

## ZUCCHINI BREAD

### VERY GOOD

BLEND TOGETHER 3 EGGS, 1 CUP OIL, AND 2 CUPS SUGAR. ADD 2 CUPS GRATED UNPEELED ZUCCHINI, 3 CUPS FLOUR, 1 TSP SALT, 1 TSP SODA, 2 TSP CINNAMON, 1 TSP VANILLA, 1/2 TSP BAKING POWDER AND 1/2 CUP CHOPPED PECANS. CHOPPED RAISINS MAY BE ADDED.

SIFT THE FLOUR. ADD THE DRY INGREDIENTS, ZUCCHINI AND PECANS TO THE BLENDED EGG, OIL AND SUGAR MIXTURE. IF RAISINS ARE ADDED, DUST SOME OF THE FLOUR ON THE RAISINS SO THEY WON'T SINK TO THE BOTTOM OF THE BREAD.

BAKE IN 2 LARGER LOAF BREAD PANS OR 4 SMALLER ONES AT 350 DEGREES FOR 1 HOUR. IF YOU BAKE IN SMALLER PANS, LOWER THE HEAT AND BAKE FOR LESS TIME THAN 1 HOUR. TEST FOR DONENESS WITH A TOOTHPICK.

## OATMEAL BREAD

### VERY GOOD

6 CUPS ALL PURPOSE FLOUR  
1 CUP OATMEAL  
2 CUPS BOILING WATER  
2 PKG OR 1 1/2 T YEAST  
1/3 CUP WARM WATER  
1/2 CUP HONEY OR MOLASSES (HONEY MAKES A LIGHTER BREAD)  
2 TSP SALT  
3 T BUTTER

YOU MAY ALSO USE 1 CUP RAISINS AND/OR 1 TSP CINNAMON, BUT I DON'T

PLACE OATMEAL IN A LARGE BOWL. POUR BOILING WATER OVER IT AND LET STAND 1/2 HOUR. POUR YEAST IN WATER TO DISSOLVE. ADD OTHER INGREDIENTS. STIR IN 2 CUPS FLOUR. PLACE ALL IN BLENDER. THEN ADD 2 MORE CUPS FLOUR AND MIX. REMOVE INTO A BIG BOWL AND GRADUALLY ADD THE REST OF THE FLOUR AND MIX BY HAND. WHEN YOU CAN PUT THE PALM OF YOUR HAND ON THE DOUGH AND THE DOUGH DOES NOT STICK TO YOUR HAND, YOU HAVE ADDED ENOUGH FLOUR. GREASE DOUGH, COVER AND LET RISE 15 MINUTES. RE-MIX BY HAND AND LET RISE UNTIL DOUBLED. PUT ON BOARD AND KNEAD AGAIN. MAKE INTO 2 LOAVES AND 1 COFFEE CAN OR MAKES 4 OR 5 1-POUND COFFEE CANS OF BREAD.

LET RISE UNTIL DOUBLE. PLACE IN A PRE-HEATED OVEN AT 350 DEGREES FOR 30 MINUTES OR UNTIL NICE AND BROWN.

THIS BREAD COVES OUT VERY TENDER. BUTTER THE TOP AND PUT ON A CAKE RACK IN A BIG BROWN PAPER BAG UNTIL COOL.