

Sharon's Cookbook

Cuisine from Michigan to Georgia

by
Sharon Turner

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Breads

Christmas Eggnog Bread

Category: Breads

Cooking method: Baking

Yield: 1 loaf

Prep time: 15M

Cook time: 1H

Total time: 1H15M



About

Mom Cz

Ingredients

- 3 c. flour
- $\frac{3}{4}$ c. sugar
- 1 t. baking powder
- 1 t. salt
- $\frac{1}{2}$ t. nutmeg
- 1 $\frac{1}{2}$ c. eggnog
- 1 beaten egg
- $\frac{1}{4}$ c. softened butter
- 1 c. raisins
- $\frac{1}{2}$ c. red cherries
- $\frac{1}{2}$ c. green cherries
- $\frac{3}{4}$ c. chopped nuts

Steps

Mix dry ingredients, wet ingredients, and mix.

Bake at 350 for 60 minutes in a greased loaf pan.

Cool on rack.

Unkneaded Homemade Bread

Category: Breads

Steps

Ingredients

- 1 package active dry yeast
- 1 $\frac{1}{4}$ c. warm water
- 2 T. butter, softened
- 2 T. sugar

2 t. salt

3 ½ c. unsifted flour

Steps

Add yeast to water and stir. Then add the butter, sugar, salt, and 3 c. flour.

Beat until smooth and sticky-looking and no flour sticks to the side of the bowl.

Stir in 1-1 ½ c. more flour to make a soft dough.

Cover with a clean towel and let rise about 35 minutes.

Stir down and spread evenly in greased bread pans (not over half full).

Cover lightly and let rise about 40 minutes.

Bake at 350 (glass) or 375 (metal) for 45 minutes.

Bread should be lightly browned on top and make a hollow pound.

Cool on racks.

Cakes

Blueberry Cake

Category: Cakes

Steps

Ingredients

Cake 2 c. flour, sifted

½ t/ salt

¾ c. sugar

½ c. milk

2 t. baking powder

¼ c. butter

1 egg, unbeaten

2-3 c. blueberries

Topping $\frac{1}{2}$ c. sugar

$\frac{1}{2}$ t. cinnamon

$\frac{1}{4}$ c. flour

$\frac{1}{4}$ c. butter

Steps

Mix cake ingredients and topping ingredients separately. Pour cake batter into a flat pan, then cover with the topping. Bake at 375° for 40-50 minutes.
