)

[Orange Streusel-Topped Muffins](#)

[Peach Muffins](#)

[Pear and Vanilla Muffins](#)

[Peach Muffins](#)

[Prune Sour Cream Muffins](#)

[Pumpkin-Apple Muffins](#)

[Raspberry-Lavender Muffins](#)

[Raspberry Streusel Muffins](#)

[Snickerdoodle Muffins](#)

[Strawberry-Cream Cheese Muffins](#)

[Walnut-Spice Muffins](#)

[Yam Cornmeal Muffins](#)

[Cinnamon Honey Spread](#)

[Coffee Cakes](#)

[Almond Brickle Cake](#)

[Cherry Coffee Cake](#)

[Cinnamon Coffee Cake](#)

[Mexican Chocolate-Laced Coffee cake](#)

[Raspberry Double Cream Coffee Cake](#)

[Sour Cream and Pear Coffee Cake](#)

[Conclusion:](#)

[\*\*Quick Breads and Muffins Tips:\*\*](#)

Introduction

Quick Breads can be made in minutes, since they do not require the prolonged kneading and lengthy rising and proofing. Instead of yeast, these breads are made with rising agent such as baking powder or baking soda that begins to release gas bubbles the moment it is moistened. When making quick breads, it is important to blend the wet ingredients separately and combine then just before baking. Swift, gently mixing is essential because if the batter is beaten too vigorously, the gluten in the flour will strengthen the mixture and the texture of the loaf or muffins will be tough. Also some of our favorite coffee cakes, perfect with morning coffee, snacks or desserts.



## QUICK BREADS

# ALMOND CRUSTED APPLE BREAD

1 pkg. Cranberry quick bread mix  
1 cup fresh or frozen cranberries, partly thawed, halved  
½ cup apples, peeled, chopped  
1 cup apple juice or water  
1 Tablespoon oil  
1 egg  
1 teaspoon almond extract  
1/3 cup sliced almonds  
1 Tablespoon apple jelly, warmed

## Directions

**Preheat** oven to 350 degrees F. Grease 8x4 or 9x5 inch loaf pan. In a bowl combine all ingredients except sliced almonds and jelly. Stir 50 to 75 strokes by hand just until just moistened. Pour mixture into greased and floured pan. Sprinkle with sliced almonds.

**Bake** for 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool loaf in pan on wire rack for 15 minutes; remove from pan. Cool completely. Cover, store in refrigerator, just before serving, brush with warm apple jelly.

Makes 1 (12 slice) Loaf

[Return to Table of Contents](#)

# APPLE NUT DE-LIGHT

1 cup sugar  
¼ cup butter, softened  
1 egg  
1 medium (1 cup) peeled tart cooking apple, chopped  
2 Tablespoons apple juice or water  
1 teaspoon vanilla extract  
1 (8oz.) carton sour cream  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
¾ cup coarsely chopped walnuts

## Directions

**Preheat** oven to 350 degrees F. In a large mixing bowl combine sugar, butter and egg. Beat at medium speed, scraping bowl often, until creamy. (1 to 2 minutes). Add apple, apple juice and vanilla. Continue beating, scraping often, until well mixed. (1 minute). Add sour cream, continue beating, scraping bowl often, until well mixed (1 minute). Add flour, baking powder, baking soda and salt. Continue beating, scraping bowl often, until well blended (1 to 2 minutes). By hand, gently stir in walnuts.

**Spread** into greased and floured 9 x 5-inch loaf pan. Bake 55 to 65 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Serve warm or cold.

Makes 1 loaf (16 servings)

[Return to Table of Contents](#)



# APRICOT PECAN BREAD

$\frac{3}{4}$  cup boiling water  
1 cup dried apricots, chopped  
3 cups all-purpose flour  
1 Tablespoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{3}$  cup butter or margarine, softened  
1 cup sugar  
2 eggs  
 $\frac{1}{2}$  cup light corn syrup  
1 cup chopped pecans

## Direction

**Pour** boiling water over apricots; let stand 15 minutes.

**In a bowl** combine flour, baking powder and salt. In a mixing bowl, blend butter, sugar, eggs and corn syrup; mix until smooth and well blended. Stir in chopped apricots with water in which they were soaked and stir in nuts. Stir in dry ingredients gradually. Spoon batter into Greased and lightly flour 9 x 5-inch loaf pan.

**Bake** at 350° about 1 $\frac{1}{4}$  hours or until toothpick inserted in center of loaf comes out clean. Cool in pan 10 minutes. Remove from pan; cool on rack.

Makes 1 loaf

[Return to Table of Contents](#)

# AUSTRALIAN DAMPER BREAD

2  $\frac{3}{4}$  cups (375g) unbleached flour  
 $\frac{3}{4}$  cup plus 2 Tbsp (125g) whole-wheat flour  
4 teaspoons baking powder  
1 teaspoon salt  
1  $\frac{2}{3}$  cups (375ml) milk, plus extra to glaze  
2 Tablespoons unsalted butter

## Directions

1. **Preheat** oven to 425 degrees F. (220C). Sift the flours, baking powder and salt in a large bowl, make well in the center.
2. **Stir** in the milk and the melted butter together in a separate bowl. Pour the milk-butter mixture into the flour well and quickly mix in the flour from the sides of the well to form soft, sticky dough.
3. **Turn** the dough out onto a lightly floured surface. Knead the dough lightly until smooth and soft, about 1 minute.
4. **Shape** into a round loaf and place on a buttered baking sheet. Brush with milk and sprinkle with whole-wheat flour.
5. **Cut** slashes 1in (2cm) deep, across the top of the loaf, then another in the opposite direction to make an X.
6. **Bake** in preheated oven for 15 minutes, then reduce the oven heat to 350 degrees F. (180 C) Bake for 25 minutes longer, until golden and hollow sounding when tapped underneath. Cool on wire rack

[Return to Table of Contents](#)

# BANANA BREAD

2 large eggs  
1 cup mashed ripe bananas  
½ cup butter, melted  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
2 teaspoon baking powder  
1 cup sugar  
1/3 cup flaked, coconut  
½ cup raisins

## Directions

Preheat oven to 325 degrees F.

**In a large bowl**, combine eggs, bananas, butter, and vanilla, stir well. Combine flour, baking powder, and sugar; add to banana mixture, stirring until blended. Stir in flaked coconut and raisins. Spoon the mixture into greased and floured 8 ½ x 4 ½ -inch loaf pan.

**Bake** for 1 hour or until toothpick inserted in center comes out clean. Cover with foil the last 15 minutes of baking time to prevent excessive browning. Cool bread in pan on wire rack 10 minutes; remove from pan and cool completely on wire rack.

Makes 1 loaf

**Tip:** For Banana-Nut Bread, stir in ½ cup chopped pecans or walnuts, and reduce coconut and raisins to ¼ cup of each.

[Return to Table of Contents](#)

# BANANA-COCONUT BREAD

2 cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon cinnamon  
½ teaspoon salt  
1 cup granulated sugar  
¼ cup butter, softened  
2 large eggs  
1½ cups mashed ripe banana (about 3 bananas)  
¼ cup plain low-fat yogurt  
3 tablespoons dark rum or lime juice  
½ teaspoon vanilla extract  
½ cup flaked, sweetened coconut  
Cooking spray  
1 Tablespoon flaked, sweetened coconut  
½ cup powdered sugar  
1 ½ tablespoons fresh lime or lemon juice

## Directions

**Preheat** oven to 350°.

**Lightly** Combine flour, baking powder, baking soda, cinnamon and salt, stirring with a whisk.

**Place** sugar and butter in a large mixer bowl; beat at medium speed until well blended. Add eggs, 1 at a time, beating well after each addition. Add banana,



yogurt, rum, and vanilla; beat until blended. Add flour mixture; beat at low speed just until moist. Stir in ½ cup coconut.

**Spoon** batter into a 9 x 5-inch loaf pan coated with cooking spray; sprinkle with 1 tablespoon coconut. Pour batter in the pan. Bake for 1 hour or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack; remove from pan. Combine powdered sugar and juice, stir with a whisk; drizzle over warm bread. Cool completely on wire rack.

[Return to Table of Contents](#)

# BANANA NUT BREAD

2 cups sugar  
½ teaspoon salt  
2 ¼ cups flour  
¾ cup vegetable oil  
3 large eggs  
2 teaspoon vanilla  
1 teaspoon baking powder  
1 ⅓ teaspoons baking soda  
¼ cup buttermilk (or sour milk)  
1 teaspoon cinnamon  
1 cup chopped walnuts  
4 - 5 bananas (use only completely black bananas)

## Directions

1. Preheat oven to 350°. Grease or spray 2 - 8 ½ x 4 ½ loaf pans.
2. In a large bowl, mash bananas. In another large bowl, dissolve baking soda in buttermilk-- mixture will foam up quite a bit.
3. Stir all ingredients together; stir in 1 cup chopped nuts. Bake at 350° for 50 to 55 minutes, or until toothpick comes out ALMOST clean, for a moist loaf. Totally clean will mean a dryer loaf
4. Let cool 15 minutes after removing from oven and remove from pans, cool on wire racks.
5. To freeze wrap in foil and place in freezer bags and freeze.

Makes 2 loaves

[Return to Table of Contents](#)

## Blackberry-Raspberry Quick Bread

### Topping

1 cup lightly toasted walnut halves, finely chopped

1/3 cup all-purpose flour

1/4 cup firmly packed brown sugar

2 tablespoons granulated sugar

1/4 teaspoon cinnamon

3 tablespoons unsalted butter, melted and cooled

### Bread:

1 cups fresh Blackberries, divided

1 cups fresh Raspberries, divided

1 1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

9 tablespoons unsalted butter (1 stick plus 1 tablespoon), at room temperature

1/2 cup granulated sugar

1/4 cup firmly packed brown sugar

2 teaspoon vanilla extract

2 large eggs, at room temperature

1/2 cup vanilla yogurt

### Directions

1. Make the Streusel: Toss the first 5 ingredients together in a bowl. Add melted butter and stir until combined. Divide mixture in half into two bowls; set aside.

2. Make the Quick Bread: Arrange oven rack in center of oven. Preheat oven to 350 degrees F. butter and flour 9"x 5" loaf pan,
3. Chop 1 cup of Blackberries and raspberries and toss them with half of the reserved streusel; set aside.
4. Whisk together the flour, baking powder, baking soda and salt to combine; set aside.
5. Beat the butter with an electric mixer until soft and creamy. Add sugar and brown sugar and beat until combined. Beat in vanilla extract. Add the eggs one at a time, beating well after each addition. Add the dry mixture in three additions, alternately with the sour cream. Begin and end with the dry mixture and beat briefly until just smooth.
6. Scrape half of the batter into the prepared pan, spreading evenly with a small offset spatula. Top with streusel/chopped blackberry and raspberry mixture, forming an even layer. Scrape remaining batter on top, spreading carefully to cover center streusel layer. Top with remaining streusel and place remaining whole blackberries evenly over top, pressing gently to help adhere.
7. Bake for about 1 hour to 1 hour and 10 minutes or until a toothpick inserted in the center shows a few moist crumbs when removed. Cool pan on wire rack for 15 minutes, and then unmold directly onto rack, right side up, to cool completely. Wrap in aluminum foil to store at room temperature for up to 4 days.

Makes 1- 9 x 5 loaf or 10 servings

[Return to Table of Contents](#)



# CARROT BREAD

1 cup vegetable oil  
¾ cup sugar  
2 eggs  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
1 ½ teaspoons baking soda  
1 ½ teaspoons cinnamon  
½ teaspoon salt  
1 ½ cups shredded carrots  
1 ½ cups chopped nuts

## Glaze

½ cup powdered sugar  
1 teaspoon grated lemon peel  
1 Tablespoon lemon juice

## Directions

1. **Preheat** oven to 350 degrees F. Grease 9x5-inch loaf pan with nonstick spray.
2. **In a large bowl**, oil, sugar, eggs and vanilla. In a separate bowl, combine flour, baking soda, cinnamon and salt. Add to oil mixture; mix until just moistened. Stir in carrots and nuts. Pour mixture into pan
3. **Bake** 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool pan on wire rack 10 minutes. Remove from pan; let cool completely.
4. **Meanwhile**, mix powdered sugar, lemon peel and lemon juice. Drizzle over top of cooled bread. Store in refrigerator

Makes 1 loaf

[Return to Table of Contents](#)

# CINNAMON SWIRL QUICK BREAD

1 ½ cups sugar, divided  
1 Tablespoon ground cinnamon  
2 cups all purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup buttermilk  
1 egg  
¼ cup vegetable oil

## Glaze

¼ cup powdered sugar  
1½ to 2 tablespoons milk

## Directions

1. **Preheat** oven to 350 degrees F. Combine ½ cup sugar and cinnamon; set aside. Combine flour, baking soda, salt and remaining sugar. Combine buttermilk, egg and oil; stir into dry ingredients just until combined.
2. **Grease** the bottom only of a 9 x 5 x 3-inch loaf pan. Pour half the batter into the pan; sprinkle with half the cinnamon sugar. Carefully spread with remaining batter and sprinkle with remaining cinnamon sugar; swirl knife through batter.
3. **Bake** for 45-50 minutes or until a toothpick inserted near center comes out clean. Cool in pan for 10 minutes before removing to wire rack to cool completely. Combine glaze ingredients, drizzle over bread.

Makes 1 loaf

[Return to Table of Contents](#)

# CHEESE AND CHIVE LOAF

1½ cups white flour  
½ cup whole wheat pastry flour  
1 Tablespoon baking powder  
½ teaspoon salt  
1 Tablespoon brown sugar, packed  
1/3 cup fresh chives, chopped  
2 Tablespoons fresh parsley, chopped  
½ teaspoon fresh thyme or ½ Tablespoon fresh dill, chopped  
1 ½ cups sharp cheddar cheese, grated  
1 egg  
¾ cup milk

## Directions:

1. Preheat the oven to 375 F and lightly oil a 9 x 5-inch loaf pan.
2. Mix dry ingredients together in a large bowl. and then stir in the herbs and cheese.
3. In a smaller bowl, beat the egg and milk together. Add the wet ingredients to the dry ingredients and mix until just combined.
4. The batter will be stiff, but this is normal. Use a spatula to spread the batter in the loaf pan, smoothing the top.
5. Bake for 40-45 minutes until the top is solid and a knife in the centre comes out clean. Cool for 5 minutes on a wire rack before removing from the pan.



6. Best served warm. Makes 1 loaf

[Return to Table of Contents](#)

# CHEDDAR PECAN BREAD

2 (¼ oz.) packages active dry yeast  
2 cups warm water (105-115F.)  
1 Tablespoon sugar  
1 cup coarsely chopped pecans  
½ - ¾ cup chopped chives  
12 oz (3 cups) cheddar cheese shredded  
¼ cup butter, softened  
¼ cup honey  
2 teaspoons salt  
6-6 ½ cups bread flour or all-purpose flour

## Directions

**In a small bowl** dissolve yeast in warm water stir in sugar; let stand 5 minutes.

Meanwhile: In large mixer bowl combine pecans, chives, cheese, butter, honey and salt, Add yeast mixture and 3 cups flour to cheese mixture. Beat at medium speed, scraping bowl often, until smooth (2 to 3 minutes). By hand, stir in enough remaining flour to make dough easy to handle. Cover; let stand 10 minutes. Turn out on to lightly floured surface; knead until smooth and elastic (8 to 10 minutes). Place ungreased bowl; turn greased side up. Cover; let rise in warm place until doubled in size (about 1 hour). Dough is ready if indentation remains when touched.

**Punch** dough down; divide in half. Shape each half into loaf. In 2 greased 9 x 5-inch loaf pans. Cover; let rise until doubled in size (about 45 minutes).

**Preheat** oven to 375 degrees F. Bake for 40 to 45 minutes or until loaves sound hollow when tapped. If tops of loaves are browning too quickly, cover loosely with foil during last 10 minutes of baking. Remove from pans immediately.

Makes 2 loaves (24 servings)



# CHOCOLATE PISTACHIO ORANGE LOAF

$\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup butter, softened  
2 eggs  
1  $\frac{1}{2}$  cups sour cream  
1 teaspoon grated orange peel  
1 Tablespoon orange extract  
3 cups all purpose flour  
1  $\frac{1}{2}$  teaspoons baking powder  
1 teaspoon salt  
 $\frac{3}{4}$  teaspoon baking soda  
1 cup miniature semi-sweet chocolate chips  
 $\frac{1}{2}$  cup ground salted pistachio nuts

## Glaze

$\frac{1}{2}$  cup powdered sugar  
2 to 3 teaspoons orange juice

## Directions

**Preheat oven** to 350 degrees F. In a large mixing bowl combine butter and sugar. Beat at medium speed until creamy. Add eggs; continue beating until well mixed. Add sour cream, grated orange peel and orange extract. Continue beating until creamy, Add flour, baking powder, salt and baking soda. Continue beating until just mixed. (Do not over mix). By hand, stir in chocolate chips and ground pistachios. Spoon the batter into greased and floured 9 x 5 inch loaf pan.

**Bake** for 60 to 70 minutes or until toothpick inserted in center comes out clean. (If browning too quickly, cover loaf with foil). Cool 10 minutes; invert onto wire rack, cool completely.

*ORANGE GLAZE*



**In a small bowl** stir together powdered sugar and orange juice for glazing consistency; drizzle over cooled bread

Makes 1 loaf (16 Servings)

[Return to Table of Contents](#)

# CRANBERRY BREAD

This bread is delicious. Be careful not to over bake like I did. Try using Craisins for Cranberry bread any season.

6 oz. cream cheese, softened  
1 egg  
1 cup plus 1 Tbsp sugar  
2 Tablespoons orange flavored liqueur  
2 cups all-purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¾ cup apple juice  
¼ cup melted butter  
1 egg, beaten  
1 ½ cups chopped fresh cranberries  
½ cup chopped walnuts

## Directions

1. **Preheat** oven to 350 degrees F. Spray 9 x 5 x 3-inch loaf pan with nonstick cooking spray, lightly flour.
2. In small bowl, beat cream cheese at medium speed until light and fluffy. Add egg, 1 Tablespoon sugar and liqueur; blend well and set aside.
3. In a large bowl, mix together flour, 1 cup sugar, baking powder, baking soda and salt. Stir in apple juice, butter and beaten egg, cranberries and walnuts
4. **Spoon** half the batter into prepared pan. Spoon the cream cheese mixture

evenly over batter. Top with remaining batter.

5. **Bake** 65 to 70 minutes or until golden brown and toothpick inserted near center comes out clean; cool 15 minutes. Remove from pan; cool on wire rack. Store in refrigerator tightly wrapped in plastic wrap.

Makes 1 loaf (16-slices)

[Return to Table of Contents](#)

# CRANBERRY NUT LOAF

This festive, fruity quick bread has become a favorite Thanksgiving and Christmas gift. The cranberries give the bread a juicy, tart bite that offsets the sweet, cakey crumb. This recipe can be easily adapted to make muffins as well as many other flavored loaves

- 1 Tablespoon oil, to grease pan
- 1  $\frac{3}{4}$  (250g) unbleached flour, plus extra to dust pan
- 1  $\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoons baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup (60g) pecans, coarsely chopped
- 1 egg, beaten
- $\frac{1}{4}$  cup milk
- $\frac{2}{3}$  cup sugar
- 4 Tablespoons unsalted butter, melted
- 1  $\frac{1}{2}$  cups (175g) cranberries

## Directions

1. **Grease** a 9in x 5in x 3in (22x12x7cm) loaf pan with oil. Dust generously with flour. Preheat oven to 350 degrees F. (180 C)
2. **Sift** the flour, baking powder, baking soda, and salt in a large bowl. Stir in the pecans and make a well in the center. Place the remaining ingredients in a separate bowl and mix until thoroughly combined.
3. **Pour** the mixture and the cranberries into the well. Use a spatula to gently fold all ingredients together to form a wet batter (Over-mixing can result in a heavy batter)

4. **Spoon** the batter into the prepared loaf pan. Bake in the preheated oven for 1 hour, until golden and well-risen. The bread is ready when the edges shrink from the sides of the pan, and a metal skewer inserted into the center comes out clean.

5. **Keep** the bread in the pan and let stand, about 10 minutes. Carefully run a knife around the edges and turn out. Cool on wire rack

[Return to Table of Contents](#)

# COUNTRY HEARTH OATMEAL BREAD

2 to 2 ¼ cups all-purpose or unbleached flour

1 cup water, heated to 105 to 115 degrees F

1 pkg active yeast

2 Tablespoons nonfat instant dry milk

2 Tablespoons honey

1 Tablespoon butter, melted

1 teaspoon salt

1 cup rolled oats

Topping

1 egg, beaten

2 Tablespoons sunflower seeds (shelled)

## Directions

1. Lightly spoon flour into measuring cup; level off. In a large bowl combine water, yeast, dry milk and honey. Let stand for 5 minutes. Add butter, salt and rolled oats; stir in 2 cups of flour until dough pulls cleanly away from the sides of the bowl. On a floured surface, knead in up to ¼ cup of flour until dough is smooth and elastic, about 5 minutes. Turn dough into in to a greased bowl; shape into a ball and turn to grease all sides. Cover loosely with a towel. Let rise in a warm place (80 to 85 degrees F.) until doubled in size, about 45 to 60 minutes.

2. Grease cookie sheet. Punch down dough several times to remove all air bubbles. Shape into a smooth ball; place on greased cookie sheet. Flatten ball to 6-inch diameter. Cover loosely with a towel. Let rise in a warm place until doubled in size, 45 to 60 minutes.

3. Preheat oven to 375 degrees F. Uncover dough. Brush with beaten egg, sprinkle with sunflower seeds. Bake for 15 to 30 minutes or until loaf sounds hollow when lightly tapped.

Makes 1 (12 slice) loaf

[Return to Table of Contents](#)

# CLASSIC CORN BREAD

2 Tablespoons unsalted butter, melted, plus extra to grease pan

1 cup (150g) fine cornmeal

1 cup (150g) unbleached flour

2 teaspoons baking powder

½ teaspoon baking soda

1 Tablespoon sugar

½ teaspoon salt

2 eggs, beaten

2/3 cup buttermilk

2/3 cup milk

## Directions

1. **Preheat** oven to 425 degrees F. (220C) Grease a 9in (23cm) square, 2-in (5cm) deep baking pan with melted butter. Place in oven until very hot.

2. **Stir** the cornmeal, flour, baking powder, baking soda, sugar and salt together in a large bowl until thoroughly blended. Make a well in the center. Whisk the eggs, buttermilk and milk together in a separate bowl and stir in the melted butter.

3. **Pour** the mixture into the well, and then use a spatula to gently fold all the ingredients together to form a wet batter. (Over mixing can result in heavy bread).

4. **Spoon** the batter into hot battered pan – it should sizzle. Bake in preheated oven for 20-25 minutes, until golden and well-risen: It's ready when the edges shrink from the sides of the pan and a toothpick inserted comes out clean.

5. **Turn** out of the pan and cool slightly on wire rack. Cut into squares and serve



warm.

## Variation

## TEX-MEX SKILLET CORN MEAL

1. **Preheat** oven to 425 degrees F. (220 C). Prepare a 9in (23cm) heavy cast-iron skillet Grease pan with oil, making sure the pan is thoroughly coated. Place in oven, until very hot.
2. Make one recipe [Classic Corn Bread](#) as directed in steps 1 and 2.
3. Stir 4oz (125g) grated cheese and 2 jalapeños, deseeded and chopped, into the batter in step 3. Continue as directed.
4. Spoon the batter into the prepared skillet and bake as directed in steps 4 and 5.

[Return to Table of Contents](#)

Pain D'Epice

# FRENCH HONEY-SPICE BREAD

1 Tablespoon butter to grease pan  
1 ½ cups (350ml) honey  
2 Tablespoons dark brown sugar  
¾ cup plus 2 Tbsp (125g) whole-wheat flour  
¾ cup plus 2 Tbsp (125g) rye flour  
2 teaspoons baking powder  
½ teaspoon ground cinnamon  
½ teaspoon ground anise seeds  
¼ teaspoon star anise, grated  
¼ teaspoon ground nutmeg  
¼ teaspoon ground ginger  
¼ teaspoon ground cloves  
Zest of 1 orange grated  
2 eggs, beaten  
1/3 cup plus 2 Tbsp (100ml) milk

## Directions

1. **Preheat** oven to 425 degrees F. (220C) Grease a 9 x 5 x 3in (22x12x7cm) loaf pan with oil and line the sides and bottom with waxed paper. Place the honey and sugar in a saucepan over low heat and stir until, sticky and thickened about 3 minutes.
2. **Sift** the flours, baking powder, spices and orange zest in a large bowl. Make a well in the center and pour in the eggs and milk.
3. **Stir** in the honey mixture, drawing in the flour to form a smooth batter. Pour the batter into the pan; it will be ¾ full.

4. **Bake** in the preheated oven for 1¼ hours, until dark and fragrant. Because of the high sugar content, the loaf may have to be covered with foil to prevent it from burning, since the top will be very dark during cooling. The bread is ready when a toothpick inserted into the center comes out clean. Turn out of the loaf pan, and cool on a wire rack.

Makes 1 loaf

[Return to Table of Contents](#)

# FIVE-GRAIN LOAF

1 cup 5-grain cereal  
1½ cups nonfat buttermilk  
1 egg, beaten  
2 Tablespoon brown sugar  
2 Tablespoons plus 1½ tsp vegetable oil  
2 cups unbleached flour  
1½ teaspoon baking powder  
½ ` teaspoon baking soda  
½ teaspoon ground cinnamon  
¼ teaspoon salt  
Vegetable cooking spray

## Directions

1. Preheat oven to 350 degrees F. Spray 8 ½ x 4 ½ loaf pan with vegetable cooking spray.
3. Combine cereal and buttermilk in a small bowl; let stand 5 minutes. Add egg, sugar and vegetable oil, stir well.
4. Combine flour, baking powder, baking soda, cinnamon and salt, stir well. Add cereal mixture to flour mixture, stirring until dry ingredients are moistened. Spoon the batter into prepared pan.
5. Bake for 45 to 50 minutes or until tooth pick inserted in center comes out clean. Cool in pan for 10 minutes, remove from pan and let cool on a wire rack.

Makes about 15 servings

[Return to Table of Contents](#)

# GERMAN CHOCOLATE CHIP TEA BREAD

1 cup sugar  
½ cup butter, softened  
1 cup sour cream  
¼ cup milk  
2 eggs  
1 teaspoons vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
½ cup flaked coconut  
½ cup miniature semi-sweet chocolate chips  
½ cup chopped pecans

## Directions

**Preheat** oven to 350 degrees F. In a large mixer bowl; beat sugar and butter at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Add sour cream, milk, eggs and vanilla. Continue beating, scraping bowl often, until well blended. (1 to 2 minutes).

**Add** flour, baking powder, baking soda and salt. Continue beating, scraping bowl often, just until blended. By hand, stir in all remaining ingredients until well blended. Spoon the mixture into greased and floured 9 x 5-inch loaf pan. Bake for 55 to 65 minutes or until deep golden brown and toothpick inserted in the center comes out clean. Cool 10 minutes; remove from pan. Cool completely

Makes 1 loaf (16 servings)

[Return to Table of Contents](#)

# HAWAIIAN MANGO BREAD

1 cup vegetable oil  
 $\frac{3}{4}$  cup sugar  
3 eggs  
2 cups all purpose flour  
2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon ground nutmeg  
2 cups chopped fresh mango  
 $\frac{1}{4}$  cup macadamia nuts  
 $\frac{1}{4}$  cup chopped dates  
 $\frac{1}{4}$  cup raisins

## Directions

1. **Preheat** oven to 350 degrees F. Spray (9 x 5-inch) loaf pan with nonstick cooking spray.
2. **In a large bowl**, beat oil, sugar and eggs at medium speed until smooth. Stir in flour, baking powder, cinnamon and nutmeg, just until moistened. Stir in mango, nuts, dates and raisins. Pour into pan.
3. **Bake** 1 hour or until toothpick inserted in center comes out clean. Cool in pan on wire rack. Remove from pan. Store in refrigerator

Makes 1 loaf

[Return to Table of Contents](#)



# HAWAIIAN PINEAPPLE NUT BREAD

½ cup butter, softened  
1 cup sugar  
2 eggs  
1 cup mashed ripe bananas (about 2 medium)  
¼ cup milk  
1 Tablespoon grated orange peel  
1 teaspoon vanilla extract  
½ teaspoon almond extract  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup flaked coconut  
½ cup chopped nuts  
½ cup crushed pineapple, drained

## Directions

- 1. Preheat oven to 350 degrees F. Grease 9 x 5-inch loaf pan.**
2. In a large bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in banana, milk, orange peel, vanilla and almond extracts.
3. Combine flour, baking powder, baking soda and salt; add to the creamed mixture; stir until just moistened. Fold in the coconut, nuts and pineapple. Spoon into prepared loaf pan

4. Bake for 1 hour and 15 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Makes 1 loaf (16 Servings)

[Return to Table of Contents](#)

# IRISH SODA BREAD

1¾ cups (250g) unbleached flour, plus extra to dust

1¾ cups (250g) whole-wheat flour

1 Tablespoon baking powder

1 teaspoon baking soda

1 teaspoon salt

2 Tablespoons unsalted butter

1¼ cups (300ml) buttermilk

## Directions

1. **Preheat** oven to 400 degrees F. (200 C). Sift the flours, baking powder, baking soda and salt together in a large bowl. Rub the butter into the flour until evenly mixed.
2. **Make** a well in the center of the mixture and pour in the buttermilk. Use a wooden spoon to stir in the flour to form soft, crumbly dough.
3. **Turn** the dough out onto a lightly floured surface. Knead very lightly until smooth, up to 3 minutes.
4. **Shape** into a floured round, about 6 in (15cm) across and 2in (5cm) thick. Dust with flour. Cut slash, 1in (2cm) deep, across the top, then another in to opposite direction to make an "X"
5. **Bake** in preheated oven for about 35 minutes, until hollow sounding when tapped underneath, Cover with a towel, and cool on wire rack.

[Return to Table of Contents](#)

# JAMAICAN BANANA BREAD

1 Tablespoon butter, to grease pan  
2 ¼ cups (250g) unbleached flour, plus extra to dust pan  
2 teaspoons baking powder  
½ teaspoons baking soda  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
½ teaspoon salt  
½ cup (60g) pecans, coarsely chopped  
1 egg, beaten  
¼ cup milk  
2/3 cup sugar  
4 Tablespoons unsalted butter, melted  
3 ripe bananas (12 oz / 350g) peeled and mashed  
¼ cup (30g) pecan halves

## Directions

1. Grease a 9in x 5in x 3in (22x12x7cm) loaf pan with butter. Dust generously with flour. Preheat oven to 350 degrees F. (180 C)
2. Sift the flour, baking powder, baking soda, cinnamon, nutmeg and salt in a large bowl. Stir in ½ cup pecans and make a well in the center. Place the remaining ingredients in a separate bowl and mix until thoroughly combined
3. Pour the mixture into the well. Use a spatula to gently fold in all ingredients, (except the 1/4 cup pecan halves); together to form a wet batter (Over-mixing can result in a heavy batter)

4. Spoon the batter into the prepared loaf pan; decorate the top of the loaf with  $\frac{1}{4}$  cup (30g) pecan halves. Bake in the preheated oven for 45 to 55 minutes, until golden and well-risen. The bread is ready when the edges shrink from the sides of the pan, and a toothpick inserted into the center comes out clean.

5. Keep the bread in the pan and let stand, about 10 minutes. Carefully run a knife around the edges and turn out. Cool on wire rack

# LEMON-CREAM LOAF

This bread is delicious, light and fluffy; I have had excellent results using buttermilk instead of the milk.

I have a new version for this recipes, it's a must try: Lemon Blueberry Cream Loaf. Make loaves as directed add one Tablespoon grated lemon peel and 1 cup blueberries to the flour mixture continue as directed. Omit the nuts. Tip: I found it was best to leave the loaves in the pan for 15 to 20 minutes before removing to wire racks too cool.

1 (8-oz) pkg cream cheese, softened

½ cup butter or margarine, softened

1 ¼ cup sugar

2 eggs

2 ¼ cups all-purpose flour

1 Tablespoon baking powder

½ teaspoon salt

¾ cup milk or buttermilk

2/3 cup chopped pecans

1 teaspoon grated lemon rind

2 to 3 Tablespoons lemon juice

1/3 cup sifted powdered sugar

## Directions

1. Preheat oven to 350 degrees F. Grease and lightly floured two 8 ½ x 4 ½ x3 loaf pans.

2. Combine cream cheese and butter, blend well. Gradually add sugar; beating until light and fluffy. Add eggs, one at a time, beating mixture well after each addition.

3. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix well after each addition. Stir in pecans

4. Pour batter in prepared pans. Bake for 45 minutes or until toothpick inserted comes out clean. Combine lemon rind, lemon juice and powdered sugar, mixing until smooth; pour over hot loaves. Cool in pans for 10 minutes; transfer to wire racks to cool completely.

Makes 2 loaves

[Return to Table of Contents](#)



# LEMON-PEACH GLAZED QUICK BREAD

1 cup sugar  
6 Tablespoons butter, softened  
1 egg  
1 teaspoon grated lemon peel  
2 Tablespoons lemon juice  
2 cups all-purpose flour  
1 cup sour cream  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
1 medium peach, peeled, chopped

## Glaze

1 Tablespoon sugar  
1 Tablespoon lemon juice  
2 Tablespoons peach jam

## Directions

**Preheat** oven to 325 degrees F. In large mixer bowl, combine sugar, butter, egg, lemon peel, lemon juice. Beat at medium speed, scraping bowl often, until creamy (2-3 minutes). Add all remaining bread ingredients except the Peach. Continue beating, scraping bowl often, until well blended. (1 to 2 minutes). By hand, gently stir in chopped peach.

**Pour** into greased 9 x 5-inch loaf pan. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. In small bowl stir together 1 Tablespoon sugar and 1 Tablespoon lemon juice until sugar is dissolved; brush over loaf. Cool completely. In 1-quart saucepan cook jam over medium heat, stirring constantly, until warm (2 to 3 minutes). Brush over cooled

loaf.

Makes 1 Loaf

[Return to Table of Contents](#)

# NUTTY YOGURT BREAD

1 Tbsp sunflower oil plus extra to grease pans  
2  $\frac{3}{4}$  cups plus 2 tbsp (375g) unbleached flour  
 $\frac{3}{4}$  cup (125g) whole wheat flour  
1 teaspoon salt  
1 teaspoon cream of tartar  
1 teaspoon baking powder  
1 teaspoon baking soda  
 $\frac{1}{4}$  cup (50g) mixed nuts, chopped  
 $\frac{3}{4}$  cup sunflower seeds  
3 Tablespoons light brown sugar  
 $\frac{3}{4}$  cup plus 2 Tablespoons (200ml) plain yogurt  
1  $\frac{1}{2}$  cups (300ml) milk  
 $\frac{1}{4}$  cup canola or vegetable oil  
2 Tablespoons sunflower seeds to garnish

## Directions

1. **Preheat** oven to 350 degrees F. Grease 9x5x3in (22x12x7cm) loaf pan with oil. Sift the flours, salt, cream of tartar, baking soda and baking powder together in a large bowl. Stir in nuts and sunflower seeds
2. **Mix** the sugar, yogurt, milk and oil. Stir into the dry ingredients and mix to form soft dough.
3. **Spoon** batter into the prepared pan and smooth to level the top. Sprinkle with sunflower seeds. Bake in preheated oven for 1 hour, until golden and risen. The bread is ready when its edges shrink from the sides of the pan. Cool on wire rack.

[Return to Table of Contents](#)



# OLD ENGLISH CHEESE & APPLE LOAF

Use a sharp cheddar or Swiss cheese for best results.

1 Tablespoon oil to grease pans  
3½ cups (500g) unbleached flour  
1 Tablespoon baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
½ teaspoon salt  
8 Tablespoons unsalted butter (1 stick)  
4 apples, peeled, cored, and grated  
8 oz (125g) cheddar cheese, grated  
3 eggs beaten  
¾ cup buttermilk  
Rolled oats to garnish

## Directions

1. **Preheat** oven to 350 degrees F. (180C). Grease a 2-(8 x 4 x 3) inch loaf pan with oil. Sift the flour, baking powder, baking soda, cinnamon and salt together in a large bowl.
2. **Rub** butter into the flour mixture quickly with your fingertips until the flour mixture resembles the texture of coarse bread crumbs.
3. Stir the grated apple and cheese into flour-butter mixture. Add beaten eggs and mix until evenly blended.
4. **Pour** the batter into prepared pans and sprinkle with oats. Bake in the preheated oven for 40 to 50 minutes, until golden brown and well risen, or when

a toothpick inserted in center comes out clean. Turn out of loaf pan and let cool on wire rack.

NOTE: I used 4 tart granny smith cooking apples and sprinkled an additional 2 Tablespoons of sugar over them and let them sit until ready to use.

[Return to Table of Contents](#)

# PRALINE TOPPED APPLE BREAD

1 cup firmly packed brown sugar  
½ cup butter, softened  
½ cup sour cream  
2 eggs  
1 teaspoon vanilla  
2 cups all-purpose flour  
1½ teaspoons ground cinnamon  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
½ teaspoon ground nutmeg  
2 medium (2 cups) apples, peeled, grated  
½ cup chopped pecans, if desired

## **Topping**

1/3 cup firmly packed brown sugar  
1/3 cup unsalted Butter  
1/3 cup pecans, chopped,  
1/2 teaspoon vanilla extract

## **Directions**

**Preheat** oven to 350°degrees F. Grease bottoms of 3 mini (5 ¾ x 3-inch) pans; set aside.

**Combine** 1 cup brown sugar and ½ cup butter in large Mixing bowl; beat at medium speed until creamy. Add sour cream, eggs and vanilla; continue beating and scraping sides of bowl until well mixed. Reduce speed to low; add all remaining bread ingredients except apples. Beat until well mixed. Stir in grated

apples. Stir in pecans if desired

**Pour** batter into prepared pans. Bake for 40 to 45 minutes or until toothpick inserted in center comes out clean and tops are dark golden brown. Cool 10 minutes; remove from pans. Place onto wire cooling rack. Cool completely.

**Meanwhile**, combine 1/3 cup brown sugar and 1/3 cup butter in 1-quart saucepan. Cook over medium heat, stirring occasionally, until mixture comes to a boil (3 to 4 minutes). Continue cooking, stirring occasionally, until well mixed and smooth (2 to 3 minutes). Remove from heat; stir in pecans and vanilla.

**Spread** topping evenly over each loaf. Serve warm or at room temperature.

Makes 3 mini loaves

[Return to Table of Contents](#)



# RHUBARB NUT BREAD

1 ¼ cups all-purpose flour  
¼ cup sugar  
¼ cup firmly packed brown sugar  
1 ½ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
¼ teaspoon ground cloves  
1 egg, beaten  
½ cup plain nonfat yogurt  
¼ cup oil  
1 teaspoon almond extract  
1 ½ cups diced fresh rhubarb  
Vegetable cooking spray  
2 Tablespoons finely chopped almonds  
1 Tablespoon sugar

## Directions

1. Preheat oven to 350 degrees F. Spray 8 ½ x 4 ½ loaf pan with cooking spray.
2. Combine first 7 ingredients in a large bowl. Stir well. Combine egg, yogurt, oil and almond extract. Add to dry ingredients, stirring well. Fold in rhubarb.
3. Spoon batter into prepared loaf pan. Combine almonds and 1 Tablespoon sugar. Sprinkle over batter. Bake for 55 minutes or until tooth pick inserted near center comes out clean. Let cool in pan 10 minutes. Remove from pan, and let cool on wire rack. Cover and chill 8 hours.

Makes 16 servings

[Return to Table of Contents](#)



# STRAWBERRY NICE BREAD

1¾ cups all-purpose flour  
2 teaspoons baking powder  
¼ teaspoon baking soda  
1/8 teaspoon salt  
2 eggs, beaten  
1 teaspoon vanilla extract  
½ cup sugar  
1/3 cup vegetable oil  
½ cup mashed fresh strawberries  
½ cup strawberry preserves  
¼ cup chopped walnuts

## Directions

1. **Preheat** oven to 350 degrees F. Spray 9 x 5 loaf pan with nonstick cooking spray.
2. **In a large bowl**, mix together flour, baking powder, baking soda, and salt. In another bowl combine oil, sugar, eggs, and vanilla. Add to the flour mixture; mix well. Stir in strawberries, preserves and walnuts. Spoon mixture into pan
3. **Bake** 50 minutes or until toothpick inserted in the center comes out clean. Cool in pan on wire rack. Remove from pan. Store in refrigerator

Makes 1 loaf

[Return to Table of Contents](#)

# SWEET POTATO NUT BREAD

1 (16-oz) can whole sweet potatoes in heavy syrup  
1 cup vegetable oil  
3 cups sugar  
4 large eggs  
3 cups all-purpose flour  
2 teaspoons baking soda  
1 ½ teaspoons salt  
2 teaspoons ground cinnamon  
1 ½ teaspoons ground nutmeg  
1 cup chopped pecans

## Directions

1. **Preheat** oven to 350 degrees F. Grease 2-9 x 5-inch loaf pans or 3-8 x 3¾-inch
2. **Drain** sweet potatoes, reserving ¾ cup syrup (add enough water to measure ¾ cup, if necessary). Mash potatoes with a fork, set aside.
3. **Beat** oil and sugar at medium speed until blended. Add eggs, sweet potatoes and reserved juice, beating until smooth.
4. **Combine** flour, baking soda, salt, cinnamon, and nutmeg; gradually add to sweet potato mixture. Stir in pecans: Spoon mixture into loaf pans. Fill 2/3 full.
5. **Bake** for 65 minutes or until toothpick inserted in center comes out clean. Cool in pans on wire rack for 15 minutes; remove from pans, cool completely on wire racks.

[Return to Table of Contents](#)



# PUMPERNICKEL BRIE WREATH

This spectacular bread makes a great centerpiece for a buffet or brunch.

- 1 pkg hot roll mix
- $\frac{3}{4}$  cup Rye flour
- 2 Tablespoons unsweetened cocoa
- 1 Tablespoon caraway seed
- $1\frac{1}{4}$  cups water, heated to 120 to 130 F.
- $\frac{1}{4}$  cup dark molasses
- 2 Tablespoons butter or margarine, melted
- 1 egg, separated
- 1 Tablespoon water
- 1 (8 oz) round Brie cheese
- $\frac{1}{4}$  cup slices or slivered almonds

## Directions

- Grease** cookie sheet. Grease outside of 10-oz custard cup; place upside down in the center of cookie sheet. In a large bowl, combine flour mixture with yeast from foil packet, rye flour, cocoa and caraway seed. Stir in hot water, molasses, butter and egg yolk until dough pulls away from sides of bowl.
- Turn** dough out onto lightly floured surface. With greased or lightly floured hands, shape dough into a ball. Knead dough for 5 minutes, or until smooth, adding more flour if necessary to reduce slickness. Cover dough with large bowl; let rise 5 minutes.
- On** lightly floured surface, divide dough into thirds. Roll each piece into 25-inch rope. Braid ropes loosely from center to each end. Arrange braid around the custard cup on greased cookie sheet, joining ends to form a ring; pinch to seal. Cover loosely with plastic wrap and cloth towel. Let rise in a warm place (80 – 85 F.) Until almost doubled in size. 45-60 minutes.

4. **Preheat** oven to 350 degrees F. Uncover dough. In a small bowl, beat egg white with 1 Tablespoon water; Brush over braid, reserving remaining to brush on brie. Bake for 20 to 30 minutes or until bread sounds hollow when lightly tapped. Carefully loosen and remove bread from cookie sheet, cool slightly on wire rack.

5. **Before** serving, heat broiler. Brush the top of brie with remaining egg white mixture and sprinkle almonds in top. Place brie on ungreased cookie sheet; broil 4 to 6 inches from heat for 30 to 60 seconds or until almonds are toasted. Place warm bread on large round serving platter or in a basket. Cut small sections of bread into slices. Fit cheese in center; set slices back in place.

Makes 1 loaf; 18 Servings

[Return to Table of Contents](#)

# PUMPKIN SWIRL BREAD

## Filling

¼ cup sugar

1 cup sour cream

4 ounces cream cheese, softened

1 egg

## Bread

2 ⅔ cups sugar

1 cup vegetable oil

⅓ cup water

1 (16 oz) can pumpkin

4 eggs

3 ½ cups all-purpose flour

2 teaspoons baking soda

1 teaspoon cinnamon

½ teaspoon salt

½ teaspoon ground ginger

½ teaspoon ground nutmeg

## Directions

**Preheat** oven to 350 degrees F. In a small bowl combine all filling ingredients. Beat at medium speed, scraping bowl often, until well blended (1 to 2 minutes); set aside

**In a large mixing bowl** combine sugar, oil, water, pumpkin and eggs. Beat at low speed, scraping bowl often, until mixture is smooth (1 to 2 minutes). Continue beating at medium speed, gradually adding all remaining ingredients and scraping bowl often. Until well blended (1 to 2 minutes). Spoon ¼ pumpkin batter



into the bottom of each of 2 greased and floured (about 2 cups): 9 x 5-inch loaf pans.

**Carefully** spread half of filling mixture over batter in each pan; top each with half the remaining pumpkin batter. Pull knife or spatula through batter and filling to create a swirl effect. Bake for 65 to 70 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

Makes 2 Loaves (24 Servings)

[Return to Table of Contents](#)

# WHOLE-WHEAT BANANA BREAD

4 medium ripe bananas, well mashed  
1/3 cup non-fat plain Greek yogurt  
1/3 cup crunchy peanut butter  
3 tbsp canola oil  
1/3 cup plus 1 tbsp granulated sugar  
1/3 cup plus 1 tbsp (packed) brown sugar  
2 large eggs  
1 1/2 cups whole wheat pastry flour  
3 Tablespoon ground flax seed (flax meal)  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

## Directions

1. Preheat the oven to 350 degrees F. Coat a 9 x 5-inch loaf pan with cooking spray.
2. In the bowl of a stand mixer (or in a large bowl, with a hand mixer), combine the mashed bananas, Greek yogurt, peanut butter and canola oil. Mix on medium speed until combined.
3. Add the granulated and brown sugars, and mix again until combined.
4. Add the eggs one at a time, beating between each addition.

5. In a medium-sized bowl, whisk together the flour, ground flax seed, baking soda, salt, cinnamon and nutmeg.
5. With the mixer on low, gradually add the flour mixture to the banana mixture. Beat until just combined.
6. Pour the batter into the prepared loaf pan and spread evenly with a rubber spatula. Tap the pan sharply two times on the counter to get release any air bubbles.
4. Bake about 1 hour or until a toothpick inserted in the center comes out clean. Allow the bread to cool in the pan for 15 minutes. Remove from the pan and cool completely on a wire rack. Serve.

Makes 1-9 x 5 loaf

[Return to Table of Contents](#)

# ZUCCHINI BUTTERSCOTCH NUT BREAD

3 ripe bananas, mashed  
2 cups packed brown sugar  
3 ½ cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoon baking powder  
1 teaspoon salt  
3 eggs  
1 cup vegetable oil  
1 Tablespoon vanilla extract  
1 (15-oz) can cream of coconut  
2 cups grated zucchini  
1½ cup chopped walnuts  
1 cup butterscotch chips (8 oz)

## Directions

1. **Preheat** oven to 350 degrees F. Spray 2 (9x5- inch) loaf pans with nonstick spray
2. **In a large bowl**, beat bananas and brown sugar at low speed until combined. In a separate bowl, combine flour, baking soda, baking powder and salt.
3. **In another large** mixing bowl, beat eggs at medium speed. Beat in oil, vanilla, cream of coconut. Add to banana mixture. Using a large spatula fold in flour mixture, zucchini, walnuts and butterscotch chips; mix well. Spoon mixture in to pans
4. **Bake 60** to 75 minutes or until toothpick inserted in center comes out clean. Cool in pans slightly in pans on wire racks; remove from pans. Serve warm slices with one scoop vanilla ice cream, drizzled with caramel sauce, if desired. Store in

refrigerator

Makes 2 loaves

**Tip:** Cream of Coconut can be found in liquor stores. Check bread after about 45 minutes if browning too fast cover with foil.

[Return to Table of Contents](#)

# ZUCCHINI-PINEAPPLE QUICK BREAD

3 ½ cups sifted all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
1½ teaspoons ground cinnamon  
2 large eggs  
2 cups sugar  
2 cups grated zucchini  
2/3 cup canola oil  
3 eggs  
2 teaspoons vanilla extract  
1 (20-oz) cans crushed pineapple in juice, drained  
Cooking spray with flour

## Directions

1. **Preheat** oven to 325°.
2. **Lightly** spoon flour into dry measuring cups, and level with a knife. Combine flour, salt, baking powder, baking soda and cinnamon in a large bowl, stirring well with a whisk.
3. **In medium mixer bowl**, beat eggs at medium speed until foamy. Add sugar, zucchini, oil, eggs and vanilla, beating until well blended. Add zucchini mixture to flour mixture, stirring just until moist. Fold in pineapple. Spoon batter into 2 (9 x 5-inch) loaf pans coated with baking spray. Bake at 325° for 1 hour or until a tooth pick inserted in center comes out clean. Cool 10 minutes in pans on a wire rack; remove from pans. Cool completely on wire rack.

Makes 2 loaves

[Return to Table of Contents](#)



# APPLE MUFFINS

2 cups all-purpose or unbleached flour

$\frac{1}{4}$  cup sugar

3 teaspoons baking powder

1 teaspoon cinnamon

$\frac{1}{2}$  teaspoon salt

1 cup finely chopped peeled apples

$\frac{3}{4}$  cup apple juice

$\frac{1}{3}$  cup oil

1 egg, beaten

## Directions

**Preheat** oven to 400 degrees F. Grease bottoms only of 12 muffin cups or line with paper liners. Lightly spoon flour in to a measuring cup, level off. In a medium bowl, combine flour, sugar, and baking powder, cinnamon and salt; mix well. Stir in apples. In a small bowl, combine apple juice, oil and egg; blend well. Add dry ingredients; stir until just moistened.

**Fill** greased muffin cups  $\frac{2}{3}$  full. Bake for 18 to 22 minutes or until light golden brown. Cool 1 minute; remove from muffin cups. Serve warm.

Makes 12 muffins

[Return to Table of Contents](#)



# BANANA MUFFINS

1½ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
3 bananas, very ripe, mashed  
¾ cup granulated sugar  
1 egg, lightly beaten  
1/3 cup oil  
1/3 cup packed brown sugar  
2 Tablespoons all-purpose flour  
1 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
1 Tablespoon butter

## Directions

1. **Preheat** oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with paper baking liners.
2. **In a large bowl**, mix together 1 ½ cups flour, baking soda, baking powder and salt. In separate bowl, beat together bananas, sugar, egg and oil. Stir the banana mixture into the flour mixture until just moistened. (**Do not over mix**) Spoon batter into muffin cups.
3. **In a small bowl**, mix together brown sugar, 2 tablespoons flour, nutmeg and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.

4. **Bake** in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean. Remove from pan, cool on wire rack

Makes 12 muffins

[Return to Table of Contents](#)

# BANANA-TRAIL MIX MUFFINS

These muffins are full of flavor, a must try; also can be made in a 9 x 5 loaf pan. (Bake 50 minutes) or four 5 ½ x 2 ¾ -inch loaf pans (bake for 30 minutes.)

1¾ cups all-purpose flour

2/3 cup sugar

2 teaspoons baking powder

½ teaspoon salt

¼ teaspoon baking soda

1 cup mashed bananas (about 2 large)

1/3 cup butter, melted

2 eggs

1 ½ cups trail mix

## Directions

1. Preheat oven to 350 degrees F. Line 14 muffin cups with paper liners.
2. In a large bowl, combine flour, sugar, baking powder, salt and baking soda.
3. In a medium bowl, combine bananas, butter and eggs. Beat into flour mixture at medium speed with an electric mixer; until combined. Stir in trail mix until well blended. Spoon mixture into muffin cups.
4. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Remove from pan cool completely on wire racks.

Note: If trail mix has no chocolate in it, use 1 cup trail mix and ½ cup chocolate chips.

[Return to Table of Contents](#)

# BLACKBERRY BANANA MUFFINS

2¼ cup flour  
2 teaspoons baking powder  
½ teaspoon salt  
½ teaspoon ground cinnamon  
2 large ripe bananas, mashed  
2 eggs  
2/3 cup brown sugar, firmly packed  
1/2 cup plain yogurt  
1/2 cup butter, melted  
1 Tablespoon vanilla  
1 Tablespoon lemon juice  
1 cup blackberries  
1/2 cup confectioners' sugar  
2 ½ teaspoons lemon juice

## Directions

1. Preheat oven to 375 F. Lightly grease muffin tin.
2. In a large bowl; combine flour, baking powder, salt and cinnamon
3. In a medium bowl whisk together bananas, eggs, brown sugar, yogurt, butter, lemon juice and vanilla until blended.
4. Stir wet ingredients in to dry ingredients; stir until just blended. Stir

in blackberries just until combined. Spoon batter dividing batter equally into prepared muffin cups.

5. Bake for 25-30 minutes or until golden.

6. To Make Glaze: Stir confectioners' sugar with the lemon juice and mix until smooth and of drizzling consistency. Add drops of milk if thinning is necessary.

Makes 16 muffins

[Return to Table of Contents](#)

# BLACKBERRY AND BLUEBERRY MUFFINS

1½ cups all-purpose flour  
½ cup whole wheat flour  
¾ cup sugar  
3 teaspoons baking powder  
2 teaspoons cinnamon  
½ teaspoon nutmeg  
¼ teaspoon salt  
1 egg  
1 cup milk  
2 Tablespoons vegetable oil  
2 Tablespoons unsweetened applesauce  
¾ cup blueberries  
¾ cup blackberries

Topping:

2 Tablespoons butter  
¼ cup flour  
¼ cup brown sugar

Directions

1. Preheat oven to 400 degrees. Grease muffin pans with cooking spray, or line with paper liners. If blackberries are large, cut in half or thirds.
2. In a large bowl, combine flour, sugar, baking powder, salt and spices in a bowl. Stir in blackberries and blueberries.
3. In a medium bowl, combine milk, oil and apple sauce. Make a well in the

middle of dry ingredients; and add wet ingredients to the middle. Stir with a spatula until just combined. Batter will be lumpy.

4. Topping: In a separate bowl use a pastry cutter or fork to cut butter into flour and sugar until it forms pea size balls.

5. Spoon batter into 12 muffin cups. Sprinkle topping on top of muffins.

6. Bake 15-18 minutes or until a toothpick inserted in center comes out clean.

Makes 12 muffins

[Return to Table of Contents](#)

## **BLACKBERRY-RASPBERRY MUFFINS WITH WHITE CHOCOLATE CHIPS**

2 cup all purpose flour

1 Tablespoon baking powder

¼ teaspoon salt

1 egg beaten

¼ cup packed brown sugar

¼ cup sugar

½ cup vanilla yogurt

¾ cup buttermilk or milk

4 Tablespoons melted butter, cooled

1 ¼ cups raspberries and blackberries

1 Tablespoon lemon juice

1 teaspoon vanilla extract

½ cup white chocolate chips

## Directions

1. Pre-heat the oven to 350 degrees F. Rinse berries, pat dry with paper towel; halve any large blackberries. Place berries on a plate in a single layer and freeze them while you make the batter; they will be just slightly hardened. This will keep them from all breaking when you add them to the batter.
2. In a large bowl, whisk together flour, baking powder, and salt.
3. In another bowl whisk egg, sugar, and yogurt. Mix well; add milk, butter, lemon juice and vanilla; mix well.
4. Add berries to the dry ingredients; stir to combine, and then add to wet ingredients. Fold in with a rubber spatula until just combined; fold in chocolate chips, be careful not to over mix.
5. Spoon your batter into the muffin pan, Spoon the batter evenly into muffin cups. Bake about 20-25 minutes, or until tooth pick inserted in center comes out clean. Remove and cool 10 minutes before serving.

Makes 18 muffins

[Return to Table of Contents](#)



# BLUEBERRY LIGHT MUFFINS

When it comes to giving, don't forget the finishing touches that last beyond the season. Give these freshly baked muffins in a beautiful basket lined with a colorful napkin and a jar of home made Fresh Citrus curd (recipe below). Be sure to refrigerate the citrus curd.

2 eggs, separated

½ cup sugar

¼ cup butter, softened

¼ cup shortening

2-2/3 cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

1 cup milk

1 ½ cups fresh or 1 cup frozen blueberries

2 teaspoons powdered sugar

## Directions

1. **Preheat** oven to 400 degrees F. Line 18 muffin cups with paper baking liners.
2. **In a small bowl**, beat eggs whites until stiff peaks form; set aside. In large bowl, beat sugar, butter and shortening until light and fluffy. Add egg yolks; blend well. Lightly spoon flour in to a measuring cup, level off. In separate bowl; combine flour, baking powder and salt; mix well. Reserve ½ cup flour mixture; add remaining flour mixture to batter alternately with milk, beginning and ending with dry ingredients. Blend well after each addition. Fold in beaten egg whites into batter. Combine blueberries with reserved flour mixture and fold into batter. Fill paper liners 2/3 full.
3. **Bake** for 20 to 25 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Sprinkle warm muffins with powdered

sugar. Serve warm.

Makes 18 muffins

### *FRESH CITRUS CURD*

1 medium lemon

1 medium orange

1 ½ cups sugar

¾ cup butter

4 eggs beaten

**Grate** peel from lemon and orange; squeeze ¼ cup of juice from each. In a heavy saucepan, combine lemon juice, orange juice, sugar and butter. Cook over; low heat until butter is melted. Gradually stir in eggs, stirring constantly. Cook over low heat until mixture boils and thickens, about 20 minutes, stirring constantly. Add lemon and orange peel; blend well. Cool slightly. Ladle into clean jars or nonmetal containers; cover with tight fitting lids. Store in refrigerator up to 2 weeks

Makes 3 cups

[Return to Table of Contents](#)

## BLUEBERRY NUT MUFFINS

1 Tablespoon oil, to grease pan

2 cups (250g) unbleached flour, plus extra to dust pan

2 teaspoons baking powder

½ teaspoons baking soda

½ teaspoon salt

½ cup (60g) pecans, coarsely chopped

1 ½ cups (175g) blueberries

1 egg, beaten

¼ cup milk

2/3 cup sugar

4 Tablespoons unsalted butter, melted

## Directions

1. Grease 8 holes in a 12 cup muffin pan or line with paper liners and fill empty cups half full with water. Preheat oven to 350 degrees F. (180 C)
2. Sift the flour, baking powder, baking soda, and salt in a large bowl. Stir in the pecans and blueberries make a well in the center. Place the remaining ingredients in a separate bowl and mix until thoroughly combined.
3. Pour the mixture into the well. Use a spatula to gently fold all ingredients together to form a wet batter (Over-mixing can result in a heavy batter)
4. Spoon the batter into the prepared muffin pan dividing it equally among the greased cups. Bake for about 15 minutes or until toothpick inserted in center comes out clean.
5. Remove from oven and let stand in the muffin pan, about 10 minutes: Run a knife around the edges of the baked muffins to loosen them. Turn out and cool on wire rack.

Makes 8 muffins

[Return to Table of Contents](#)

# BROCCOLI-CHICKEN MUFFINS

Also a great left-over Turkey recipe.

2 cups biscuit and baking mix

1/3 cup grated parmesan cheese

1/2 teaspoon black pepper

1/4 teaspoon salt

1/4 teaspoon garlic powder

1 large egg, lightly beaten

1 cup buttermilk

2 Tablespoons vegetable oil

1 cup chopped cooked broccoli

1 cup chopped cooked chicken

## Directions

1. In a large bowl combine first 5 ingredients, make a well in the center of mixture.
2. Combine egg, buttermilk and oil; add to dry ingredients, stirring just until moistened. Stir in broccoli and chicken. Spoon into muffin pan, filling to the top
3. Bake at 425 degrees F. for 20 to 22 minutes. Remove from pan immediately. Cool on wire rack.

Makes 12 muffins

[Return to Table of Contents](#)

# CHOCOLATE-BANANA SURPRISE MUFFINS

3 mashed ripe bananas (about 1  $\frac{1}{4}$  cup)

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  cup non-fat vanilla yogurt

$\frac{1}{4}$  cup oil (I used canola)

$\frac{1}{4}$  cup creamy peanut butter

$\frac{1}{4}$  cup low fat milk (I used 2%)

1 egg

2 teaspoons vanilla

$\frac{3}{4}$  cup all-purpose flour

$\frac{3}{4}$  cup whole-wheat flour

$\frac{1}{4}$  cup cornmeal meal

$\frac{1}{2}$  cup cocoa powder

2 teaspoon baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

Filling:

$\frac{1}{3}$  cup peanut butter

$\frac{1}{4}$  cup powdered sugar

$\frac{1}{4}$  cup vanilla yogurt

Directions

1. Preheat oven to 325°. Spray your muffin pans with cooking spray or line with paper liners

2. In a large mixing bowl, whisk together the bananas, sugar, brown sugar, yogurt, oil, egg and vanilla until smooth.
3. Add the dry ingredients and stir until the batter is thoroughly mixed.
4. Mix the filling ingredients together. Add a little more PB or sugar according to your taste.
5. Spoon a spoonful of batter into the bottom of each muffin pan to cover the bottom of the muffin. Top with a small spoonful (about a teaspoon) of the peanut butter filling, then cover the filling up with another spoonful of the chocolate batter.
6. Bake at 325° for about 20 – 25 minutes or until the muffins spring back when touched.

Makes 17 Muffins

[Return to Table of Contents](#)

# CHOCOLATE CHIP MUFFINS

1½ cups all-purpose flour  
½ cup white sugar  
3 teaspoons baking powder  
¼ teaspoon salt  
1 cup milk  
1/3 cup melted butter  
1 egg  
1 cup chocolate chips

## Directions

1. **Preheat** oven to 375 degrees F. Grease a muffin pan, or line with paper baking liners. In a large bowl; mix dry ingredients and add chocolate chips. I have found that if add-ins such as chocolate chips is well coated with flour they won't sink to the bottom of the muffins.
2. **In medium bowl**; combine egg, milk and butter and stir into flour mixture. Stir just until combined. **Do not over mix.** Batter will still look lumpy. Fill your muffin cups about 2/3 of the way full with batter. Gently knock the pan on the counter to release air bubbles before baking. Bake for 20 minutes. Set pan on a wire rack to cool for about 5 minutes. Remove muffins from pan to cool completely.

[Return to Table of Contents](#)

# CHOCOLATE COOKIE MUFFINS

These muffins very sweet; my grandkids say they taste like chocolate cookies.

2 cups all-purpose flour  
1/3 cup granulated sugar  
1/3 cup light brown sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup unsalted butter, melted and cooled  
2 large eggs, lightly beaten  
2/3 cup buttermilk  
2 teaspoons vanilla extract  
1 1/4 cups chocolate chips (milk or semi-sweet)

Directions:

1. Preheat the oven to 375 degrees F. Line 12 muffin cups with paper liners. Set pan aside.
2. In a large bowl whisk together flour, sugars, baking powder, and salt.
3. In medium bowl stir together melted butter, eggs, buttermilk, and vanilla extract until well blended. Make a well in the center of the dry ingredients. Pour wet mixture into the well and gently stir until combined. Stir in chocolate chips.
4. Spoon batter into muffins cups. Bake for 17-20 minutes or until a toothpick comes out clean. Remove muffins from the oven, cool on wire rack.

Makes 12 muffins

[Return to Table of Contents](#)



# CHOCOLATE-OATMEAL MUFFINS

2 cups oatmeal  
2 cups all-purpose flour  
4 teaspoons baking powder  
1 teaspoon salt  
1/3 cup granulated sugar  
4 egg whites  
4 tablespoons vegetable oil  
1¾ cups milk  
½ cup molasses  
6 ounces chocolate chips

## Directions:

1. **Preheat** oven to 400 degrees F. Grease 12 cup muffin pan or line with paper baking liners.
2. **In a large bowl**, mix all the dry ingredients together except the chocolate chips.
3. **In another bowl**, add the wet ingredients and mix just until blended. Pour wet ingredients into dry ingredients mix until moistened. Stir in the chocolate chips.
4. **Fill** muffin cups 2/3 full. Bake for about 20 minutes or until slightly brown and a toothpick inserted in center comes out clean. Cool on wire rack.

Makes 12 muffins

[Return to Table of Contents](#)

# CRANBERRY NUT MUFFINS

- 1 Tablespoon oil, to grease pan
- 2 cups (250g) unbleached flour, plus extra to dust pan
- 2 teaspoons baking powder
- ½ teaspoons baking soda
- ½ teaspoon salt
- ½ cup (60g) pecans, coarsely chopped
- 1 egg, beaten
- ¼ cup milk
- 2/3 cup sugar
- 4 Tablespoons unsalted butter, melted
- 1 ½ cups (175g) cranberries

## Directions

1. Grease eight cups of a 12-cup muffin pan, fill empty cup half full with water, or line with paper liners. Preheat Oven to 350 degrees F. (180 C).
2. Sift the flour, baking powder, baking soda, and salt in a large bowl. Stir in the pecans and make a well in the center. Place the remaining ingredients in a separate bowl and mix until thoroughly combined.
3. Pour the mixture and the cranberries into the well. Use a spatula to gently fold all ingredients together to form a wet batter (Over-mixing can result in a heavy batter)
4. Spoon the batter into the prepared muffin pan, dividing equally among the greased or paper lined cups. Bake for about 15 - 18 minutes; or until toothpick

inserted in the center comes out clean.

5. Remove from oven and allow let stand in the muffin pan, about 10 minutes. Run a knife around the edges of the baked muffins to loosen them. Turn out and cool on wire rack.

Makes 8 Muffins

[Return to Table of Contents](#)

# DATE-NUT MUFFINS

1½ cups all-purpose flour  
½ cup sugar  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup chopped dates  
½ cup chopped pecans  
1 egg, beaten  
½ cup milk  
¼ cup butter or margarine, melted

## Directions

1. Preheat oven to 400 degrees F. Grease or line with paper cups 10 muffin cups.
2. Combine first 4 ingredients in a large bowl; stir in dates and pecans. Make well in center of mixture.
3. Combine egg, milk, and butter. Add to dry ingredients; stir until just moistened. Spoon batter into prepared muffin cups; filling three- fourths full.
4. Bake for 18 to 20 minutes or until toothpick inserted comes out clean. Cool on wire rack

Makes 10 muffins

[Return to Table of Contents](#)

# HARVEST DATE MUFFINS

Molasses and spices add wonderful flavor to these moist muffins.

1 pkg Date Quick Bread Mix

1 cup shredded zucchini

½ cup canned pumpkin

¾ cup milk

¼ cup oil

2 Tablespoons molasses

1 egg

½ teaspoon cinnamon

¼ teaspoon cloves

Sunflower seeds, Shelled

## Directions

**Preheat** oven to 400 degrees F. Line 12 muffin cups with paper baking cups or grease the cups. In a large bowl, combine all ingredients except sunflower seeds. Stir 50 to 75 strokes by hand just until dry particles are moistened. Divide batter evenly between muffin cups will be full. Sprinkle with sunflower seeds.

**Bake** for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Serve warm. Store in refrigerator

Makes 12 muffins

[Return to Table of Contents](#)

# HOLIDAY MUFFINS

$\frac{3}{4}$  cup brown sugar  
 $\frac{3}{4}$  cup white sugar  
3 cups all-purpose flour  
 $\frac{1}{2}$  teaspoon baking soda  
1 Tablespoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
2 teaspoons ground cinnamon  
 $\frac{1}{2}$  teaspoon ground nutmeg  
1 teaspoon ground ginger  
1 cup butter, melted  
2 eggs, beaten  
 $1\frac{1}{4}$  cups milk  
1 cup chopped fresh cranberries  
1 cup chopped, peeled apple  
 $\frac{1}{2}$  cup chopped dried figs  
 $\frac{3}{4}$  cup chopped toasted hazelnuts

## Directions

1. **Preheat** oven to 375 degrees F (190 degrees C). Grease muffin pans or line with paper baking liners.
2. **In a large bowl**, combine brown sugar, white sugar, flour, baking powder, baking soda, salt, cinnamon, nutmeg and ginger. Make a well in the center, and add the melted butter, milk and eggs, mix until smooth. Stir in the cranberries, apple, figs, and hazelnuts. Spoon the batter into the prepared muffin pans. Cups should be at least  $\frac{3}{4}$  full.

3. **Bake** for 15 to 20 minutes in the preheated oven or until a toothpick inserted in center comes out clean. Remove from Pan cool on wire rack.

Makes 12 muffins

[Return to Table of Contents](#)

# JELLY-TOPPED PEANUT BUTTER MUFFINS

These muffins make a quick brunch or snack for even the finicky eaters.

1½ cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup cornmeal  
3 Tablespoons sugar  
¾ cup chunky peanut butter  
2 Tablespoons honey  
2 large eggs  
1 cup milk  
¼ cup grape jelly or flavor of your choice

## Directions

1. In a large bowl, combine first 5 ingredients; make a well in the center of mixture.
2. Combine peanut butter and honey, stir well; add eggs and milk, stirring until blended. Add to dry ingredients; stirring until just moistened.
3. Spoon batter into greased; 12 cup muffin pan; filling three-fourths full. Spoon 1 teaspoon jelly in the center of each
4. Bake at 375 degrees F. for 20 minutes or until golden. Remove from pans immediately, cool on wire racks, Serve warm with additional jelly, if desired.

Makes 12 muffins

[Return to Table of Contents](#)



# LEMONGRASS-BLUEBERRY MUFFINS

8 oz (1 cup) milk  
2 stalks lemongrass (ends only), pounded to expose the interior  
1 slice fresh ginger, 1/4" thick  
8 oz (1 cup) flour  
4 oz (½ cup) sugar  
1 teaspoon salt  
2 teaspoons baking powder  
2 large eggs  
1 stick butter (4 oz), melted  
1 cup blueberries

## Directions

**Preheat** the oven to 350F.

1. In a small saucepan, scald the milk. Add the lemongrass to the pan, cover and steep for 20 minutes. In the last minute or so of steeping, add the slice of ginger.
2. **Meanwhile**, in a small bowl, combine the flour, sugar, salt, and baking powder.
3. **When** the milk is cooled, strain the milk into a mixing bowl. Discard the lemongrass and ginger. Add the eggs and melted butter to the milk, whisking by hand.
4. Add the dry ingredients to the milk, whisking until just combined. Gently fold in the blueberries.
5. **Spoon** batter into baking paper cups until about half full. Bake for 20 minutes,

or until a toothpick comes out clean. Cool on wire rack

[Return to Table of Contents](#)

# LEMON POPPY SEED MUFFINS

2 cups (250g) unbleached flour, plus extra to dust pan

2 teaspoons baking powder

½ teaspoons baking soda

½ teaspoon salt

1 egg, beaten

¼ cup milk

2/3 cup sugar

4 Tablespoons unsalted butter, melted

2 Tablespoons poppy seeds

Zest from 1 lemon

## Directions

1. Grease a 8 holes in 12 cup muffin pan with oil. Dust generously with flour. Preheat oven to 350 degrees F. (180 C)

2. Sift the flour, baking powder, baking soda, and salt in a large bowl. Stir in the poppy seeds and make a well in the center. Place the remaining ingredients in a separate bowl and mix until thoroughly combined.

3. Pour the mixture and the lemon zest into the well. Use a spatula to gently fold all ingredients together to form a wet batter (Over-mixing can result in a heavy batter)

4. Spoon the batter into the prepared muffin pan dividing it equally among the greased cups. Bake for about 15 minutes: Remove from oven and allow to stand in the muffin pan, about 10 minutes: Run a knife around the edges of the baked muffins to loosen them. Turn out and cool on wire rack.

Makes 8 Muffins

[Return to Table of Contents](#)

# OATMEAL-CRANBERRY MUFFINS

½ cup whole wheat flour  
½ cup all-purpose flour  
½ cup old-fashioned oats  
½ cup packed dark brown sugar  
1 ½ teaspoons baking powder  
1 teaspoon grated orange peel  
½ teaspoon salt  
¼ teaspoon ground cinnamon  
¾ cup cherry-flavored dried cranberries  
½ cup plain yogurt  
½ cup milk  
1 egg beaten  
2 Tablespoons butter, melted  
½ teaspoon vanilla extract

## **Streusel**

¼ cup old fashioned oats  
3 Tablespoons packed dark brown sugar  
2 Tablespoons butter, softened  
½ teaspoon ground cinnamon

## **Directions**

1. **Preheat** oven to 400 degrees F. Line 9 muffin cups with paper liners. Whisk whole-wheat flour, all-purpose flour, oats, ½ cup brown sugar, baking powder, orange peel, salt and cinnamon in a large bowl. Stir in cranberries.
2. **Whisk** yogurt, milk, egg, butter and vanilla in medium bowl. Stir in flour just

until combined. Spoon into muffin cups

3. **Combine** all streusel ingredients in a small bowl; sprinkle over muffins. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 5 minutes. Remove from pan; cool completely on wire rack.

Makes 9 Muffins

[Return to Table of Contents](#)

# ORANGE BLOSSOM MUFFINS

These moist yummy muffins have an orange glaze and marmalade topping. Try serving them with a flavored butter

1 cup all-purpose or unbleached flour  
3/4 cup whole wheat flour  
1/2 cup sugar  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 (6-oz.) container orange flavored yogurt  
1/3 cup oil  
4 Tablespoons orange juice  
1 Tablespoon grated orange peel  
1 Tablespoon lemon juice  
1 egg, beaten  
1/4 cup orange marmalade

## Glaze

1/4 cup sugar  
1/4 cup orange juice

## Directions

1. **Preheat** oven to 400 degrees F. Grease bottoms only of 12 muffin cups or line with paper baking cups.
2. **Lightly** spoon flour into measuring cup; level off. In large bowl, combine all purpose flour, wheat flour, 1/2 cup sugar, baking powder, baking soda and salt; mix well. In a small bowl combine yogurt, oil, orange juice, orange peel, lemon juice and egg; blend well. Add to dry ingredients; stir until just moistened. Fill muffin

cups  $\frac{3}{4}$  full. Top each with 1 teaspoon marmalade.

3. **Bake** for 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove muffins from pan. Cool on wire racks set over wax paper.

4. **In a small saucepan,** combine glaze ingredients. Bring to a boil; stir until sugar is dissolved. Brush glaze over muffins. Serve warm or at room temperature.

Makes 12 muffins

[Return to Table of Contents](#)



# ORANGE CRANBERRY MUFFINS

These Cranberry Orange Muffins are a wonderful fall muffin and make an excellent gift from your kitchen. They complement any meal, and are tart and tangy. They were a big hit at pot lucks. The fresh orange in this recipe tames the tang of the cranberries.

1½ cups all-purpose flour  
3 teaspoons baking powder  
¼ teaspoon salt  
¼ cup white sugar  
¼ cup vegetable oil  
1 egg, beaten  
1 cup orange juice  
1 Tablespoon orange zest  
1 ½ cups chopped cranberries

## Directions

**Preheat** oven to 400 degrees F. Grease and flour a 12 cup muffin pan, or line with paper baking liners. In a medium bowl sift together flour, baking powder and salt. Set aside.

**In a large bowl:** beat together sugar and oil until light and frothy. Add egg and beat until smooth. Add orange juice and grated zest. Add the flour mixture into the orange mixture until just blended. Fold in cranberries. Fill muffin pans 2/3 full.

Bake for 20-25 minutes until a toothpick inserted in the center of the center comes out clean. Cool on wire rack

Makes 12 muffins

An orange glaze can be used to drizzle over the tops of these muffins.

## Orange Glaze

½ cup powdered sugar

2 to 3 teaspoons orange juice

**In a small bowl** stir together powdered sugar and orange juice

[Return to Table of Contents](#)

# ORANGE STREUSEL-TOPPED MUFFINS

2 cups biscuit mix  
½ cup sugar  
1 egg, beaten  
½ cup orange juice  
2 Tablespoons vegetable oil  
½ cup orange marmalade  
½ cup chopped pecans  
3 Tablespoons sugar  
1 Tablespoon all-purpose flour  
½ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg

## Directions

1. Preheat oven to 400 degrees F. Combine biscuit mix and 1/4 cup sugar; make well in center of mixture. Combine egg, orange juice and oil; add to dry ingredients, stirring just until moistened. Gently stir in marmalade and pecans.
2. Spoon into paper-lined muffin pans filling two-thirds full. Combine 3 Tablespoons sugar, flour and spices; sprinkle 1 teaspoon over each muffin. Bake at 400 degrees F. for 18 to 20 minutes. Serve with orange-pecan butter, if desired

Makes 12 Muffins

## Orange-Pecan Butter

1 Tablespoon butter or margarine, softened  
1 Tablespoon sifted powdered sugar  
1 Tablespoon orange juice

3 Tablespoons finely chopped pecans, toasted

Cream butter until light and fluffy; blend in sugar and orange juice, stir in pecans. Cover and store in refrigerator

Makes 1/2 cup

[Return to Table of Contents](#)

# PEACH MUFFINS

A pecan topping makes these muffins even more delicious

2 cups all-purpose flour

1/2 cup sugar

2 teaspoons baking powder

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

Dash ground mace

1 egg, beaten

1/3 cup vegetable oil

1/3 cup milk

1 (8-oz) container peach yogurt

1/2 cup finely chopped dried peaches

2 Tablespoons all-purpose flour

2 Tablespoons brown sugar

2 Tablespoons chopped pecans

1/2 teaspoon ground cinnamon

2 tablespoon butter, softened

## Directions

1. Preheat oven to 400 degrees F. Grease 18 cup muffin pan or line with paper liners

2. Combine first 8 ingredients in a large bowl; make a well in the center of mixture. Combine egg, oil, milk, yogurt and dried peaches; add to dry mixture,

stirring until just moistened. Pour batter into muffin cups, filling two-thirds full.

3. Combine 2 Tablespoons flour, brown sugar, pecans and  $\frac{1}{2}$  teaspoon cinnamon in a small mixing bowl. cut butter into flour mixture with a pastry blender until mixture resembles fine bread crumbs; sprinkle 1 heaping teaspoon over each muffin.

4. Bake for 20 minutes or until golden. Serve warm or at room temperature.

Makes 1  $\frac{1}{2}$  dozen

[Return to Table of Contents](#)

# PEAR AND VANILLA MUFFINS

1½ cups all-purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
¼ teaspoon freshly grated nutmeg  
¼ teaspoon salt  
2 large eggs  
1 ½ tbsp. vanilla extract  
1 Tablespoons lemon zest  
1 cup packed light brown sugar  
1 stick (½ cup) plus 3 tablespoons unsalted butter, melted  
1 cup unsweetened applesauce  
1-2 ripe pears, thinly sliced, for muffin tops  
2 Tbsp vanilla sugar, for muffin tops

## Directions

1. Put oven rack in middle position and preheat oven to 400°F. Grease muffin pan, or line with paper liners.
2. Stir together flour, baking powder, baking soda, nutmeg and salt in a bowl.
3. Whisk together eggs, vanilla extract, lemon zest and brown sugar in a large bowl until combined well, then add the melted butter, a little at a time, whisking until mixture is creamy.
4. Stir in the applesauce, and then fold in the flour mixture until just moistened.

5. Divide batter among muffin cups, then lightly push three thin slices of pear into the top of the filled muffin cups and sprinkle with a dusting of vanilla sugar.

5. Bake the muffins until golden, about 20 minutes. Remove from the oven; and allow muffins to cool in the pan on a rack for 5 minutes, then remove muffins from pan and cool slightly before serving.

[Return to Table of Contents](#)



# PEACH MUFFINS

A pecan topping makes these muffins even more delicious

2 cups all-purpose flour

½ cup sugar

2 teaspoons baking powder

½ teaspoon baking powder

½ teaspoon salt

½ teaspoon ground cinnamon

½ teaspoon ground nutmeg

Dash ground mace

1 egg, beaten

1/3 cup vegetable oil

1/3 cup milk

1 (8-oz) container peach yogurt

½ cup finely chopped dried peaches

2 Tablespoons all-purpose flour

2 Tablespoons brown sugar

2 Tablespoons chopped pecans

½ teaspoon ground cinnamon

2 tablespoon butter, softened

## Directions

1. Preheat oven to 400 degrees F. Grease 18 cup muffin pan or line with paper liners.

2. Combine first 8 ingredients in a large bowl; make a well in the center of mixture. Combine egg, oil, milk, yogurt and dried peaches; add to dry mixture,

stirring until just moistened. Pour batter into muffin cups, filling two-thirds full.

3. Combine 2 Tablespoons flour, brown sugar, pecans and  $\frac{1}{2}$  teaspoon cinnamon in a small mixing bowl. Cut butter into flour mixture with a pastry blender until mixture resembles fine bread crumbs; sprinkle 1 heaping teaspoon over each muffin.

4. Bake for 20 minutes or until golden. Serve warm or at room temperature.

Makes 1  $\frac{1}{2}$  dozen

[Return to Table of Contents](#)

# PRUNE SOUR CREAM MUFFINS

2 cups all-purpose flour  
1 ¼ cups sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
1 cup chopped, dried, pitted prunes  
½ cup chopped walnuts  
1 cup sour cream  
6 Tablespoons butter, melted  
2 eggs  
2 Tablespoons milk  
1 teaspoon vanilla extract

## Directions

**Preheat** oven to 400 degrees F. In a large bowl combine flour, sugar, baking powder, baking soda and salt. Stir in prunes and walnuts.

**In medium bowl** combine all remaining ingredients; beat with a whisk until smooth. Stir sour cream mixture into flour mixture just until moistened. Pour in to greased or paper lined muffin cups 2/3 full.

**Bake** in preheated oven for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool on wire rack.

Makes 18 muffins

[Return to Table of Contents](#)

# PUMPKIN-APPLE MUFFINS

Hot baked apples are the perfect side dish with these hearty brunch muffins

- 1 2/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 Tablespoon pumpkin pie spice
- 1 cup sugar
- 1 cup canned pumpkin
- 1/2 cup butter or margarine, melted
- 2 large eggs, lightly beaten
- 1 Granny smith apple, peeled and finely chopped
- 3 Tablespoons sugar
- 1 teaspoon pumpkin pie spice

## Directions

1. Preheat oven to 350 degrees F: Grease or line with paper liners two 12 cup muffin pans.
2. In a large bowl, combine first 6 ingredients; make a well in center of mixture.
3. Combine pumpkin, butter and eggs; add to dry ingredients, stirring just until moistened. Fold in chopped apple, and spoon into muffin pans, filling two-thirds full Combine 3 Tablespoons sugar and 1 teaspoon pumpkin pie spice; sprinkle evenly over muffins.
4. Bake in preheated oven for 20 minutes. Remove from pan immediately, cool on wire racks.

Makes 2 dozen muffins

[Return to Table of Contents](#)

# RASPBERRY-LAVENDER MUFFINS

1 ½ cups all-purpose flour

½ cup sugar

2 tsp baking powder

¼ teaspoon salt

2 Tablespoons dried lavender

1 egg, lightly beaten

½ cup butter, melted

½ cup buttermilk or milk

1 cup fresh or frozen raspberries

1 teaspoon grated lemon peel

## **Topping:**

½ cup brown sugar

¼ cup flour

1 teaspoon grated lemon peel

2 Tablespoons butter, softened

## **Glaze:**

½ cup powdered sugar

½ teaspoon lavender oil

1 ½ Tablespoons fresh lemon juice

## **Directions**

1. Preheat oven to 350 degrees. Grease or paper line 12 muffin cups and crush the dried lavender, set aside.
2. In a medium bowl; combine flour, sugar, baking powder, salt, and lavender. Make a well in the center of the dry ingredients; add the egg, melted butter, and buttermilk. Stir just until all ingredients are combined. Gently stir in the

raspberries and 1 teaspoon lemon peel. Fill muffin cups 3/4 full. Set aside.

3. Combine, brown sugar,  $\frac{1}{4}$  flour,  $\frac{1}{2}$  teaspoon lavender oil and 1 teaspoon lemon peel. Cut in butter with pastry blender or use your fingertips until crumbly. Sprinkle mixture over muffins.

Bake 20-25 minutes or until lightly golden brown or toothpick inserted in center comes out clean. Cool for 20 minutes and glaze with mixture of powdered sugar, lavender oil and lemon juice.

Makes 12 muffins

[Return to Table of Contents](#)

## RASPBERRY STREUSEL MUFFINS

These muffins are light and fluffy. Try them with a square of cream cheese in the center. . 3-oz cream cheese, cut into 12 squares. Dip cream cheese pieces in 2 Tablespoons sugar; place in center of each muffin. Press cream cheese until level with batter. (Do not cover the cream cheese with batter.) Sprinkle muffins with prepared streusel mixture.

½ cup low-fat vanilla yogurt

3 Tablespoons oil

1 Tablespoon fresh lemon juice

1 teaspoon lemon extract

2 egg whites

1½ cups all-purpose flour

¾ cup sugar

2 teaspoons baking powder

1 teaspoon grated lemon peel

¼ teaspoon salt

1 cup fresh or frozen raspberries (not in syrup)

¼ cup sugar

2 Tablespoons flour

1 Tablespoon butter

**Directions:**



1. **Preheat** oven to 400 degrees F. Grease or line 12 cup muffin pan with paper baking liners.
2. **In a small bowl**, combine yogurt, oil, lemon juice, lemon extract and egg whites; blend well.
3. **In a medium bowl** combine together 1½ cups flour, ¾ cup sugar, baking powder, lemon peel, and salt; mix well.
4. **Stir** in fresh or frozen raspberries. . Add yogurt mixture to flour mixture stirring just until dry ingredients are moistened. Spoon batter evenly into the papers liners
7. **In a small bowl** make the streusel topping using the 1/4 cup sugar, 2 tablespoons flour, and 1 tablespoon butter, using a fork till crumbly. Sprinkle evenly over batter in muffins cups before baking.
8. **Bake** 16-20 minutes or until muffins are golden brown. Immediately remove from pan and serve warm.

Makes 12 muffins

[Return to Table of Contents](#)

# SNICKERDOODLE MUFFINS

1½ cups all-purpose flour  
½ cup whole wheat flour  
¾ cup sugar  
3 teaspoons baking powder  
2 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon salt  
1 egg  
1 cup milk  
2 Tablespoons oil  
2 Tablespoons unsweetened applesauce

## Topping:

4 Tablespoons butter, melted  
¼ cup sugar  
1 Tablespoon cinnamon  
½ teaspoon nutmeg

## Directions

1. Preheat oven to 400 degrees. Grease muffin pans or line with paper liners.
2. In a large bowl, combine flour, sugar, baking powder, salt and cinnamon and nutmeg.
3. In a small bowl blend together milk, oil and applesauce; Make a well in the middle of dry ingredients and add wet ingredients in the center. Stir with a spatula until just combined. Batter will be lumpy.

4. Spoon batter into 12 muffin cups. Bake 15-18 minutes or until a toothpick comes out clean. Allow muffins to cool for about 5 minutes on a wire rack.
5. Meanwhile melt the butter in a small bowl. In another bowl, mix cinnamon and nutmeg.
6. Dip the warm muffin tops in the butter and then in the sugar mixture.

Makes 12 Muffins

[Return to Table of Contents](#)

# STRAWBERRY-CREAM CHEESE MUFFINS

Squares of soft, sweetened cream cheese provide a hidden treat when you bite into these delicious muffins. It's almost like eating a cream cheese Danish! The muffins are best eaten the day they are made. They are so good they don't last long

2 cups all-purpose flour  
¾ cup plus 3 Tbsp Sugar, divided  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
6 Tablespoons unsalted butter, chilled, cut up  
1 Cup chopped strawberries  
¾ cup plus 2 Tbsp buttermilk  
1 egg  
1 (3-oz.) pkg. cream cheese, cut into 12 cubes

## Directions

1. **Preheat** oven to 400 degrees F. Grease bottoms only of 12 muffin cups, or line with paper baking liners. In a medium bowl, combine flour, ¾ cup of the sugar, baking powder and baking soda. With pastry blender or 2 knives, cut in butter until mixture is crumbly. Stir in strawberries.
2. **In a small bowl**; whisk buttermilk and egg until blended. Gently stir buttermilk mixture into flour mixture just until combined. Divide evenly among muffin cups. Dip cream cheese pieces in 2 tablespoons sugar; place in center of each muffin. Press cream cheese until level with batter. (Do not cover the cream cheese with batter.) Sprinkle muffins with remaining Tablespoon of sugar.
3. **Bake** 20 to 25 minutes or until light brown and toothpick inserted off the center comes out clean. (Do not put toothpick in cream cheese.) Cool on wire rack 10 minutes. Remove from pan; serve warm or at room temperature. Store in refrigerator

Makes 12 muffins

[Return to Table of Contents](#)

# WALNUT-SPICE MUFFINS

Orange and spice make these moist and nutty muffins especially nice. They're delicious plain or with some orange marmalade

1½ cups white whole wheat flour or regular whole wheat flour

1½ teaspoon baking powder

¾ teaspoon ground cinnamon

½ teaspoon ground cloves

¼ teaspoon salt

½ teaspoon baking soda

1/8 teaspoon allspice

2 eggs

2/3 cup orange juice

½ cup packed dark brown sugar

6 Tablespoons olive oil

1½ teaspoons grated orange peel

¾ cup raisins

½ cup chopped toasted walnuts

## **Topping**

¼ cup packed dark brown sugar

2 Tablespoons white whole wheat flour

½ teaspoon ground cinnamon

2 Tablespoons unsalted butter, chilled, cut up

1/3 cup finely chopped walnuts

## **Directions**

1. **Preheat** oven to 400 degrees F. Line 12 muffin cups with paper liners. Whisk 1½ cups flour, baking powder, ¾ teaspoon cinnamon, cloves, salt, baking soda and

allspice in a large bowl.

2. **Whisk** eggs in medium bowl; Whisk in orange juice, brown sugar, oil and orange peel, until blended; stir into flour mixture just until combined. (Do not over mix) Fold in raisins and ½ cup walnuts. Spoon into muffin cups
3. **Combine** all topping ingredients except butter and walnuts in a small bowl. Cut butter until mixture is crumbly; stir in 1/3 cup walnuts. Sprinkle over batter
4. **Bake** 12 to 15 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan, cool completely.

Makes 12 Muffins

**Tip:** To toast walnuts, place on baking sheet; Bake at 400 degrees F. for 3 to 5 minutes or until pale brown and fragrant. Cool

[Return to Table of Contents](#)

# YAM CORNMEAL MUFFINS

The gifts most treasured are ones from the hearth. These golden yellow, slightly sweet muffins are even better topped with Cinnamon Honey Spread-Recipe below

1 cup all-purpose or unbleached flour

$\frac{3}{4}$  cup yellow cornmeal

2  $\frac{1}{2}$  teaspoons baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon salt

$\frac{1}{4}$  teaspoon nutmeg

1 cup buttermilk

1 cup mashed yams

2 Tablespoon butter, melted

2 eggs

## Directions

1. **Preheat** oven to 400 degrees F. Grease bottoms only of 12 muffin cups or line with paper baking cups.

2. **Lightly** spoon flour onto measuring cup; level off. In a large bowl, combine flour, cornmeal, baking powder, baking soda, salt and nutmeg; mix well. In medium bowl combine buttermilk, yams, butter and eggs; beat well. Add to dry ingredients; stir until dry ingredients are moistened. Fill muffin cups  $\frac{2}{3}$  full.

3. **Bake** for 15 to 20 minutes or until golden brown. Immediately remove from pans. Serve warm, with Cinnamon Honey Spread

Makes 12 muffins

## CINNAMON HONEY SPREAD

1 cup butter or margarine, softened

2 teaspoons cinnamon



½ cup honey

In a medium bowl, combine ingredients. Beat until light and fluffy. DO NOT **OVER** MIX. Store covered in refrigerator up to 3 weeks. Allow to soften slightly before serving.

Makes 1½ cups

[Return to Table of Contents](#)

*COFFEE CAKES*

# ALMOND BRICKLE CAKE

## Coffee cake

1 ½ cups sugar  
¾ cup butter, softened  
4 eggs  
1 teaspoon almond extract  
1 teaspoon vanilla extract  
3 cups all-purpose flour  
1 ½ cups sour cream  
1 ½ teaspoons baking powder  
1 ½ teaspoons baking soda  
¼ teaspoon salt

## Streusel

½ cup chopped dried apricots  
½ cup sliced almonds, toasted  
½ cup almond Brickle bits

## Glaze

½ cup powdered sugar  
¼ teaspoon almond extract  
2 to 3 teaspoon milk

## Directions

1. **Preheat** oven to 350 degrees F. Grease and flour 2- 9 inch round cake pans.
2. **In a large** mixer bowl combine; sugar, butter, eggs, almond extract and vanilla. Beat at medium speed, scraping bowl often, until well blended (1 to 2 minutes). Add all remaining coffeecake ingredients. Continue beating, scraping

bowl often, until well mixed. (1 to 2 minutes).

3. **Spread**  $\frac{1}{4}$  batter into each of the prepared cake pans. Sprinkle with  $\frac{1}{4}$  cup apricots over batter in each pan. Sprinkle 2 Tablespoons almonds and 2 Tablespoons Brickle bits over apricots in each pan. Spread remaining  $\frac{1}{4}$  cup batter over streusel filling in each pan; sprinkle with remaining almonds and almond Brickle bits.

4. **Bake** 30 to 40minutes or until tooth pick inserted in center comes out clean. Cool 10 minutes; remove from pans cool completely.

5. **In a small bowl** stir together powdered sugar, almond extract, and enough milk for glazing consistency, Drizzle over cooled coffee cakes.

Makes 16 servings

[Return to Table of Contents](#)

# CHERRY COFFEE CAKE

1 cup sugar  
½ cup butter, softened  
1-cup (8-oz) sour cream  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 (21oz) can cherry pie filling

## **Topping**

¼ cup all purpose flour  
¼ cup sugar  
¼ cup chopped pecans  
1 teaspoon cinnamon  
3 Tablespoons butter

## **Directions**

1. **Preheat** oven to 325 degrees F.

In a large mixer bowl combine sugar, butter; beat at medium speed, scraping bowl often, until creamy (1 to 2minutes). Add sour cream, eggs and vanilla. Continue beating until well mixed. Reduce speed to low; add 2 cups flour; baking powder, baking soda and salt. Beat scraping bowl often, until well blended (1 to 2 minutes). Spread half the batter into greased and floured 9-inch square baking pan. Spoon cherry pie filling over batter; Spoon remaining batter over pie filling; spread carefully

2. **In medium bowl** stir together flour, sugar, pecans and cinnamon. Cut in butter until mixture is crumbly. Sprinkle over batter. Bake for 60 to 75 minutes or until toothpick inserted in center comes out clean and topping is dark brown. Cool on wire rack.

Makes 9 servings

[Return to Table of Contents](#)

# CINNAMON COFFEE CAKE

1½ cups sifted all-purpose flour

2 ½ teaspoons baking powder

½ teaspoon salt

1 egg, beaten

¾ cup sugar

⅓ cup melted butter

½ cup milk

1 teaspoon vanilla extract

## **Topping:**

¾ cup brown sugar

¼ cup sifted all-purpose flour

¼ cup butter, room temperature

1 ½ teaspoon cinnamon

## **Directions**

1. **Preheat** oven to 375degrees F. Grease and lightly flour 8-inch square or 9-inch cake pan.

2. **Topping.** In small bowl, combine topping ingredients. Blend with fork until crumbly. Set aside.

3. **In a large bowl** sift flour with baking powder and salt into a bowl. In a medium bowl: beat egg, sugar and melted butter. Add milk and vanilla. Stir in flour mixture and mix well.

4. **Pour** batter prepared pan. Sprinkle topping crumb mixture evenly over batter.

Bake 25 to 30 minutes, or until tooth pick inserted in center comes out clean.

5. **Cool** in pan 10 minutes on wire rack. Turn out and cool completely. Cut coffee cake into squares while still warm.

[Return to Table of Contents](#)

## **Spicy Coffee Cake**

# MEXICAN CHOCOLATE-LACED COFFEE CAKE

Mexican chocolate has a distinctive cinnamon accent as well as a grainy texture. The chocolate is sold packaged in disks; look for it in the Hispanic or baking section of the grocery store.

## Coffee cake

2 (3.1 oz) disks Mexican chocolate (Ibarra or Abuelita), cut up

3 cups all-purpose flour, divided

2/3 cup slivered almonds

1/4 teaspoon ground cinnamon

1 cup unsalted butter, softened

1 cup sugar

3 eggs

1/2 teaspoon almond extract

1/2 teaspoon vanilla extract

2 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk

## Glaze

4 oz semisweet chocolate, chopped

2 teaspoons unsalted butter

## Directions

1. **Preheat** oven to 350 degrees F. Spray 10-inch spring form pan with cooking spray.

2. **Pulse** Mexican chocolate in food processor until almost finely chopped with some large pieces remaining. Add 2 Tablespoons flour, almonds and cinnamon;



pulse 5 to 6 times or until nuts are chopped.

3. **Beat** butter in a large bowl at medium speed 1 minute or until blended. Add sugar; beat 3 to 4 minutes or until light and very fluffy. Add eggs one at a time, beating well after each addition. Beat in almond extract and vanilla.

4. **Whisk** remaining 2  $\frac{3}{4}$  cups plus 2 Tablespoons flour, baking powder, baking soda and salt in a medium bowl. At low speed, beat into flour mixture in three parts alternately with buttermilk, just until blended, beginning and ending with flour mixture. (Batter will be very thick).

5. **Spoon** one-third of the batter into pan; Spread carefully with back of wet spoon. Sprinkle with 6 Tablespoons of the chocolate mixture. Spoon and spread another one-third of batter. Sprinkle with 6 Tablespoons chocolate mixture. Spoon and spread the remaining batter. Run knife through batter to swirl. Sprinkle with remaining  $\frac{2}{3}$  cup chocolate mixture.

6. **Bake** 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes. Remove sides from pan. Cool completely

7. **Meanwhile**; place all glaze ingredients in heavy small resealable plastic bag. Place in medium saucepan of simmering water; remove from heat. Let stand until melted; knead until smooth. Cut small tip off corner; drizzle over coffee cake

Makes 12 servings

[Return to Table of Contents](#)

# RASPBERRY DOUBLE CREAM COFFEE CAKE

## Cake

2 ¼ cups all-purpose flour

¾ cup sugar

¾ cup butter, softened

1 cup sour cream (8-oz)

1 egg

1 teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon salt

1 teaspoon almond extract

## Filling

¼ cup sugar

1 (8-oz) package cream cheese

1 egg

½ cup raspberry preserves

½ cup sliced almonds

## Directions

1. **Preheat** oven to 350 degrees F. Grease and flour 9-inch spring-form pan
2. **In a large** mixer bowl stir together flour and sugar; cut in butter until crumbly. Reserve 1 cup crumb mixture for topping. Add sour cream, egg. Baking powder, baking soda, salt and almond extract to remaining crumb mixture. Beat at medium speed, scraping bowl often, until well blended (1 to 2 minutes). Spread batter over bottom and 2-inches up side of prepared pan.
3. **Filling:** In a small mixer bowl combine sugar, cream cheese and egg. Beat at

medium speed, scraping bowl often, until smooth (1 to 2 minutes). Spread cream cheese mixture over batter to within ½ inch from edges. Spread preserves over cream cheese mixture.

4. **Sprinkle** with almonds and 1 cup reserved crumb mixture over preserves. Bake for 45 to 60 or until cream cheese filling is set and cake is dark golden brown. Cool 15 minutes; remove side of pan (cover will settle slightly). Serve warm or cold. Store in refrigerator

Makes 16 servings

[Return to Table of Contents](#)

# SOUR CREAM AND PEAR COFFEE CAKE

1½ cups all-purpose flour  
¾ cup sugar  
1 teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup sour cream (8-oz)  
2 eggs  
2 pears, sliced ¼ -inch thick  
2 Tablespoons packed brown sugar. If desired

## **Topping**

1 cup sour cream  
2 Tablespoons sugar

## **Directions**

1. **Preheat** oven to 350 degrees F. Grease 9-inch pie, round cake pan or 9-inch spring form pan
2. **In a large** bowl combine flour, sugar, baking powder, baking soda and salt. In medium bowl combine sour cream and eggs; beat with wire whisk until smooth. Stir sour cream mixture into flour mixture just until moistened. Spread into prepared pan. Arrange pear slices in pinwheel fashion on top of batter. Sprinkle with brown sugar over pears
3. **Bake** for 40 to 50 minutes or until toothpick inserted in center comes out clean.
4. **Meanwhile**, in small bowl stir together 1 cup sour cream and 2 Tablespoons sugar. Serve as topping with warm coffee cake

Makes 12 servings

### *CONCLUSION:*

Thank You for purchasing Quick Breads and Muffins; it's been a lot of fun sharing these recipes with you. This book will give you a head start on the holidays. Start baking Quick Breads now and Muffins and freeze them and they will be just like fresh baked when you are ready to serve them. Quick Breads and Muffins do not refrigerate very well. But they do freeze very well. I have a few tips for you and a few other books you may be interested in. Please leave a review if you liked the book if you found problems; please email me at [jkmartketing82@yahoo.com](mailto:jkmartketing82@yahoo.com) to let me know so I can fix the problems. Thank you so much.

### ***QUICK BREADS AND MUFFINS TIPS:***

#### **Muffins**

1. Mix wet and dry ingredients only until moistened, about 10 to 20 seconds. The batter will still be lumpy. Over-mixing will result in muffins that are peaked and smooth on top with a tough heavy texture and holes or tunnels.
2. Fill muffin cups 2/3 to 3/4 full for perfectly shaped muffins or fill cups full for larger mushroom-shaped, bake-shop style muffins.
3. If batter does not fill every cup of the muffin pan, put a few tablespoons of water in the empty cup to keep muffins moist and to protect the pan from warping.
4. Since muffins freeze and reheat well, several batches can be made to keep on hand. To freeze, wrap muffins tightly in foil. To reheat, remove them from the foil and wrap them in a paper towel or napkin. Place individual muffins in the microwave oven for 3 to 10 seconds on high (100% power). Muffins tend to dry out and become hard if heated too long.

#### **Quick Breads**

1. To eliminate rims around the edges of quick breads, grease baking pans on bottom and only 1/2-inch up sides.
2. Check quick breads 10 to 15 minutes before end of baking time. If browning too fast, cover loosely with foil.
3. For easier slicing and better flavor, cover and store quick breads overnight

before serving.

4. Most quick bread loaves freeze well. Cool loaves completely; do not glaze or decorate. Wrap tightly in plastic wrap, plastic bags or foil. Or, wrap individual slices separately, allowing them to thaw more quickly. Label the outside wrapping with the type of bread and the date. . Muffins and quick breads can stay fresh in the freezer for up to two months.

I have published a few more books that you may be interested in:

Super Juicer-Replenish, Restore and Revitalize

<http://www.amazon.com/dp/B00D4EICK4>

Super foods-Natural Medicine

<http://www.amazon.com/dp/B00C8JKTZW>

Coffee Cakes-Pound and Dessert Cakes

<http://www.amazon.com/dp/B00AWYHVBA>

Chicken Breast Recipes <http://www.amazon.com/dp/B00ASF68VM>

Traditional New Year's Day Recipes

<http://www.amazon.com/dp/B00ALM5CI2>

Party and Game Day Super Snacks

<http://www.amazon.com/dp/B009QE6JE2>

Thanksgiving and Christmas Recipes

<http://www.amazon.com/dp/B00A2BGEGQ>

Incredibly Easy Chinese <http://www.amazon.com/dp/B008Q00FXS>

Labor Day Recipes- <http://www.amazon.com/dp/B008WV8V2I>

Baking Texas Pies.... <http://www.amazon.com/dp/B008ZTHLXC>

Cupcakes-cookies & Brownies .... - <http://www.amazon.com/dp/B0092JXWW8>

Baking Texas Pies..... <http://www.amazon.com/dp/B008ZTHLXC>

Country Crock-Slow cooker recipes...<http://www.amazon.com/dp/B0096C5J4U>

The Art of Perfect Bread Baking.....<http://www.amazon.com/dp/B009CGA5BM>

Sizzling Mexican Cuisine.....<http://www.amazon.com/dp/B008TFTTE6>

Delicious Asian Stir Fry and

Salads.....<http://www.amazon.com/dp/B008CBFHD4>

Delicious Summer Desserts.....<http://www.amazon.com/dp/B008CVOKRI>

Holiday candy and Cakes.....<http://www.amazon.com/dp/B008Y9LFZI>

Delicious Barbecue and grilling  
<http://www.amazon.com/dp/B008550FKC>

Delicious Breakfast and Brunch <http://www.amazon.com/dp/B007WTU09S>

Delicious cookies and Bars  
<http://www.amazon.com/dp/B0086VYX8K>

Delicious Pasta Recipes....  
<http://www.amazon.com/dp/B007UM5V32>

Quick and Easy 20 Minute  
<http://www.amazon.com/dp/B0085RZQ2M>

Delicious Special Dinners <http://www.amazon.com/dp/B0081N6UOI>

Delicious Summer Desserts <http://www.amazon.com/dp/B008CVOKRI>

Delicious Soup Recipes... <http://www.amazon.com/dp/B007WI1WFU>

Delicious Summer Salad Recipes <http://www.amazon.com/dp/B008E2SK76>

The Mini Pasta Recipe Book.....<http://www.amazon.com/dp/B007U904EQ>

Healthy Eating for Healthy Lifestyles <http://www.amazon.com/dp/B008IXT1FG>

Quick and Easy Chicken Recipes..... <http://www.amaz.com/dp/B008MEI4HM>

Photovoltaic Solar Power System <http://www.amazon.com/dp/B0084A99P0>

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Flat Breads and Pizza  
<http://www.amazon.com/dp/B00BJRCHQ8>

[Return to Table of Contents](#)

